EN

U V'ICENÇ

NOVA CUINA MALLORQUINA

"WELCOME TO U VICENÇ, A SPACE WHERE TRADITIONAL RECIPES AND LOCAL PRODUCE ARE BROUGHT TOGETHER WITH INFLUENCES OF MEDITERRANEAN CUISINE EACH DISH IS GUIDED BY A PERSONAL VISION AND PREPARED WITH RESPECT FOR THE LOCAL ENVIRONMENT AND PEOPLE."

TASTIN'G MENU

U VICENÇ OFFERS YOU AN 8-DISH TASTING MENU FOR A
FULL EXPERIENCE OF OUR CUISINE (ADVANCE BOOKING REQUIRED)

95 p.p.

YOU CAN ACCOMPANY THE TASTING MENU
WITH A PAIRING MENU OF 6 LOCAL WINES FOR

65 p.p.

APPETIZERS FOR S'TARTERS

DESIGNED FOR YOU TO ENJOY WITH A MINIMUM OF CUTLERY

RAW OYSTERS · *2 PCS*	**14**
SELECTION OF MALLORCAN CHEESES SERVED WITH ALMONDS, PORRERES OIL BISCUITS AND QUINCE PASTE	**18**
GRANDMA'S VEGETABLE CROQUETTES WITH FLAKED SNAPPER CURED IN SEAWATER · *2 PCS*	**12**
MINI TATIN OF LOCAL "RAMELLET" TOMATOES AND POLLENÇA GOAT'S CHEESE · *2 PCS*	**12**
POTATO MILLEFEUILLE WITH EGG AND LOBSTER · *2 PCS*	**19**
SKEWERS OF POLLENÇA LAMB DRESSED WITH PLUM SAUCE AND AROMATIC HERB SALAD · *2 PCS*	**15**
TOASTED BRIOCHE BREAD WITH STEAK TARTARE AND FINELY CHOPPED PICKLES · *2 PCS*	**16**
CAROB BREAD AND EXTRA VIRGIN OLIVE OIL FROM THE NORTH OF MALLORCA (PRICE PER SERVICE)	**6**
MALLORCAN OLIVES DRESSED WITH AROMATIC HERBS FROM THE TRAMUNTANA	**3**

All the raw products have been previously frozen

Our establishment has an allergen menu

MAIN'S

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

VEGETABLE

AUBERGINE CANNELLONI STUFFED WITH SUMMER VEGETABLES 23

PUMPKIN WELLINGTON 25
IN MEDIEVAL-SPICED CREAM SAUCE

FISH

IBIZAN COUNTRY SALAD WITH CRISP BREAD 28
AND LOCAL TUNA BELLY

SEA BASS WITH OLIVE CRUST AND BAKED SLICED POTATOES 30

SQUID RAVIOLI AND ONION IN JUS 28

HAKE WITH "SALSA VERDE", CODIUM SEAWEED & CONFIT ARTICHOKES 28

MEAT

MALLORCAN "NEGRE" SUCKLING PIG, 39
AND GLAZED POTATOES WITH JUS ESTIMATED PREPARATION TIME 30 MINUTES

WAGYU BEEF SIRLOIN WITH ROASTED VEGETABLES 49
AND MALLORCAN BORDELAISE SAUCE

SIDE'S

AROMATIC GREEN SALAD WITH MUSTARD VINAIGRETTE 12

ROAST VEGETABLES WITH AROMATIC HERBS 12

GLAZED BABY POTATOES WITH GARLIC AND ROSEMARY 12

DESSERT'S

LEMON CLOUD WITH LEMON TEXTURES	10
BAKED APPLE, SPICED PUFF PASTRY AND SALTED CARAMEL ICE CREAM	10
"CREACIÓN 57" MENORCAN ICE CREAM SERVED OUR WAY	10
CREAMY MALLORCAN ALMOND CAKE WITH ALMOND ICE CREAM	10

DESSERT WIN'ES

DOLÇ DE GEL MORTITX · ESCORCA	12
ROVER DOLÇ NAVE ROVER · ALGAIDA	14
PORT DE CECILI NEGRE CAN VIDALET · POLLENÇA	11
DOLÇ DES PORT NEGRE VINS MIQUEL GELABERT · MANACOR	12
DOLÇ MATARÓ NEGRE ART LAIETA · ALELLA, BARCELONA	16
PEDRO XIMENEZ HIDALGO HIDALGO · JEREZ DE LA FRONTERA, CÁDIZ · D.O. JEREZ	9
FINO HIDALGO HIDALGO · JEREZ DE LA FRONTERA, CÁDIZ · D.O. JEREZ	7
OPORTO 10 AÑOS TAWNY NIEPOORT · DOURO · D.O. PORTO	11

APPETIZERS FOR S'TARTERS

CAROB BREAD

MALLORCAN OLIVES DRESSED

RAW OYSTERS

MINI TATIN OF LOCAL "RAMELLET" TOMATOES

SELECTION OF MALLORCAN CHEESES SERVED WITH ALMONDS

GRANDMA'S VEGETABLE CROQUETTES

POTATO MILLEFEUILLE WITH EGG AND LOBSTER

TOASTED BRIOCHE BREAD WITH STEAK TARTARE

SKEWERS OF POLLENÇA LAMB DRESSED

DESSRT'S

LEMON CLOUD WITH LEMON TEXTURES

BAKED APPLE, SPICED PUFF PASTRY

"CREACIÓN 57" MENORCAN ICE CREAM SERVED OUR WAY

CREAMY MALLORCAN ALMOND CAKE WITH ALMOND ICE CREAM

MAI'NS

AUBERGINE CANNELLONI STUFFED WITH SUMMER VEGETABLES

PUMPKIN WELLINGTON

IBIZAN COUNTRY SALAD WITH CRISP BREAD

SEA BASS WITH OLIVE CRUST AND BAKED SLICED POTATOES

SQUID RAVIOLI AND ONION IN JUS

HAKE WITH "SALSA VERDE", CODIUM SEAWEED & CONFIT ARTICHOKES

MALLORCAN "NEGRE" SUCKLING PIG,

WAGYU BEEF SIRLOIN WITH ROASTED VEGETABLES

SIDE'S

AROMATIC GREEN SALAD WITH MUSTARD VINAIGRETTE

ROAST VEGETABLES WITH AROMATIC HERBS

GLAZED BABY POTATOES WITH GARLIC AND ROSEMARY

Molluscs
Fish
Celery
Eggs
Dairy
Crustaceans
Soy
Sesame
Mustard
Peanuts
Gluten
Sulphites
Nuts