



MESTÍS

APERITIF

**Red prawn bisque from Sóller, lightly smoked
Silky broth with locally sourced tomatoes and saffron, accompanied by potato emulsion**

LET'S BEGIN

**Balfegó Bluefin Tuna (chutoro cut) on light yucca toast
Infused chipotle oil, fresh lemon emulsion, and subtle notes of coconut oil**

**Beef cheek cannelloni cooked at low temperature
Fresh free-range egg pasta with a creamy spiced sauce, lemon leaf, and ancho chili.**
(medium spicy)

**Watermelon ceviche with passion fruit and Mallorcan salt
On a base of yellow chili tiger's milk, tender spinach and crispy plantain**
(medium spicy)

WE CONTINUE

**Creamy rice with crab, coconut and beetroot
Accompanied by soft-shell crab in potato tempura.**

PERFECT ENDING

**Chocolate mousse flavored with Mallorcan orange
With hibiscus sorbet and Km 0 almond macaron**

COCKTAIL SIGNATURE

**Mescalita Velvet Crush
Açaí, mezcal, fresh lime, dehydrated pineapple with a delicate floral touch**

**Price per Person
75€**



@mestisbyo96

Please book in advance, limited availability
Reservations telephone: +34 971 933 507
Web Mestís/The Fork

@o96mallorca



If you have any intolerances, please let us know. We have an allergen information card available.

C/ Annibal 12A - Barrio de Santa Catalina - 07013 Palma de Mallorca - RESERVATIONS Tel. 971 933 507 - www.mestis.es