

MONTUÏRI

MALLORCAN CUISINE FROM "ES PLA"

"WELCOME TO ES PATI DE MONTUÏRI. HERE WE CELEBRATE THE WORK OF THOSE WHO GROW AND PRODUCE FOOD ON THIS LAND, INFUSING EACH DISH WITH THE LEGACY OF TRADITIONAL RECIPE BOOKS. WE PREPARE LOCAL PRODUCE WITH PRIDE AND RESPECT SO THAT EVERY DISH HAS AN AUTHENTIC FLAVOUR."

SPRING
MARCH, APRIL, MAY AND JUNE

Santitum



TASTING • MENU

**WE OFFER AN 8-DISH TASTING MENU
FOR YOUR TO FULLY ENJOY THE SPRING SEASON
AT ES PATI DE MONTUÏRI
(ADVANCE BOOKING REQUIRED)**

72



TO • START

DESIGNED FOR YOU TO ENJOY
WITH A MINIMUM OF CUTLERY

SINEU BREAD WITH EXTRA VIRGIN OLIVE OIL FROM PLA DE MALLORCA (price per loaf)	6
OLIVES FROM LLUBÍ DRESSED OUR WAY	3
ANCESTRAL TRADITIONAL "FIGATELLA" SAUSAGE FROM MARÍA DE LA SALUT WITH HOMEMADE PICKLES AND "XEIXA" WHEAT BISCUITS FROM PORRERES	12
COD FRITTERS WITH "ALLIOLI" AND POWDERED PARSLEY	14
SKEWERS OF RABBIT LOIN AND GRILLED SNAILS FROM MURO • 2 UDS DRESSED WITH AROMATIC HERBS	14
SELECTION OF MALLORCAN CHEESES SERVED WITH ALMONDS, PORRERES BISCUIT AND QUINCE CHEESE	18
SPRING SEASON'S BABY GARLIC CROQUETTES • 2 UDS	9
POTATO MILLEFEUILLE • 2 UDS AND BOTIFARRÓ SAUSAGE FROM MONTUÏRI WITH MUSTARD	10
"BIKINI SANDWICH" WITH EEL AND LEAFY VEGETABLES	14

MAINS

DISHES (200 G TOTAL WEIGHT) TO ENJOY ALONE OR TO SHARE

VEGETABLE

LOCAL BORRATXONA CABBAGE STUFFED WITH MALLORCAN DRY STEW, PUMPKIN CREAM AND PICKLED PEPPER 18

MALLORCAN SPRING SEASON'S STIR-FRY WITH FRIED EGGS, ARTICHOKE AND BABY BROAD BEANS 21

ROASTED CARROTS WITH RAISINS, PINE NUTS, FRESH CREAM AND AROMATIC HERBS 19

FISH

A PASTA DISH FOR LENT WITH COD AND SPINACH 22

SQUID WITH PEAS, SPRING ONIONS AND MINT 27

MEAT

ROASTED LAMB SHANK SERVED WITH VEGETABLES AND CREAMY GARLIC CONFIT SAUCE 28

MALLORCAN "NEGRE PORK" MEATBALLS AND ROASTED PORK LOIN WITH DRIED FIG SAUCE 24

VEAL CONFIT WITH CAPERS, GREEN BEANS, CELERIAC AND MUSTARD 26



EXTRA • SIDES

GREEN SALAD 7

ROAST VEGETABLES WITH AROMATIC HERBS 7

"PATATÓ" BABY POTATO RISSOLÉ WITH ROSEMARY GARLIC 7

DESSERTS



REQUESÓN CURD CHEESE WITH CINNAMON, HONEY AND LEMON 10

CRUNCHY TARTLET, MALLORCAN STRAWBERRIES 10
WITH SABAYON AND SWEET HERBS

AFTER YOUR DESSERT: ALMOND CRISPS AND SEASONAL FRUIT SWEETS,
"MAÛA" CHOCOLATE & "HIERBAS DULCES FROM LICORES MOYA" (per person) 6



DESSERT · WINES

ROVER DOLÇ 14
Nave Rover - Mallorca

7103 VI DE GEL 15
7103 Petit Celler - Santa Maria

MOSCATEL DE LA MARINA 7
Enrique Mendoza - Alicante

DOLÇ DES PORT NEGRE 12
Vins Miquel Gelabert - Manacor






































































DOLÇ MATARÓ NEGRE 16
Art Laieta - Barcelona

PEDRO XIMENEZ HIDALGO 9
Hidalgo - Jerez de la Frontera

FINO HIDALGO 7
Hidalgo - Jerez de la Frontera

OPORTO 10 AÑOS TAWNY 11
Niepoort - Douro · D.O. Porto

ALLERGENS

SINEU BREAD WITH EXTRA VIRGIN OLIVE OIL	
OLIVES FROM LLUBÍ DRESSED	
ANCESTRAL TRADITIONAL "FIGATELLA"	  T  
COD FRITTERS	   
SKEWERS OF RABBIT LOIN AND GRILLED SNAILS FROM MURO	  
SELECTION OF MALLORCAN CHEESES	  
SPRING SEASON'S BABY GARLIC CROQUETTES	 
POTATO MILLEFEUILLE	     
"BIKINI SANDWICH" WITH EEL	     T   
LOCAL BORRATXONA CABBAGE STUFFED WITH MALLORCAN DRY STEW	  
MALLORCAN SPRING SEASON'S STIR-FRY WITH FRIED EGGS	
ROASTED CARROTS WITH RAISINS	 
A PASTA DISH FOR LENT WITH COD AND SPINACH	   
SQUID WITH PEAS, SPRING ONIONS AND MINT	    
ROASTED LAMB SHANK SERVED WITH VEGETABLES	 
MALLORCAN "NEGRE PORK" MEATBALLS	    
VEAL CONFIT WITH CAPERS	     
GREEN SALAD WITH MUSTARD	
REQUESÓN CURD CHEESE WITH CINNAMON, HONEY AND LEMON	
CRUNCHY TARTLET, MALLORCAN STRAWBERRIES	   
"MAÛA" CHOCOLATE & ALMOND CRISPS	   



 MOLLUSCS	 FISH	 CELERY	 EGGS	 DAIRY
 CRUSTACEANS	 SOY	 SESAME	 MUSTARD	 PEANUTS
 GLUTEN	 SULPHITES	 NUTS	T TRACES	