



Appetizers

- For the aperitifs, we suggest 4 cold canapés and 4 hot canapés, to be chosen from the list provided further on. The list is updated every April when we finalise the new menu, so some modifications to the list can be expected.
- With regards to wine, there is a choice of two white, two rosé and two red wines. Water, soft drinks and beers are also included.
- The standard allotted time for aperitifs is between 1.5 hours and 2 hours.

Appetizer. The menu



Cold canapés:

- Hummus with a touch of sobrasada, paprika and its pita bread
- Salmorejo, Iberian ham and quail egg
- Skewer of tomato, mozzarella and Genova pesto
- Canelón of avocado, crab and our mahonesa
- Assortment of salmon and tuna sushi maki with lime essence
- Thay pasta
- Terrine of foie and red fruit gelatine
- Iberian ham and *coca* bread with tomato

Warm canapés:

- Caramelized onion tart with cranberry and goat cheese
- Canelon of caviar eggplant with aubergine and parmesan cheese
- Omellete cubes with aubergine au parmesan
- Menorcan *rubíol*
- Roquefort and chicken croquettes
- Shrimp in cava and coconut tempura
- Crunchy cod with Menorcan honey and perfume of lime
- Mini Biniarroca burger