



# PRIVATE DINNER ES TALLER



Tasting Menu & Show Cooking

ES TALLER DE CA'N PINTXO



We present you our **tasting menu for this season 2024**, prepared by our **chefs Daniel Carrillo and Juan Simón**, 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 “lläut 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

---



VEGAN



VEGETARIAN



SPICY



# Appetizers

---

*A tasting of five different appetizers designed by our chef Daniel Carrillo and his team.*

*It may vary according to the season...*





## 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 gyozas with “sofrit” and green apple, accompanied by homemade Hoisin strawberry sauce.

### **S’Albergínia** 🌱

Kamado smoked aubergine with korean style dressing, lemon sour cream, Mallorcan “brossat” (fresh cheese), shallot and cumin crunch.



## 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 with coconut.

### **El huevo del Chef**

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

### **Calamarink**

Fresh egg fettuccine with national squid stewed, parsnip cream and crispy rice.





# Fish

*Choose one of the following three options*

---

## **Arròs Mariner**

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

## **Pescado con hierbas aromáticas**

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

*(Supplement 15€/p.p)*

## **Suquet de Peix**

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

## **Bluefish**

Blue fish from the fish market, cooked over high heat (seared) with japanese style BBQ sauce and our version of “mojo verde”.





## 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.

### **Tenera 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.

### **Cannellominni**

Stuffed with “rostit” Mallorcan lamb roast, poached seasonal vegetables, foie gras and hollandaise foam with Garam Masala.





## 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**

**100€ p.p.**

*(beverages not included)*





## ES TALLER DE CA'N PINTXO

---

CARRER DE CETRE, 19 - BAJOS · 07100 SÓLLER  
T.- +34 971 63 40 16 · [estaller@canpintxo.com](mailto:estaller@canpintxo.com)

[estaller.canpintxo.com](http://estaller.canpintxo.com)