

NAUTILUS RESTAURANT

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MENU

Aperitif

- Oyster with Ponzu and spring onion
 - Pimientos de Padrón
- Rillettes of duck on dark bread with apple-pear-chutney

1. plate

- Ceviche of Sóller Gamba and sea bass
with local citrics and avocados, wakame algae, onion and herbs
- Gratinated goat cheese with apple-pear-chutney and reduction of citrics
 - Tatar of freerange beef with pickles, egg and onions

2. plate

- Tuna tatar with guacamole and Ponzu
- Oxtail ragout on mushrooms with lentils and blood sausage-tamarinde-sauce
 - Black wild venere rice with mushrooms and green asparagus

3. plate

- Local seabass on smoked humus and „Trampo“ of Sóller oranges,
marinated Fennel, herbs, onion and peppers with a sauce of local citrics
 - Filet of freerange tenderloin beef with grilled vegetables,
truffled mashed potatoes and portwine-challots-reduction
- Lentils salad with pickled grilled vegetables „Escalibada“ catalan style

Dessert

- Orange-almond Soufflée with cointreau-orange peel-reduction and orange likeur foam
 - Strawberries stuffed with caramelized „crema catalana“ on Oreo-cake-ground
- creamy figs pannacotta with cointreau-orange peel-reduction and alomond likeur foam

2 plates (of plates 1-3) and apertif or dessert 39€
complete 5 plates menu 54€ / 4 vegetarian plates 39€

As a degistif we recommend

ELIXIR

Amaro de Mallorca made with oranges and herbs 6€