

# MENU



AGAPANTO

# FINGER FOOD

## Oyster No. 3 (2,11)

Orange & Lemon

Orange, lemon, grapes and smoked oil

4,5 (per piece)

## Agapanto Croquette (1,2,3,7)

Lobster, prawn tartare  
and apple reduction

5 (per piece)

## Crispy Potato Tartlet (3,7,9,13,V)

Black olive aioli, rosemary and aged cheese

5 (2 pieces)

## Beef Tartare Brioche (1,3,6,11,13)

Morel mushroom sauce, fresh truffle, shallots and chives

12 (2 pieces)

## Oyster No. 3 (2,3,7)

Cava

Cava sauce, ham powder and Mahón cheese

5,5 (per piece)

## Red Tuna Gilda (5,6,9,11)

Chicken reduction and ponzu sauce

6 (per piece)

## Leek Sponge Cake (1,3,7,V)

Garlic cream and marinated peppers

6 (2 pieces)

Cantabrian anchovy supplement + 6

## Grilled Octopus Skewer (2,5,7,9,11)

Potato parmentier and mojo picón

13 (per piece)

Caviar supplement + 15

## Grilled Baby Gem Lettuce (6,8,10,V+)

Carrot escabeche, chili oil and hazelnuts

15

## Wagyu Cecina

28

## House Black Pork Sausage

Meat reduction and extra virgin olive oil

16

## Wild Mushroom Mousse (1,6,7,V)

Crispy mushrooms and house-made garlic bread

14

## Chargrilled Clams (1,7,9,11)

Sourdough bread, sautéed mushrooms  
and sobrassada beurre blanc

21



Gluten  
1



Crustaceos  
2



Huevos  
3



Cacahuetes  
4



Pescado  
5



Soja  
6



Lácteos  
7



Frutos cáscara  
8



Ajo  
9



Sésamo  
10



Sulfitos  
11



Apio  
12



Mostaza  
13



Altramuces  
14

# SÓLLER SPINY LOBSTER

**Amur Beluga  
Caviar 30g (1,2,7)**

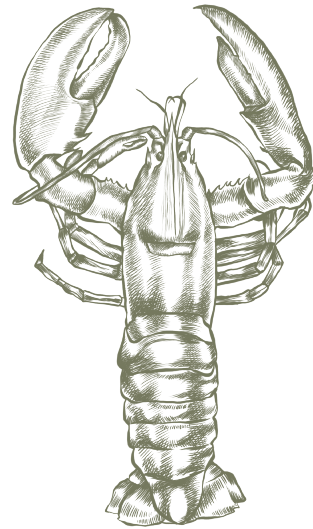
85



Served with mini blinis,  
crème fraîche and lemon

**Amur Beluga  
Caviar 50gr (1,2,7)**

135

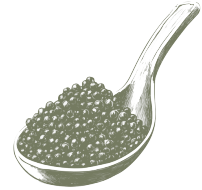


Please ask our team  
for today's preparation

125

**Osetra Iranian  
Caviar 30gr (1,2,7)**

105



Served with mini blinis,  
crème fraîche and lemon

**Osetra Iranian  
Caviar 50gr (1,2,7)**

175

## MEAT & SEAFOOD

**Chargrilled Entrecôte 400gr. (7)**  
Tetuán sauce and horseradish cream

42

**Deconstructed Beef Cheek Lasagna (1,3,7,9)**

Mornay sauce, carob reduction  
and fresh pasta

29

**Pork Loin (7,9,11,13)**

Cabbage purée, Mallorcan-style reduction,  
sage and pickled lemon

27

**T-Bone Steak 800gr.**

Served with a side dish of your choice

89

**Lamb Rack (7,9,12,13)**

Lamb rib, shoulder terrine, sweet potato  
mille-feuille and celeriac purée

31

**Josper-Grilled Sea Bass (2,5,7,9,11)**

Pea purée, pil-pil sauce and pickled mussels

29

**Chargrilled Bluefin Tuna Loin (5,6,7)**

Tomato emulsion and chicken ponzu

35



Gluten  
1



Crustaceos  
2



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3



Cacahuets  
4



Pescado  
5



Soja  
6



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7



Frutos cáscara  
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12



Mostaza  
13



Altramuces  
14

## SALADS & SIDES

### Heirloom Tomatoes & Tuna Ventresca (5,11)

Seasonal tomatoes, caper dressing  
and house-confit tuna belly

14

### French Fries

9

### Grilled Green Salad (7)

Seasonal grilled vegetables and Parmesan shavings

12

### Roasted Peppers with Garlic (9,11)

8

## DESSERTS

### Artisan Cheese Selection 3/7 (1,7)

Selection of handcrafted Mallorcan cheeses

15/28

### Agapanto Ensaimada (1,3,7)

Pastry cream, confit apricots, ensaimada  
ice cream and crispy ensaimada

12

### Pear Crumble (1,7)

Chocolate sauce

9

### Lemon Pie (1,3,7)

GOIA-style lemon pie

10



€ · IVA incluido · VAT included



Gluten  
1



Crustaceos  
Crustaceans  
2



Huevos  
Eggs  
3



Cacahuètes  
Peanuts  
4



Pescado  
Fish  
5



Soja  
Soya  
6



Lácteos  
Milk  
7



Frutos cáscara  
Nuts  
8



Ajo  
Garlic  
9



Sésamo  
Sesame  
10



Sulfitos  
Sulphites  
11



Apio  
Celery  
12



Mostaza  
Mustard  
13



Altramuces  
Lupins  
14



AGAPANTO