

Menu

.....
Please inform our staff if you have food allergies or dietary needs.
Bitte informieren Sie unser Personal, wenn Sie Nahrungsmittelallergien oder Ernährungsbedürfnisse haben.

Bread, Olives and Aioli Service 3,75 · *Brotservice mit Oliven und Aioli 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