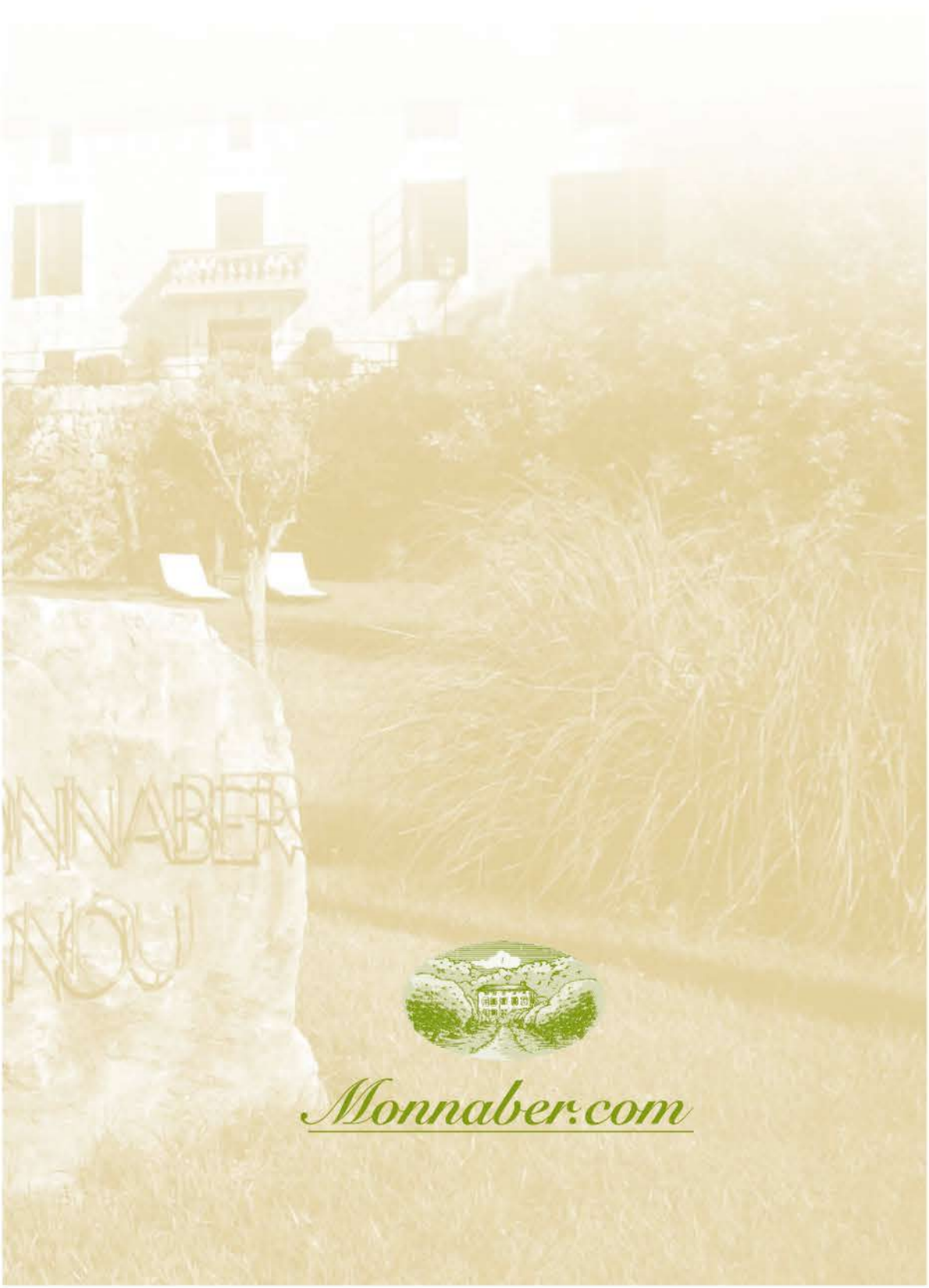


Desde 1994

Es Mirador Monnaber

R E S T A U R A N T



Monnaber.com



Starters

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Warm salad with vol-au-vent of Mahonés cheese, mushrooms and honey vinaigrette	9'20
King prawns salad with Majorcan black suckling pig terrine	13'50
Avocado wrapper stuffed with monkfish and salmon in vinaigrette of "pa amb oli"	9'75
Wild rice delight from the albufera with duck and poached vegetables	9'40
Frito mallorquín, lamb liver and vegetables with fennel sauce	9'00
Foie and melon carpaccio caramelized with a reduction of flor de "murtó"	10'50
Lobster ravioli with essence of orange in its own sauce	9'60
Assorted spinach, oysters and beef cheek homemade fritters	9'20
Sopas mallorquinas, Majorcan vegetable soup with toasted bread	9'00
Pumpkin cream soup with pineapple and crispy onion	7'20
Tofu with smoked grilled vegetables and poached egg	9'20
Grilled vegetables with a corn hollandaise gratin	9'60

Meat & fish

Layers of lamb with mushrooms and dried apricots sauce	19'70
Roast shoulder of lamb with dates sauce, mango and fried vegetables	20'00
Tenderloin and sweetbreads of lamb with mint sauce and sesame.	19'40
Roast of majorcan black suckling pig with celery sauce and crunchy asparagus	20'00
Iberian pork with fig sauce and onion stuffed with potato	19'70
De-boned quail stuffed with foie and truffle with pear	19'00
Duck confit with pistachio sauce and smoked potato	91'40
Grilled tenderloin of beef or with pepper sauce with tumbet fritters	23'50

Cod with caramelized onion, saffron sauce, purée of potatoes and vegetables in tempura	20'20
Layers of monkfish and crawfish on its own reduction sauce	23'00
Flower shaped squid with tuna tartare and black olives	21'60

Gastronomic Menu 44'00

Aperitive

Carpaccio of foie and melon caramelized with a reduction of flor de "murtó"

Lobster ravioli with essence of orange in its own sauce

Cod with caramelized onion, saffron sauce, purée of potatoes and vegetables in tempura

A choice of any meat dish from our menu

Fried ensaimada on a vanilla cream bed and hot chocolate sauce or apple sponge cake with red fruits and cottage cheese ice cream

Desserts

Fried ensaimada on a vanilla cream bed and hot chocolate sauce	6'60
Apple sponge cake with red fruits and cottage cheese ice cream	6'00
Gató, a majorcan almond sponge cake with eggplant paste, with white chocolate ice cream	6'00
Sabayon of carrots with kiwi, banana and coconut	6'20
Dark chocolate brownie with dried nuts and strawberry ice cream	6'40
Frozen lemon marsh mellow stuffed with Xoriger gin jelly	6'00
Baileys soufflé with chocolate ice cream	6'40
Assorted sorbets of citrus with a tulip of carob	5'50
Bread and olives – per person	1'30

Vat included

Menú Infantil

(hasta 12 años)

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Pasta italiana con salsa boloñesa o napolitana	7'00
Sopa del día casera	5'00
Fingers de pollo o pescado con patata o ensalada	6'40
Escalope con patatas	8'00
Pechuga de pollo plancha	8'00

Postres

Copa de helado	5'00
Flan al caramelo	4'00
Mousse de chocolate	4'00
Fruta del tiempo o yogurt	3'00

IVA incluido

Children Menu

(Up to 12 years old)

Italian noodles with bolognese or tomato sauce	7'00
Home made soup of the day	5'00
Chicken or fish fingers with french fries or salad	6'40
Breaded escalope with french fries	8'00
Grilled chicken breast	8'00

Desserts

Icecream	5'00
Caramel custard	4'00
Chocolate mousse	4'00
Fruits in season or yogurt	3'00

VAT included

Kindermenü

(Bis 12 Jahre alt)

Italienische Pasta alla Bolognese oder mit Tomaten soße	7'00
Hausgemachte Tagessuppe	5'00
Hühner oder Fisch fingers mit pommes frites oder salat	6'40
Paniertes Schnitzel mit Pommes Frites	8'00
Gegrillte Hähnchenbrust	8'00

Nachtisch

Eisbecher	5'00
Karamelcreme	4'00
Mousse au Chocolat	4'00
Obst der Saison oder Yoghurt	3'00

Mehrwertsteuer inbegriffen

El nostre propòsit és que degusteu els productes que ens ofereix la nostra finca Monnaber Nou amb producció ecològica, recobrant els aromes i sabors d'antany, com per exemple l'oli d'oliva verge, anyells, porcella de Porc Negre així com les varietats autòctones de fruites i verdures de temporada.

Reconeixerà els plats preparats amb els productes de la nostra finca amb 🍷 i els plats vegetarians amb 🌱.

Nuestro propósito es que degustéis los productos que nos ofrece nuestra finca Monnaber Nou con producción ecológica, recobrando esos aromas y sabores de antaño, como por ejemplo el Aceite de oliva Virgen, corderos lechales, cochinitillos de Porc Negre así como las variedades autóctonas de frutas y verduras de temporada."

Reconocerá los platos preparados con los productos de nuestra finca con 🍷 y los platos vegetarianos con 🌱.

Our aim is that you taste the products we grow in our estate at Monnaber Nou. Some of these products, all of which have an ecological production and bring back aromas and tastes of the past, are our virgin olive oil, our suckling lamb, our suckling Pork Negre (native breed of black pigs) or our autochthonous seasonal fruits and vegetables.

You will notice dishes with products from our finca with 🍷 and vegetarian dishes with 🌱.

Wir möchten gerne, dass Sie die Produkte kosten, die wir auf unserer Finca Monnaber Nou herstellen. Unsere Produkte eigener Herstellung sind ökologisch Produktion und bringen die Dufte und Geschmäcke der Vergangenheit zurück, wie zum Beispiel unser Olivenöl, unser Milchlamm, unser junges Porc Negre (einheimisches schwarzes Schwein) oder unsere einheimischen Obst- und Gemüsesorten.

Sie erkennen die Gerichte mit Produkten unserer Finca an der 🍷 und die Vegetarischen Empfehlungen an 🌱.

Nous aimerons bien que vous dégustiez nos produits de production propre que nous offre notre propriété à Monnaber Nou. Ces produits avec production écologique nous rapportent des arômes et des goûts d'autrefois, comme par exemple notre huile d'olive verge, notre agneau de lait, notre Porc Negre de lait (espèce autochtone), ainsi que nos fruits et légumes autochtones.

Reconnaître les plats préparés avec des produits de notre ferme avec 🍷 et de plats végétariens 🌱.



#monnaber