

# SANGONERA



## STARTERS TO SHARE

Tinkgana mussel Russian salad with fried-egg mayonnaise and shoestring potatoes

Esgarraet with red pepper, salt cod, cured tuna loin, black olives and toasted bread

Mallorcan bravas with sobrasada cream, honey and goat cheese

Homemade Iberian ham croquette

## MAIN COURSES

Gratinated cod with garlic mousseline on vegetable ratatouille

Veal entrecôte with confit piquillo peppers and French fries

Veal cheek rice with confit artichokes and fresh batxoqueta beans (dry or creamy)

Senyoret rice with monkfish, squid, king prawn and seafood stock (dry or creamy)

Oven-baked paella-style rice with traditional stew broth

Black fideuà with fine noodles, squid and cauliflower Trinxat cream

## DESSERTS TO SHARE

"La Viña" cheesecake

Chocolate coulant

**34,95 €**

**Drinks not included**

# SANGONERETA



## MENÚ DEGUSTACIÓN

### To share

Tinkgana mussel Russian salad with fried-egg mayonnaise  
and shoestring potatoes

Avocado and tomato tartare with feta cheese and homemade tortilla chips

Iberian ham shoulder with toasted bread and grated tomato

Crispy baby squid with roasted garlic aioli

Mallorcan bravas with sobrasada cream, honey and goat cheese

Grilled octopus on rustic mashed potatoes with La Vera paprika

Veal entrecôte with confit piquillo peppers and French fries

## DESSERTS TO SHARE

"La Viña" cheesecake

Chocolate coulant

**29,95 €**

**Drinks not included**