



GROUP MENU

APPETIZERS

Sourdough bread with black olive aioli, finished in the Jospers
Watermelon gazpacho shot with goat cheese ice cream

STARTES

Red prawn aguachile Ensenada-style with morita chili and yuzu
With Sa Pobla avocado and purple corn tostadas

Garlic prawn croquettes
With a hint of red prawn tartare

MAINS – FROM OUR JOSPER GRILL

Grilled Market-fresh red snapper (Mallorca)
Served with two sauces: zarandeada and charred green tomatillo

or

Dry-aged Minorcan beef tenderloin
(45 days, 200g)
Served with tempura sweet potato, shallots and fresh coriander

SIDE

Jospers-grilled vegetables

DESSERT

Brownie O96
Served with lychee ice cream, chocolate and mint sauce, finished with a light peanut foam

DRINKS

Valdelavaca, Verdejo - D.O. Rueda
7 Parcelas Crianza - Ondarre - Tempranillo and Mazuelo - D.O. Rioja
Water

€75 per persona
(Taxes included)

(VEGETARIAN/VEGAN MENU AVAILABLE)
(This menu is available for groups of up to 20 guests)

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