



# · Casablanca ·

## STARTERS:

Fried octopus

Snails in a spicy sauce

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## MAIN COURSES:

Sofrit pagès

Skate in green salsa

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## DESSERTS:

Goat's cheese coca pastry

Fig flan



# · Quimera ·

Prickly pear salmorejo

Fried eggs with lobster stew

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Individual skate fish and almond cannelloni

Rice with squid a la bruta

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Quimera flaó with mint ice cream

Lavender torrija with rosemary ice cream



# · Dunas Playa ·

## Appetiser

Pagès maki of vegetables, dried fish and bescuit

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## First Course

Garlic red shrimp croquettes with bullit de peix sauce

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## Second Course:

Griddled Formentera octopus with purple potatoes

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## Third Course:

Formentera lamb wrapped in rice paper with frígola sauce

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## Fourth Course:

Goat's cheese and fig ice cream, with carob crisps, almonds  
and Formentera soil



# · Flor de sal ·

## STARTERS

Sobrassada quiche, with a cloud of sheep's cheese and rosemary honey

Coca pastry topped with escalivada and Formentera peix sec

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## MAIN COURSES

Potato stuffed with Formentera octopus, pagès egg and  
a light garlic and paprika foam

Pagès chicken, plum and almond satay rolls with vegetable chips

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## DESSERTS

Goat's cheesecake, almond soil,  
fresh figs and fig confiture

Formentera Lemon Pie



# · Vogamari ·

## Tasting Menu

Assortment of home-made croquettes

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Fried octopus

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Assortment of empanadillas

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Squid a la bruta

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Skate burrida

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Roast lamb

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Selection of home-made desserts



# · Chezz Gerdi ·

## Starters

Formentera Pizza

Fried octopus

Pagesa salad

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## First course

John Dory with fried posidonia sea grass,  
sautéed cereals and egg-free mayonnaise

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## Dessert

Flaó mousse with puff pastry mille-feuille



# · Pinatar ·

## STARTERS:

Fish broth with finely sliced pagès bread

Or

Ancient recipe for peeled dried bean stew with vegetables

Or

Layered potato and sobrassada pie with Mahon cheese, au gratin

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## MAIN COURSES:

Traditional mixed fish and potato stew with home-made aioli

Or

Pulled tender roast lamb with potatoes and fried peppers

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## DESSERT:

Prickly pear sorbet digestif



# · Caminito ·

## First week

Individual fried octopus cannelloni with potato foam

Goat's milk nigiri sushi--croquette with smoked bream sashimi

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Pork stew with squid and pine nut mousse

Pagès seaweed ramen noodles in homage to our posidonia sea grass

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Bread with chocolate and Formentera extra virgin olive oil

Goat's milk curd with fig jam



# · Caminito ·

## Second week

Chilled ocean salmorejo with shellfish and Salicornia

Egg cooked at 65°C with sobrassada and potato

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Individual Formentera lamb cannelloni with spinach and boletus

Crispy skate, vegetables and green salsa foam

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Walnut crumble with pomegranate and cream ice cream

Cheesecake with fig jam



# Carmen · Blanco Hotel

Flame-grilled escalivada with peix sec and a roasted pepper emulsion

Fried cuttlefish on toast with citrus mayonnaise

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Iberian pork, textured cauliflower and almond sauce

Squid cooked in onion, with seafood broth, rice paper and tarragon

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Cheese and fig crème caramel with a brandy café caleta caramel

Chocolate and orange torrija served with nougat ice cream



# · Bocasalina ·

## **First course (choose one)**

Tartar of tomato, langoustine, peix sec and goat's cheese

Cod brandade with figs and crunchy quinoa

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## **Second course (choose one)**

Creamy rice, red shrimp, peix sec and samphire

Octopus, potato foam, sobrassada and capers

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## **Dessert**

White chocolate brownie,

prickly pear sorbet and sweet ricotta cheese



# · Can Forn ·

## Starters

Bullit de serrans (comber fish stew)

Peppers stuffed with bream and shrimp

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## Second courses

Seafood rice with stock

Slow cooked pork ribs with a wine reduction and vegetables

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## Desserts

Pomada sorbet and mint coulis

Pagès cheese with a selection of home-made jams



## · El Sueño ·

Formentera lamb with black cabbage,  
orange and cream of celeriac

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Iberian Ramen and pagès eggs with pasta, beans and peas

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Spinach cannelloni stuffed with Formentera squid  
and cream of cherry tomatoes infused with thyme.

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Grilled Formentera sea bream, cream of shallot,  
spinach and lemon zest

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Dessert: Panna cotta and charred peach with almonds



## · Gecko ·

### **Starter:**

Rice with cuttlefish and octopus, artichokes and sautéed vine tomatoes

or

Pappardelle with cream of wild mushrooms and of autumn truffle aroma

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### **Second course:**

Grilled bluefin tuna steak with sesame seeds,

crispy vegetables, wakame and soy

or

Roast duck on sweet potato mash,

with a wild blackberry and blueberry jus

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### **Desserts:**

Mojito cheesecake perfumed with mint

or

Chocolate brownie with strawberries and vanilla soup



## · Can Vent ·

Cuttlefish and squid croquette

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Pagès egg, smoked Mahon cheese, rosemary

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Kid goat, camembert and rocket sandwich

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Creamy seafood rice

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Puff pastry, Greixonera pudding and caramel