



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€

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



@mestisbyo96



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