

Mallorca is shaped by the winds, not just in its landscapes and climate, but in its culture and gastronomy, which have been influenced for centuries.



Each breeze that sweeps across the island carries stories, bringing change, memories, and traditions that have left their mark on Mallorcan life.



We present "Wind & Memory", a menu that transforms centuries of history into unforgettable flavors. Each dish is an homage to a Mallorcan wind, weaving together past and present in a multisensory culinary journey.



TRAMUNTANA

Menorcan Oliaigua version Truffled root vegetable bite

GREGAL

4 Mallorcan spices

Steamed bread with guinea fowl broth

Zaatar

Labneh, pomegranate molasses and pine nuts

5 Chinese spices

Oyster, dry-aged beef, dashi and caviar

MITJORN

Escabeche

Sea cucumber and calcots

PONENT

Cappelletti

Lobster stew and Thai bouillabaisse

MISTRAL

Tomato and basil

Salmorejo, "Vuelve a la vida" sorbet and elderflower and basil soup

Courgette flower

Prawn and Sriracha tartar, white courgette cream and foraged herb oli

XALOC

Mallorcan red Sheep

Moroccan pastilla, aubergine, yogurt and tahini

LLEVANT

Mallorcan black pork

Pork jowl, Pibil and Butifarró stew

Pigeon

Royal of pigeon legs, pickled beetroot and 5 chinese spices

GARBÍ

Rosaceae

Ginger and galangal sponge cake, Porreres apricot and Red Sheep's cheese

Pumpkin

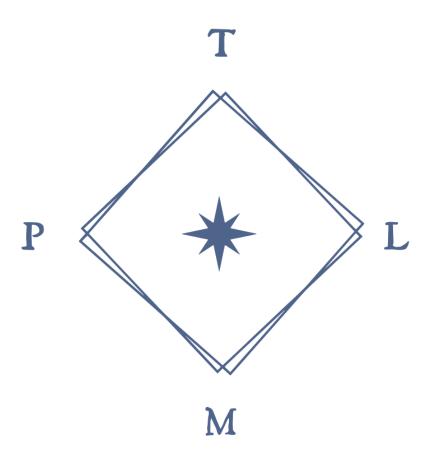
Carob and tonka bean

EMBAT...

...A hidden wind

195 € p.p.

Wind & Memos



Hon Profit