



OLIVERA

RAÍCES Y VANGUARDIA



A gastronomic experience composed of five seasonal courses, where contemporary creativity merges with the purest essence of our island.

Oyster with green asparagus and cava foam

White asparagus with smoked eel,
hollandaise sauce and sun-dried tomatoes

Vichyssoise with red prawn and crispy quinoa

Braised white asparagus
with Mallorcan black pork and trotters sauce

Caramelised white asparagus, strawberry compote
and yoghurt foam

Each creation by Chef Jordi Cantó pays tribute to the product and the culinary heritage of our surroundings, reinterpreted through an innovative vision that awakens the senses and celebrates the island's identity.

Exclusively available for dinner service.

110 € – Water and coffee included.