



## TAIFA MAYURQA PERFORMED BY PABLO ARANDA

Our chef Pablo Aranda is delighted to offer you his tasting menus inspired by the gastronomic cultural diversity that merged in the fifteenth century in a Mediterranean ancient capital called Taifa Mayurqa, where flavors and aromas from different cultures meet the perfect balance.

Each menu proposal is a tribute to the cultural and culinary richness of those distant times, where cooking was a refined art, the table was the epicenter of celebrations.

From the aromatic oils to the exquisite sweets scented with almonds and honey from the island, each bite will take you to the majestic world of Taifa Mayurqa.

**DEYÁ**  
6 steps

**ALCAICERIA**

Courtesy olives  
Red prawns “Pa amb oli”  
Pickled pumpkin fritter with almond Karim  
“Sopas mallorquinas” with sobrasada

**MARINATED RAMALLET TOMATO**

black olive emulsion, strawberries, lemon verbena flavored tomato water

**CREAMY MUSHROOM RICE**

smoked eel and black walnuts

**GOAT'S MILK CONFIT COD**

tender sugar peas and pine nut sauce

**LAMB TENDERLOIN**

black olive crust and “ensaimada “ pastry

**MALLORCAN ALMOND**

**ALGARABIA**

Petit fours

Deyá menu 155€  
Wine pairing 90€ P.p

# MAYURQA

12 steps

## ALCAICERIA

Our courtesy olives  
Red prawns “Pa amb oli”  
Pickled pumpkin fritter with almond Karim  
“Sopas mallorquinas” with sobrasada

## MARINATED RAMALLET TOMATO

black olive emulsion, strawberries, lemon verbena flavored tomato water

## FOIE GRAS MARINATED IN MANTONEGRO LEES

dried apricots cream and potato bun

## CREAMY MUSHROOM RICE

smoked eel and black walnuts

## EGG YOLK

Artichoke cream and truffle

## GOAT'S MILK CONFIT COD

tender sugar peas and pine nut sauce

## GRILLED SEA BREAM

stewed cauliflower, caviar, creamy eggplant and carob sauce

## LAMB TENDERLOIN

black olive crust and “ensaimada” pastry

## CRISPY ROASTED PIGLET

celeriac cream, pickled celery and sage

## POMADA NITRO

## MALLORCAN ALMOND

## TERRUÑO

## ALGARABIA

Petit fours

Mayurqa menu 210€  
Wine pairing 120€ P.p

**ALMUNIA  
VEGGIE TASTING MENU**

**ALCAICERIA**

Our courtesy olives  
Pa amb oli with sobrasada  
Pickled pumpkin fritter with almond Karim  
“Sopas mallorquinas”

**MARINATED RAMALLET TOMATO**

black olive emulsion, strawberries, lemon verbena flavored tomato water

**CREAMY MUSHROOM RICE**

black walnuts and beetroot

**TENDER SUGAR PEAS**

apple and mint

**GLAZED PORK BELLY**

Hummus and sage

**MALLORCAN ALMOND**

**ALGARABIA**

Petit fours

Almunia Veggie Menu 145€  
Wine pairing 90€ P.P

## SUQ VEGGIE TASTING MENU

### ALCAICERIA

Our courtesy olives  
Pa amb oli with sobrasada  
Pickled pumpkin fritter with almond Karim  
“Sopas mallorquinas”

### MARINATED RAMALLET TOMATO

black olive emulsion, strawberries, lemon verbena flavored tomato water

### SWEET AND SOUR CARROT PATE

dates and potato bun

### CREAMY MUSHROOM RICE

black walnuts and beetroot

### CRISPY ARTICHOKEs

truffle and boletus mushroom cream

### TENDER SUGAR PEAS

apple and mint

### CREAMY EGGPLANT

Stewed cauliflower and mustard caviar

### CHARCOIL COOKED WHITE ASPARAGUS

With hazelnut

### GLAZED PORK BELLY

Hummus and sage

### POMADA NITRO

### MALLORCAN ALMOND

### TERRUÑO

### ALGARABIA

Petit fours

Suq Veggie Menu 180€  
Wine pairing 120€ P.P

"Our commitment toward sustainability is reflected in our product sourcing.  
Many of our products (including our fish, meats, produce, dairies)  
come from local suppliers."

Prices are in euros - 10% VAT Included

Please know that several dishes from our menu can be adapted to vegetarian or vegan diets.

Please do not hesitate to ask to our service team. Some dishes contain one or more of the  
14 allergens listed in the European Directive No. 1169/2011. (1) Cereals contain gluten, (2) Crustaceans,  
(3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Dairy, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds,  
(12) Sulfur dioxide and sulfites, (13) Lupins, (14) Mollusks.

We cannot guarantee the total absence of allergens in all of our dishes and beverages.  
Please consult the appropriate documentation that will be provided by our staff upon request.

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