



airecel

restaurant

mediterranean soul

DINNER MENU

Starters

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| <i>Oxtail cannelloni with creamy parmesan sauce, pistachio pesto and dried apricot gel</i> | 14,00 € |
| <i>Sóller red prawn tartar with salmon caviar, black olives and basil oil</i> | 17,00 € |
| <i>Marinated salmon sashimi with ponzu sauce, avocado mousse, wakame</i> | 16,00 € |
| <i>Thay octopus with creamy potato and red curry croutons</i> | 17,00 € |
| <i>Brioche stuffed with beef tenderloin tartar, pickled onion and kimchi mayo</i> | 16,00 € |

Fish

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| <i>Turbot with saffron, pak choi and roasted cherry tomatoes</i> | 26,00 € |
| <i>Mellow rice of red prawns from Sóller with its carpaccio and pepper emulsion</i> | 25,00 € |
| <i>Tuna tataki on coconut tagliatelle and spicy oil</i> | 23,00 € |
| <i>Mediterranean sea bass with red pesto and smoked potato purée</i> | 25,00 € |

Meat

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| <i>Lamb shoulder and mushroom terrine with parsnip purée, sautéed pumpkin with bacon, kumquat and parsnip crisp</i> | 23,00 € |
| <i>Grilled iberian pork shoulder with corn puree, baked apple gel and gremolata</i> | 23,00 € |
| <i>Beef tenderloin with seasonal vegetables and mushrooms parmentier</i> | 26,00 € |
| <i>Pigeon rice with snow peas and pears in Jerez wine sauce</i> | 22,00 € |

* *Bread and olives/tapenade service*.....2,00€ p.p.



Please inform our staff in case of food allergies or intolerances

Local classics

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| Iberian ham "Bellota" with bread, ramallet tomato, olives and toasted almonds | 18,00 € |
| Iberian ham croquettes with tomato gel and Idiazábal cheese | 10,00 € |
| Assorted national cheese board | 13,50 € |
| Galician veal T-bone steak (1 kg.) with potatoes and Padrón peppers (For 2 persons) | 60,00 € |
| Grilled red prawns from Sóller | Market Price <input type="text"/> |

Vegetarian dishes

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| Lemon risotto with seasonal vegetables | 16,00 € |
| Roasted leek with creamy potato, black garlic romesco and walnut crumble | 13,00 € |
| Tomato salad with Mahon cheese tapenade, tomato and basil vinaigrette | 13,00 € |
| Fresh burrata with a "symphony" of tomatoes and its pesto | 15,00 € |

Desserts

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| White chocolate soup with raspberry mousse, coconut, coffee and almond crisp | 8,00 € |
| Chocolate with hazelnut ice-cream, cardamom and cocoa water | 8,00 € |
| Idiazábal cheese sponge cake, apple ice cream, Grand Marnier granita, eucalyptus gumdrop | 8,00 € |
| Seasonal fruit and sorbets | 7,00 € |

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aimia

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