

ES FANALS

RESTAURANT

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 | Sonmo olive oil | Goat butter

Beignet | Beef sobrasada | Cecina | Tap de cortí pepper | (GL)|(LA)
Crispy ham & quinoa | Porc negre | Fraile roig plum | (LA)|(SU)
Tartlet | Cured goat loin | Goat cheese | Egg yolk | *Black* truffle | (GL)|(LA)|(HU)|(MT)
Sea urchin | Cream | Seaweed | (MA)|(LA)|(GL)

FOI GRAS ENSAIMADA

Smoked eel | Figs | Pine nut praline | Mallorcan herbs
(FC)

LOBSTER

Lobster | Bisque | Caviar | Charcoal brioche | Crustacean rilette
(CR)|(AP)|(HU)|(LA)|(SU)|(PE)|(MO)|(GL)

🍴 MALLORCAN DENTEX

Dentex | Beurre blanc | Green olive | Kohlrabi
(PE)|(GL)|(SU)

🍴 SUCKLING PIG

Porcella | Sweet & sour jus | Green apple | Goat whey | Fresh herbs
(SU)|(LA)|(GL)

SÓLLER LEMON

Lemon ice cream | Citrus chocolate | Lemon curd | Crumble
(LA)|(HU)

🍴 MALLORCAN CHOCOLATE

Chocolate textures | Sponge | Crunch | Ice cream
(LA)|(HU)

PETIT FOURS

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

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

Pinot Noir, Chardonnay, Pinot Meunier
Champagne

LLOPART ROSÉ BRUT RESERVA

Monastrell, Garnacha, Pinot Noir
Corpinnat

RONDAIA BLANC

Malvasia de Banyalbufar

MIQUEL GELABERT CHARDONNAY ROURE

Chardonnay
Pla i Llevant-Mallorca

DESCONFIO DE LA GENTE QUE NO BEBE

Mantonegro
Vi de la terra Mallorca

DOLÇ DES MORRO

Callet, Moscatell

MENU GRAND BALEARIC 🇵🇸

Sourdough bread | Sonmo olive oil | Goat butter

Beignet | Beef sobrasada | Cecina | Tap de cortí pepper | (GL)|(LA)

Crispy ham & quinoa | Porc negre | Fraile roig plum | (LA)|(SU)

Tartlet | Cured goat loin | Goat cheese | Egg yolk | *Black* truffle | (GL)|(LA)|(HU)|(MT)

Sea urchin | Cream | Seaweed | (MA)|(LA)|(GL)

🍷 SÓLLER PRAWN

Red prawn | *Fennel* | *Lemon* | *Oyster* | *Passion fruit* | *Basil* | (CR)|(MO)|(HU)|(LA)

BALEARIC BLUEFIN TUNA

Bluefin tuna | *Tomato & pomegranate consommé* | *Mallorcan pepper* | (PE)|(MT)|(AP)

LOBSTER

Lobster | *Bisque* | *Caviar* | *Charcoal brioche* | *Crustacean rilette*

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

PLANKTON RICE

Sea cucumber | *Plankton* | *Lemon* | *Iberian pork jowl* | *Salicornia* | (MA)|(LA)|(AP)

🍷 MALLORCAN DENTEX

Dentex | Beurre blanc | Green olive | Kohlrabi | (PE)|(GL)|(SU)

BEEF SIRLOIN

Beef sirloin | *Grilled corn* | *Black périgord truffle* | *Baby leek* | (SU)|(AP)

SÓLLER LEMON

Lemon ice cream | *White chocolate* | *Lemon curd* | *Crumble* | (LA)|(HU)

CARAMELIZED PEAR

Carob | *Cheese cream* | *Caramelized pear* | *Candied hazelnut ice cream* | (LA)|(HU)|(FC)

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

155

All prices in Euros (€). VAT included

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Pinot Noir, Chardonnay, Pinot Meunier

Champagne

AMODIÑO

Albariño

Rias Baixas

LLOPART ROSÉ BRUT RESERVA

Monastrell, Garnacha, Pinot Noir

Corpinnat

RONDAIA BLANC

Malvasia de Banyalbufar

GABA DO XILL

Godello

Valdeorras

MIQUEL GELABERT CHARDONNAY ROURE

Chardonnay

Pla i Llevant-Mallorca

DESCONFIO DE LA GENTE QUE NO BEBE

Mantonegro

Vi de la terra Mallorca

DOLÇ DE SA VALL

Moscatell grano pequeño, Moscatell de Alejandria

100

All prices in Euros (€). VAT included

MENU GREEN BALEARIC

Sourdough bread | Sonmo olive oil | Goat butter

Financier | Lemon | Almond | Goat Cheese | (LA)|(FC)

Pumpkin cappuccino | Spring onion | Sage | (LA)

Beignet | Vegetable sobrasada | Honey | (LA)

Tartlet | Beetroot | Pickles | Pine nuts | (GL)|(MT)|(HU)|(FC)|(LA)

CHERRY GAZPACHO

Cherry | Cucumber | Tomato | Olive oil caviar

(SU)

CAULIFLOWER & HAZELNUT

Cauliflower | Hazelnut | Goat cheese | Cream

(LA)|(FC)|(AP)|(SU)

PLANKTON RICE

Albufera rice | Marine plankton | Lemon | Celeriac | Salicornia

(LA)|(AP)

EGG & ARTICHOKE

Slow-cooked egg | Artichoke | Truffle | Boletus

(HU)|(LA)

SÓLLER LEMON

Lemon ice cream | White chocolate | Lemon curd | Crumble

(LA)|(HU)

MALLORCAN CHOCOLATE

Chocolate textures | Sponge | Crunch | Ice cream

(LA)|(HU)

PETIT FOURS

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

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LLOPART ROSÉ BRUT RESERVA

Monastrell, Garnacha, Pinot Noir

Corpinnat

AMODIÑO

Albariño

Rias Baixas

GABA DO XILL

Godello

Valdeorras

DESCONFIO DE LA GENTE QUE NO BEBE

Mantonegro

Vi de la terra Mallorca

DOLÇ DES MORRO

Callet, Moscatell

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