



airecel

restaurant

mediterranean soul

DINNER MENU

Starters

<i>Oxtail cannelloni with creamy parmesan sauce, pistachio pesto and dried apricot gel</i>	14,00 €
<i>Sóller red prawn tartar with salmon caviar, black olives and basil oil</i>	17,00 €
<i>Marinated salmon sashimi with ponzu sauce, avocado mousse, wakame</i>	16,00 €
<i>Thay octopus with creamy potato and red curry croutons</i>	17,00 €
<i>Brioche stuffed with beef tenderloin tartar, pickled onion and kimchi mayo</i>	16,00 €

Fish

<i>Turbot with saffron, pak choi and roasted cherry tomatoes</i>	26,00 €
<i>Mellow rice of red prawns from Sóller with its carpaccio and pepper emulsion</i>	25,00 €
<i>Tuna tataki on coconut tagliatelle and spicy oil</i>	23,00 €
<i>Mediterranean sea bass with red pesto and smoked potato purée</i>	25,00 €

Meat

<i>Lamb shoulder and mushroom terrine with parsnip purée, sautéed pumpkin with bacon, kumquat and parsnip crisp</i>	23,00 €
<i>Grilled iberian pork shoulder with corn puree, baked apple gel and gremolata</i>	23,00 €
<i>Beef tenderloin with seasonal vegetables and mushrooms parmentier</i>	26,00 €
<i>Pigeon rice with snow peas and pears in Jerez wine sauce</i>	22,00 €

* *Bread and olives/tapenade service.....2,00€ p.p.*



Please inform our staff in case of food allergies or intolerances

Local classics

Iberian ham "Bellota" with bread, ramallet tomato, olives and toasted almonds	18,00 €
Iberian ham croquettes with tomato gel and Idiazábal cheese	10,00 €
Assorted national cheese board	13,50 €
Galician veal T-bone steak (1 kg.) with with potatoes and Padrón peppers (For 2 persons)	60,00 €
Grilled red prawns from Sóller	Market Price

Vegetarian dishes

Lemon risotto with seasonal vegetables	16,00 €
Roasted leek with creamy potato, black garlic romesco and walnut crumble	13,00 €
Tomato salad with Mahon cheese tapenade, tomato and basil vinaigrette	13,00 €
Fresh burrata with a "symphony" of tomatoes and its pesto	15,00 €

Desserts

White chocolate soup with raspberry mousse, coconut, coffee and almond crisp	8,00 €
Chocolate with hazelnut ice-cream, cardamom and cocoa water	8,00 €
Idiazábal cheese sponge cake, apple ice cream, Grand Marnier granita, eucalyptus gumdrop	8,00 €
Seasonal fruit and sorbets	7,00 €

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aimia
hotel Port de Sóller

Carrer Santa Maria del Cami 1 (@ Aimia Hotel) | 07108 Port de Sóller | España.

Tel. +34 971 63 12 00 | Mob. +34 644 76 66 02

www.airecelrestaurant.com | info@airecelrestaurant.com