

MENU 1

€ 40

STARTERS

VEAL AND TRUFFLE CANNELLONI WITH BLACK GARLIC
BÉCHAMEL SAUCE AND PINE NUTS

ASSORTED TOMATO SALAD WITH ITS PESTO AND FRESH
BUFFALO BURRATA

MAIN DISHES

SUCKLING PIG, POTATO, SWEET POTATO AND SOBRASADA

MEDITERRANEAN SEA BASS, SMOKED MASHED POTATO,
AND RED PESTO

RAVIOLONI STUFFED WITH BURRATA AND CHERRY TOMATOES
IN PISTACHIO PESTO SAUCE

100%
VEGETARIAN

DESSERTS

ORANGE IN TEXTURES

CHEESECAKE, AMARENA CHERRY ICE CREAM, AND
ORANGE GUMMY



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MENU 2

€42

STARTERS

BRIOCHE OF IBERIAN BBQ PORK RIBS, CHIPOTLE
MAYONNAISE AND PICKLED CELERIAC

TOMATO TARTAR, MANGO COULIS, FRESH BURRATA
STRACCIATELLA AND SARDINIAN BREAD

MAIN DISHES

TURBOT, FENNEL AND SAUTÉED VEGETABLES

MATURED ENTRECOTE, SWEET POTATO PUREE, SNOW
PEAS AND ASPARAGUS

RAVIOLONI STUFFED WITH SPINACH, RICOTTA AND BUFALA
IN RED PESTO SAUCE

100%
VEGETARIAN

DESSERTS

TIRAMISU AIRECEL, MUSCOVADO CUSTARD AND SICILIAN
COFFEE ICE CREAM

SALTED PISTACHIO ICE CREAM, CAROB GATÓ, CRÈME
ANGLAISE AND RED FRUIT GUMMIES



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MENU 3

€42

STARTERS

PADRÓN PEPPERS, CRISPY CALAMARI, AIRECEL-STYLE
PATATAS BRAVAS, ASSORTED CROQUETTES, AND IBERIAN
BELLOTA HAM PLATTER.

MAIN COURSES

SUCKLING PIG, POTATOES, SWEET POTATO, AND SOBRASADA.

MEDITERRANEAN SEA BASS, SMOKED POTATO PURÉE,
AND RED PESTO.

RAVIOLONI FILLED WITH SPINACH, RICOTTA, AND BUFFALO
MOZZARELLA IN RED PESTO

100%
VEGETARIAN

DESSERTS

ORANGE IN TEXTURES

SOFT CACAO CHOCOLATE, CAROB, EUCALYPTUS,
PISTACHIO, AND MAPLE SYRUP GEL



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MENU 4

€ 42

STARTERS

“PICADA”

(PADRÓN PEPPERS, CRISPY SQUID, AIRECEL BRAVAS,
ASSORTED CROQUETTES, IBERIAN ACORN-FED HAM
BOARD)

((ACCORDING TO THE NUMBER OF GUESTS))

MAIN DISHES

SEAFOOD OR MIXED PAELLA

(ACCORDING TO THE NUMBER OF GUESTS)

DESSERTS

CAROB CAKE WITH ALMOND ICE CREAM AND VANILLA
CRÈME ANGLAISE.

ORANGE DESSERT

