

## **Punta d'en Blanc menu**

*(The menus will be served for all table)*

### **Pica pica to start**

#### **Spring vegetable and herb salad, apple, lime and cucumber vinaigrette**

*A composition of seasonal vegetables, pickled artichoke, snow peas, green beans, and beetroot, set on a bed of mixed leaves.*

#### **Cured corvina, citrus seaweed dressing, and cashews**

*Locally sourced corvina, gently cured, accompanied by a seaweed “ceviche,” nuts, and red onion.*

#### **Our interpretation of the classic “Pepito” with Roast Beef**

*A contemporary take on the traditional Pepito, featuring house-made roast beef, smoked green pepper, and a silky roasted garlic emulsion.*

### **Main courses**

#### **Warm leek cannelloni, langoustine, and el Set cheese**

*A refined interpretation of a house classic.*

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#### **Carnaroli Rice “mar i muntanya”, Slow-Cooked Chicken Wings, Red Prawn, and Coral Emulsion**

*A deeply flavoured rice dish marrying land and sea, combining tender chicken, red prawn, and its intensely aromatic coral.*

### **Dessert**

#### **Traditional flan with cream**

*A classic flan made with sheep’s milk from Mas Cruilles, finished with a light sugar cloud.*

**Price per person: 70€**

**Bread, crackers and petit fours – €3.90**

*Please let us know of any allergies or intolerances – we will adapt.*