

TALLER SA PENYA

A La Carte

Folklore Menu

3 Sharing Starters
Pasta
Fish - Meat - Vegetarian
Dessert of the day

1 Main 75€
2 Main 95€

EXTRAS

TRUFFLES

Black truffle
5 g - 20 €

Oysters

1 pcs 7€ . 6 pcs 24€

Jamón de Bellota

50g: 25€ with Truffle 45€
100g: 45€ with Truffle 65€
150g: 65€ with Truffle 80€

Gambas Ibicenca

Aioli . Leak Ashes
100g: 32€ - 200g: 59€
300g: 78€

STARTERS

Raw Sirvia

Sauce vierge . Rocket .
strawberries. 24€

Crudo Gamba

Emulsion . crisp . essence. 28€

Grilled Leeks

Chimichurri . Capers . Parsley. 18€

Cauliflower

Ajo blanco . fermented . pure.
18€

Croquettas

Jamon . aioli . truffle. 18€

Asparagus

Confit egg yolk. Artichoke. Wild
herbs. 18€

Lamb Belly Shawarma

Spiced carrots, herbs. 20€

Charcuterie Tasting

Local and national. 28€

Cheese Tasting

Local and national. 28€

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PASTA

Linguine

Truffle . Parmesan . Butter
Small 25€ Big 35€

Ravioli

Bisque . Parmesan . Butter
Small 25€ Big 35€

MAINS

Grilled Fish of the Day

Calçots . Romesco Sauce
32€

Lamb

fava beans . artichoke . Jus
32€

Entrecote

Calçots .spring onions . Demi
glace 38€

DESSERTS

Icecream

Sorbets & Icecream
15€

Guranaja 70% chocolate

Coco icecream
18€

Organic Strawberries

Sorbet . Strawberries . Tart
18€