



BARRETES

RESTAURANT

MENÚ JORNADAS DE LA GAMBA DE SÓLLER

Aperitivo

Capuccino de gambas

Pan chino relleno de tártaro de gamba y crème fresh

Prawns capuccino

Chinese bread stuffed with prawn tartar and creme fraiche

Entrante

Gambas y vieiras al ajillo con dashi de gambas y setas de temporada

Prawns and scallops in garlic olive oil with prawns dashi and seasonal mushrooms

Carpaccio de gamba con berengenas lacadas con salsa barbacoa coreana y burrata

Prawn carpaccio with aubergines painted with korean BBQ sauce and burrata cheese

Principal

Ravioli de pasta fresca relleno de gambas con su bisquet y caviar

Fresh pasta ravioli filled with prawn in it's juice and caviar

Postre

Baba al Suau Orange con texturas de naranja

Sponge bathed in Majorcan Brandy "Suau Orange" with textures of orange



80 € (iva incluido)

Bebidas no incluidas.

Imprescindible reservar / reservation: 971 632 618

Martes a domingo / Tuesday to Sunday

JORNADES
GASTRONÒMIQUES
**DE LA GAMBA
DE SÓLLER**

