


Menú

.....
Informe a nuestro personal si tiene alergias alimentarias o necesidades dietéticas.

Please inform our staff if you have food allergies or dietary needs.

Servicio de Pan, Aceitunas y Alioli 3,75 · Bread, Olives and Aioli Service 3,75

Salads

Truffle Burrata with courgette escabeche, fresh figs, and Farmhouse tomatoes.....	24
Lamb's lettuce with prawns, avocado, hearts of palm, papaya, and mango with a yoghurt curry, and dill sauce.....	26
Rocket with goat's cheese, hazelnuts, and strawberries with a balsamic vinaigrette and Llubí honey.....	26
Spinach salad with crispy sweetbreads, quail eggs, confit tomatoes, and wild asparagus with a Dijon mustard dressing.....	22
Garden Salad with mixed green leaves, cucumber, avocado, white asparagus, tomato, onion and traditional Jerez vinaigrette.....	20

Cold starters

Andalusian-style Gazpacho.....	14
Bluefin Tuna Tataki with pickled vegetables served with Teriyaki and Soy sauce.....	26
Sea bass marinated in Patxaran with white garlic, sun-dried tomato, and asparagus.....	22
Tuna tartare with red onion, mango, tomato, and wakame seaweed served with a red curry and sesame dressing.....	30
Octopus carpaccio with Tap de Corti vinaigrette and Mallorcan trampo salad.....	28
almon tartare with guacamole, creamy ponzu, and kimchee dressing with toasted Spanish-style ciabatta.....	24
Dehesa de los Monteros Iberian ham (80 gr), accompanied by toasted Spanish-style ciabatta with tomato.....	38
Beef tenderloin steak tartare on crostini.....	25
Boiled Brittany artichoke with lemon cream and balsamic vinaigrette (according on the season).....	25

Hot Starters

Sóller Red prawns with coarse sea salt.....	92
National Andalusian-style squid.....	22
Mussels with Cava or Marinara sauce.....	18
Beef tenderloin crostini with rocket, Grimalt cheese, and smoked oil.....	24
Assorted Iberian ham, cod, and leek croquettes.....	15
Padrón peppers.....	14
Brioche bites with baby squid, lime mayonnaise, and wasabi.....	18
Seafood "Mallorcan frito" with shoestring potatoes.....	24
Octopus gratin with Mahón cheese and traditional Porc Negre sobrasada.....	26
Grilled Norway lobsters.....	86

Pasta and Rice dishes (Rice dishes, minimum 2 persons)

Pappardelle with porcini mushrooms, guanciale, sous vide egg, and truffle pecorino cheese.....	26
Sautéed linguini with garlic king prawns, green garlic, and confit cherry tomatoes with basi.....	32
Monkfish and prawn paella or fideuá.....	35/pax
Black squid ink paella with baby squid, green garlic, and artichokes.....	25/pax
Farm-style chicken and rabbit paella with mushrooms and wild asparagus.....	24/pax
Vegetarian paella.....	21/pax
Scarlet shrimp paella.....	45€/pax

Meat

Shoulder of lamb with roasted vegetables, chips, and garlic and rosemary sauce.....	42
Farm-style chicken breast filled with porcini mushrooms and leeks, served with sweet potato purée port wine sauce, and black truffle.....	30
Beef sirloin steak with aubergine caviar, potato gratin, and Merlot sauce.....	36
Bendinat-style confit suckling pig with creamy apple purée, boulangère potatoes, and pomegranate sauce.....	30
Duck breast with wild rice, rosemary apple, and an orange sauce made from local Sóller oranges.....	34

Fish

Salmon fillet on a bed of stir-fried vegetables, served with Basmati rice and Hollandaise sauce.....	28
Sole (400 gr) with Duchess potato purée, asparagus, and lemon butter.....	42
Turbot fillet with pumpkin and ginger cream, lemongrass sauce, and capers.....	34
Sea bass roasted in a salt crust or on the back (2 pax) with sautéed vegetables and baked potatoes.....	40/pax

Sides

Sautéed vegetables (asparagus, courgette, sugar snap peas, romanesco)

Gratin potatoes

Boulangère potatoes

Chips

Sautéed basmati or wild rice

Green salad

Farmhouse tomato salad with onion and garlic

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Desserts

Pineapple carpaccio with strawberries marinated in ginger, lime, and honey, paired with coconut ice cream.....	10
Creamy lemon dessert with crumble, toffee, and citrus foam.....	14
Caramelised crème brûlée.....	10
Fried ensaimada filled with Pecan Vanilla ice cream and served with custard.....	12
Chocolate and orange brownie with Sóller tangerine sorbet.....	12
Creamy cheesecake on a bed of pistachio cream.....	14
Sóller ice creams and sorbets (chocolate, vanilla, coconut, lemon, raspberry, tangerine, almond).....	10

Children's Menu

Vegetable Cream

10

Chicken Fingers

14

Fish Fingers

14

Spaghetti Bolognese or Carbonara

10

Beef Burger with Lettuce, Tomato, Crispy Bacon, Majorcan Cheese,
Egg and Caramelised Onion with Chips

16





Hotel Bendinat

MALLORCA 1952