

DERMIS Zaranda Essentials

PROLOGUE

TANNERY BASINS

Japanese pickles / vegetables leathers / Tuna "greviche" / mango & skate wing achaar / Cod "esqueixada" / mussel "escabeche"

MAIN ACT

MAJORICA. Freshly open, pickled pearls, horseradish & caviar

ÁMPHORA. Slightly spicy rock octopus

"ollipebre"

THE BLACK EGG. White onion and cuttlefish

caviar

MOREY EAL. Slightly smoked, courgette risotto

AMBERJACK. "Sobrasada" breadcrumbs and sardine Teriyaki

IBERICO STEAK. Moorish spirins ond honev oubergines

SWEET EPILOGUE

THE MALLORCAN ALMOND. Four seasons

"MARROQUINERIA". Gazelle and mignardises

115€

Wine paring 85€

ALL MENUS WILL BE SERVED FOR THE ENTIRE PARTY
The menu may have changes according to market availability
For information on food allergies or intolerances, please, request information to our staff

EPIDERMIS Zaranda Evolution

PROLOGUE

TANNERY BASINS

Japanese pickles / vegetables leathers / tuna "greviche" / mango & skate wing achar / Cod "esqueixada" / mussel "escabeche"

LEATHERS

Chicken "Caesar" / Parmesan milfeuille / Cow's suede

PREFACE AT THE KITCHEN COUNTER

MAJORICA OYSTER. Freshly open, pickled pearls, horserodish & caviar

METAMORPHOSIS. Red prawn, courgette and blossom

MAIN ACT

TANNERY-MSMEN. Thousand skin bread and Arabic spreads

ÁMPHORA. Slightly spicy rock octopus "ollipebre"

RAZOR CLAMS. Lentils with sea cucumber and mushrooms

THE BLACK EGG. White onion and cuttlefish caviar

SCORPION FISH. Crispy skin, sobrasada "sambal" and pickles

LAMB FEZ. Leathers, flavors and essences from Maghreb

SWEET EPILOGUE

ARCHEOLOGY. Melon, citrus, pomegranate and gin

THE MALLORCAN ALMOND. Four seasons

"MARROQUINERIA". Gazelle and mignardises

165€

Wine pairing 145€

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