



PRIVATE DINNER ES TALLER



Tasting Menu & Show Cooking

ES TALLER DE CA'N PINTXO

We present you our **tasting menu for this season 2022**, prepared by our **chefs Daniel Carrillo and Àlvaro Vicens**, who will cook exclusively for you in our gastronomic workshop.

We are passionate about experimenting in the kitchen, so all our products are local, from the farmers or fish market and of the day. All our vegetables and fruits are ECO and locally produced by our “pagès” Miquel Borràs. As well as the fish we use, comes from the “Illa Passador” from Port de Sóller and the red prawn from the boat “Villa de Sóller”. This means that there may be variations depending on what we find or our divine inspiration that we may have that day.

The menu must be complete and the same for all diners and consists of:

- Five house snacks.
- Two starters to choose from.
- A fish dish to choose.
- A meat dish to choose.
- Special dish (supplement).
- Variety of desserts.

Of course, we adapt the menus to any allergy, intolerance or simply special request.

We have a selection of unique wines and cavas, which we are constantly changing.

Enjoy the experience!

LEGEND





Appetizers

Varies according to season...

Mini Pa amb Oli

Crunchy bread with ramallet tomato paste,
Acorn-fed Iberian ham and artisan cured Mahon cheese.

Yuca-Yuca 🌿🌶

Fried crispy yucca, slightly spicy,
with French camembert cheese and quince.

Ginger Foie

Homemade gingerbread-butter cookie,
with micuit foie gras and fig jam.

Bravas 🌿🌶

Our “patata brava”, spicy sauce nucleus and alioli gratin.

Tío Saam

Korean saam with crispy lamb terrine and tartar sauce.



First Starters

Choose one of the following three options.

Cappuccino de verduras

Sautéed seasonal mushrooms, carrot purée with oranges from Sóller and smoked “all i oli” with Tramuntana honey.

Vieiras de Monte

Confited oyster mushroom, Iberian pork breadcrumbs and Thai tubercle foam.

Gyozas Carrillo

Duck confit gyoza with “sofrit” and green apple, accompanied by homemade Hoisin strawberry sauce.



Second Starters

Choose one of the following three options.

Carpaccio de Mar y Monte

Red prawn carpaccio with boneless free-range chicken wings, garlic chips, toasted hazelnuts and confited shimenji mushrooms.

Ravioli “Fumat”

Homemade ravioli stuffed with smoked aubergine, “brossat” (fresh cheese), walnuts and Japanese curry cream, coconut.

El huevo del Chef

Eco egg prepared at low temperature, with celeriac puree, fresh truffle (season), veil of Iberian bacon and pumpkin.



Fish

Choose one of the following three options.

Arròs Mariner

“Bombeta” rice from Sa Pobla, Mallorca, with local squid, confited red prawns and chives alioli.

Pescado con hierbas aromáticas

Wild catch of the day cooked at low temperature in aromatic herbs from our garden, purple garlic cream, roasted bio carrots.

(Supplement 15€/p.p)

Suquet de Peix

Supreme fish of the day with its “suquet” and red prawn from Sóller.



Meat

Choose one of the following three options.

Xot Mallorquí

Balearic lamb shank prepared at low temperature, with roasted shallot puree, seasonal #KM0 vegetables and sobrasada powder.

Ternera Glaseada

Minorcan beef glazed with red sweet potato foam, shiitakes and potato millefeuille from Sa Pobla, Mallorca.

Pluma Ibérica

“Pluma Ibérica Joselito”, Iberian porc feather steak, with an emulsion of citrus fruits from Sóller, caramelised figs and grilled Tudela buds.



Special Plate

Jamón Ibérico de Bellota

Acorn-fed Iberian ham (pata negra ham), cut by knife,
accompanied by puffed bread and “ramallet” tomato stew
from the EcoVinyassa garden in Sóller.

(Supplement 10€/p.p)

Gamba KM0

Fresh red prawns from Sóller.

* Pick-up at the port at 17:00

According to market price



Dessert



Tasting of desserts from
our pastry chef.

*Vegan options available 

PRICE
85€ p.p.
(beverages not included)



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