

ES FANALS

R E S T A U R A N T

Unveiling Mallorca's Ancient Fishing Heritage. Inspired by the beacon lamps used by fishermen to lure their catch, our restaurant celebrates the rich traditions of the island. With a concept blending tradition and innovation, we present a culinary experience where Mallorca's authentic flavors take center stage. Indulge in our carefully crafted menus, expertly infusing traditional recipes with modern techniques.

MENU TASTE OF MALLORCA 🇲🇩

Sourdough bread | Balearic olive oil | Black garlic butter

Boletus croquette | Truffle | (GL)|(LA)

Tuna belly | Spiced rillette | Oyster espuma | (MO)|(PE)|(GL)|(LA)

Beef sobrasada fritter | Cecina | Tap de Cortí glaze | (GL)|(LA)

Squid tartare sandwich | Osetra caviar | Citrus | (GL)|(MO)|(PE)|(CR)

FOI GRAS ENSAIMADA

Smoked eel | Figs | Pine nut praline | Mallorcan herbs

(FC)

LOBSTER

Ravioli | Bisque | Charcoal brioche | Codium

(CR)|(AP)|(HU)|(LA)|(SU)|(PE)|(MO)|(GL)

🦋 SCORPIONFISH

Rock mussel | Oyster leaf | Coconut | Tarragon | Fishbone jus

(PE)|(CR)|(SU)

🦋 SUCKLING GOAT FROM THE SERRA DE TRAMUNTANA

Glazed | Potato coca filled with goat ragout | Root vegetable espuma | Chanterelle mushrooms

(GL)|(LA)|(AP)|(SU)

SÓLLER LIME

Sorbet | Cream

(LA)|(HU)

MALLORCA COCOA

Diamond | Carob | Chocolate ice cream | "Bunyols Sollerics" | Tap de Cortí chocolate

(GL)|(HU)|(LA)|(FC)

PETIT FOURS

(GL)|(HU)|(LA)|(FC)|(SU)

* OPTIONAL - ARTESIAN BALEARIC CHEESES +23

A refined selection of artisanal Balearic cheeses | Homemade tomato confit |

Spiced pumpkin | Bitter orange preserves

(LA)|(GL)

125

All prices in Euros (€). VAT included

WINE PAIRING

Enhance your culinary journey with our meticulously curated pairing wines, harmonizing flawlessly with each dish to create an extraordinary dining experience.

MOËT CHANDON GRAN VINTAGE ROSE 2016

Pinot Noir, Chardonnay, Pinot Meunier

GABA DO XIL

Godello

Bodega Rodríguez - D.O. Valdeorras

HERMANOS LURTON BARRICA CUESTA ORO

Verdejo

Bodega Lurton - D.O. Rueda

DESCONFIO DE LA GENTE QUE NO BEBE

Mantonegro

Bodega Ava Vi - V.T. Mallorca

MORTITX DOLÇ DE GEL

Moscatel, Riesling

Bodega Mortitx - D.O. Binissalem

75

All prices in Euros (€). VAT included

MENU GRAND BALEARIC 🇮🇪

Sourdough bread | Balearic olive oil | Black garlic butter

Boletus croquette | Truffle | (GL)|(LA)

Tuna belly | Spiced rilette | Oyster espuma | (MO)|(PE)|(GL)|(LA)

Beef sobrasada fritter | Cecina | Tap de Cortí glaze | (GL)|(LA)

Squid tartare sandwich | Osetra caviar | Citrus | (GL)|(MO)|(PE)|(CR)

🍷 SÓLLER PRAWN

Osetra caviar | Fresh fennel ice cream | Lemon foam | Basil sweet and sour | (CR)|(PE)|(FC)|(MS)|(SU)

BALEARIC AMBERJACK

Marine consome | Vermouth Jelly | Seaweed | (PE)|(FR)|(HU)|(GL)

LOBSTER

Bisque | Ravioli | Charcoal brioche | Codium seaweed | (CR)|(AP)|(HU)|(LA)|(SU)|(PE)|(MO)|(GL)

MARINE RICE FROM LÁLBUFERA DE MALLORCA

Plankton | Squid | Stewed cod tripe | Lemon emulsion | (HU)|(LA)|(SU)|(AP)|(MS)

🍷 CAP ROIG

Rock mussel | Oyster leaf | Coconut | Tarragon | Fishbone jus | (PE)|(CR)|(SU)

DUCK MAGRET

Carrot & Orange | Cherry Gel | Jerusalem Artichoke Foam | Roasted Duck Jus | (AP)|(LA)|(SU)|(GL)

SÓLLER LEMON

Lemon ice cream | Lemon crumble | Pickled lemon | Granita | Honey caviar | (LA)|(HU)

ORANGE "FLAÓ"

Saffron Ice Cream | Blood Orange Granita | Orange Blossom Bubbles | Honey Biscuit

(LA)|(HU)|(GL)|(FC)

PETIT FOURS | (GL)|(HU)|(LA)|(FC)|(SU)

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Spiced pumpkin | Bitter orange preserves

(LA)|(GL)

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AMODIÑO

Albariño

Bodega Piñero - D.O. Valdeorras

STAIRWAY TO HEAVEN

Sauvignon Blanc

Castell Miquell - Vi de Mallorca

GABA DO XIL

Godello

Bodega Rodriguez - D.O. Valdeorras

FINCA LA GARRIGA

Chardonnay

Bodega Perelada D.O. Empordà

HERMANOS LURTON BARRICA CUESTA ORO

Verdejo

Bodega Lurton - D.O. Rueda

TORRENT NEGRE

Merlot, Cabernet Sauvignon y Syrah

Vins Miquel Gelabert - Pla i Levant

DOLÇ DE SA VALL

Moscatel

Vins Miquel Gelabert - Pla i Levant

95

All prices in Euros (€). VAT included

MENU GREEN BALEARIC 🇵🇸

Sourdough bread | Balearic olive oil tasting | Black garlic butter

Roasted lemon and almond financier | (GL)|(LA)|(HU)
Profiterole | Fermented cabbage | Tap de Cortí glaze | (GL)|(LA)
Wild mushroom croquette | Truffle | (GL)|(LA)
Crispy plant-based sobrasada | Béarnaise sauce | (GL)|(LA)|(SU)



CHERRY GAZPACHO

Alaró cherries | EVOO caviar | Pickled cucumber | Confit ramallet tomatoes
(SU)|(MS)

OUR ENSAIMADA

Pumpkin | Pickled vegetables | Mallorcan herbs | Tap de Cortí | Green olive
(GL)|(FC)|(HU)

FARM EGG

Slow-cooked | Sa Pobla potatoes | Black truffle | Seasonal mushrooms
(HU)|(LA)|(SU)|(AP)|(MS)



PLANT-BASED MARINE RICE FROM LÁLBUFERA DE MALLROCA

Plankton | Vegetable squid rings | Lemon emulsion | Pickled sea fennel
(AP)|(SU)|(MS)

SÓLLER LEMON

Lemon ice cream | Lemon crumble | Pickled lemon | Granita | Honey caviar
(LA)|(HU)

MALLORCA COCOA

Diamond | Carob | Chocolate ice cream | "Bunyols Sollerics" | Tap de Cortí chocolate
(GL)|(HU)|(LA)|(FC)

PETIT FOURS

(GL)|(HU)|(LA)|(FC)|(SU)

* OPTIONAL - ARTESIAN BALEARIC CHEESES +23

*A refined selection of artisanal Balearic cheeses | Homemade tomato confit |
Spiced pumpkin | Bitter orange preserves*
(LA)|(GL)

125

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WINE PAIRING

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MOËT CHANDON GRAN VINTAGE BRUT 2016

Pinot Noir, Chardonnay, Pinot Meunier

MOËT CHANDON GRAN VINTAGE ROSE 2016

Pinot Noir, Chardonnay, Pinot Meunier

SIO ROSADO

Mantonegro, Callet y Gorgollassa
Bodega Ribas - Vi de Mallorca

FINCA LA GARRIGA

Chardonnay
Bodega Perelada D.O. Empordà

MORTITX DOLÇ DE GEL

Moscatel, Riesling
Bodega Mortitx - D.O. Binissalem

75

All prices in Euros (€). VAT included

JUMEIRAH

MALLORCA

DISHES INDICATED WITH:

- (GL) Gluten
- (CR) Crustaceans
- (FC) Nuts
- (SE) Sesame
- (HU) Egg
- (LA) Dairy
- (AL) Lupins
- (AP) Celery
- (CA) Peanuts
- (MO) Molluscs
- (MS) Mustard
- (PE) Fish
- (SO) Soya
- (SU) Sulfites

-  Vegan
-  Signature Dishes
-  Local products

Menu Taste of Mallorca 45€ HB Supplement
Menu Grand Balearic 60€ HB Supplement
Menu Green Balearic 45€ HB Supplement

All prices in Euros (€)
VAT included



Our commitment to the islands.
This menu is crafted with local products

Thanks to the team:
Javier | Alexandro | Stefano | Gregori | Kevin | Cristina | Francesco
Yasmine | Gabriel | Gerard | Sergio | Antonio | Sandra | Lara