



TAIFA MAYURQA PERFORMED BY PABLO ARANDA

Our chef Pablo Aranda is delighted to offer you his tasting menus inspired by the gastronomic cultural diversity that merged in the Mediterranean ancient capital called Taifa Mayurqa, where flavors and aromas from different cultures meet the perfect balance.

Each menu proposal is a tribute to the cultural and culinary richness of those distant times, where cooking was a refined art, the table was the epicenter of celebrations.

From the aromatic oils to the exquisite sweets scented with almonds and honey from the island, each bite will take you to the majestic world of Taifa Mayurqa.

DEYÁ TASTING MENU

6 steps

ALCAICERIA

MARINATED RAMALLET TOMATO

black olive emulsion, strawberries, rose and lemon verbena flavored water

SUMMER IN THE MEDITERRANEAN

ANDALUCIA, Sóller prawn salpicón, cucumber and apple

MALLORCA, Mallorcan lobster, potato parmentier, fried Can Costera egg and sobrasada

GOAT'S MILK CONFIT COD

orange salad, black walnuts and piparra pepper

LAMB TENDERLOIN WITH A BLACK OLIVE CRUST

piquillo peppers, prickly pear leaf and pickled chanterelles

MALLORCAN ALMOND

ALGARABIA

Deyá menu 165

Wine pairing 95

IF YOU WOULD LIKE TO ENHANCE YOUR EXPERIENCE

OUR SELECTION OF CHEESES

Our selection is designed to guide you through a tasting of cheeses sourced from small artisan producers who use traditional methods.

They are accompanied by home-made jams, marmalade,
and other delicious condiments.

3 different cheeses of your choice 26

6 different cheeses of your choice 40

MAYURQA TASTING MENU

12 steps

ALCAICERIA

MARINATED RAMALLET TOMATO

black olive emulsion, strawberries, rose and lemon verbena flavored water

COLD WHITE GARLIC SOUP WITH MARCONA ALMOND

natural Edulis oysters and sea fennel

SUMMER IN THE MEDITERRANEAN

ANDALUCIA, Sóller prawn salpicón, cucumber and apple

MALLORCA, Mallorcan lobster, potato parmentier, fried Can Costera egg and sobrasada

FOIE GRAS MARINATED IN MANTONEGRO LEES

apricot purée and stemmed potato bun

GOAT'S MILK CONFIT COD

orange salad, black walnuts and piparra pepper

CRISPY ROASTED PIGLET SHOULDER

plums and zucchini

LAMB TENDERLOIN WITH A BLACK OLIVE CRUST

piquillo peppers, prickly pear leaf and pickled chanterelles

MEDITERRANEAN RED TUNA CHEEK

onion and blackberries

MALLORCAN POMADA WITH “CORTE” ICE CREAM

MALLORCAN ALMOND

TERRUÑO

ALGARABIA

Mayurqa menu 210

Wine pairing 130

* 6 or 12 course vegetarian menu available with 24 hour in advance

"Our commitment toward sustainability is reflected in our product sourcing.
Many of our products (including our fish, meats, produce, dairies)
come from local suppliers."

Prices are in euros - 10% VAT Included

Please know that several dishes from our menu can be adapted to vegetarian or vegan diets.

Please do not hesitate to ask to our service team. Some dishes contain one or more of the
14 allergens listed in the European Directive No. 1169/2011. (1) Cereals contain gluten, (2) Crustaceans,
(3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Dairy, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds,
(12) Sulfur dioxide and sulfites, (13) Lupins, (14) Mollusks.

We cannot guarantee the total absence of allergens in all of our dishes and beverages.
Please consult the appropriate documentation that will be provided by our staff upon request.

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