

# QUADRAT

RESTAURANT & GARDEN

## ENTRANTES STARTERS

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Ensalada templada de cogollos, manzana, boniato, col lombarda,  
aire de almendras mallorquinas y "meunière" de piparras 16  
Gem lettuce salad, apple, sweet potato, red cabbage, Mallorcan almonds foam  
and "meunière" of peppers

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Burrata tradicional con leche mallorquina, tatin de puerros confitados,  
cremoso de pistacho e hinojo marino 18  
Traditional burrata with Mallorcan milk, confit leeks tatin, pistachio cream and sea fennel

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Vieiras a la parrilla con escalope de foie, naranja, escarola, ensaimada caramelizada y  
salsa de granada amarga 22  
Grilled scallops with foie gras, orange, frisée salad, caramelized "ensaimada"  
and bitter pomegranate sauce

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Sopa de pescado con langostino, hinojo y hierbas 19  
Fish soup with shrimp, fennel and herbs

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Nuestro tartar de solomillo de ternera vasca, patata con sal trufada, mahonesa 21  
de anchoa y mantequilla ahumada  
Our steak tartare from Basque beef, potato with truffled salt, anchovy mayonnaise  
and smoked butter

## ARROCES y PASTA RICE and PASTA

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Arroz "a la llauna" de pescado de lonja y carabinero 24  
"A la llauna" rice with fish market and carabinero prawn

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Arroz meloso de setas de temporada, pil pil de coliflor, azafrán y mejorana 18  
Creamy rice with seasonal mushrooms, cauliflower pil pil, saffron and marjoram

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"Burballes" al aglio e olio con bogavante, berberechos y albahaca 27  
Aglio e olio "burballes" pasta with lobster, cockles and basil

## PESCADOS FISH

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Merluza rellena de gamba, bisque de marisco al vermut y alga percebe 27  
Hake stuffed with prawn, shellfish bisque with vermouth and barnacle seaweed

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Pescado de lonja p/m  
Catch of the day

## CARNES MEAT

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Solomillo de ternera madurada, puré de apio nabo caramelizado, 32  
"trinxa" de verdura de temporada con panceta crujiente  
Beef sirloin, caramelized celeriac purée, "trinxa" of seasonal vegetables with crispy panceta

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Magret de pato con jínjoles confitados, zanahorias glaseadas, puré de calabaza, 29  
castañas y salsa de Cabraboc Mandarina  
Duck magret with confit jujubes, glazed carrots, pumpkin purée, chestnuts and Mandarin  
Cabraboc gin sauce

## POSTRES DESSERTS

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Bizcocho de limón, manzana asada, helado de leche de oveja ahumada, tomillo 8  
y "menjar blanc"  
Lemon sponge cake, roasted apple, smoked ewe's milk ice cream, thyme and "menjar blanc"  
cream

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Tarta de queso tradicional templada con mermelada de naranja y sorbete de frambuesa 8  
Warm traditional cheesecake with orange marmalade and raspberry sorbet

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"Soufflé de marron glacé", membrillo confitado, chocolate cremoso " Grand Cru 9  
Guanaja 70%" y sorbete de mandarinas  
"Marron glacé soufflé", confit quince, creamy chocolate "70% Grand Cru Guanaja" and mandarin  
sorbet

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Tabla de quesos de nuestras islas 14  
Cheese board from our islands