



airecel

restaurant

mediterranean soul

DINNER MENU

Cold Starters

<i>Beetroot and orange salad with watercress, hazelnuts and anchovy mayonnaise</i>	10,00 €
<i>Carpaccio of Soller red prawns with Oxalis sorbet</i>	16,00 €
<i>Beef steak tartar with truffle mayonnaise</i>	14,00 €
<i>Cold pumpkin, ginger and lavender cream soup with pickled mussels and coconut foam</i>	13,00 €
<i>Cherry gazpacho with smoked eel brochette and cherry confit</i>	13,00 €

Hot Starters

<i>Creamy polenta with spinach, blue cheese and mixed nuts</i>	10.00 €
<i>Beef sweetbread with creole sauce and cauliflower purée</i>	12.00 €
<i>Free-range chicken cannelloni with "Ras el Hanout", apple and cider puree, wild flowers</i>	13.00 €
<i>"Bouillabaisse" soup of rockfish and seafood</i>	15.00 €

Fish

<i>Hake with fettuccine, spinach and prawn sauce</i>	17.00 €
<i>Cod with saffron risotto, rock mussels and cava sauce</i>	18.00 €
<i>Dentex in vinaigrette with roasted spring onions and herb purée</i>	21.00 €
<i>Red tuna with pickles and miso salad</i>	21.00 €

Meat

<i>Mallorcan black pork terrine with creamy polenta, blood orange and caramelised fennel</i>	18.00 €
<i>Rack of organic Mallorcan lamb on black olive crust with celery purée and herb gnocchi</i>	21.00 €
<i>Beef tenderloin with beetroot purée and sautéed carrots</i>	23.00 €
<i>Quail with lentils in Dijon mustard sauce</i>	19.00 €

Please inform our staff in case of food allergies or intolerances

Classics of the land

<i>Iberian Jabugo ham with toasted Mallorcan brown bread and ramallet tomato</i>	13.50 €
<i>Assorted homemade croquettes</i>	8.00 €
<i>Red Prawns from Sóller</i>	34.00 €
<i>Assorted cheese platter</i>	13.50 €
<i>Galician veal T-bone steak (1 kg.) with seasonal garnish and sauce (For 2 persons)</i>	42.00 €

Vegetarian dishes

<i>Beetroot and orange salad with watercress, hazelnuts and truffle mayonnaise</i>	10.00 €
<i>Cold pumpkin, ginger and lavender cream soup with herb croutons and coconut foam</i>	11.00 €
<i>Spinach and fig salad with mozzarella and walnuts</i>	10.00 €
<i>Cassava fritters with caper mayonnaise</i>	8.00 €
<i>Creamy polenta with spinach, blue cheese and mixed nuts</i>	10.00 €
<i>Roasted aubergines with yoghurt, honey, miso, pomegranate and watercress</i>	12.00 €
<i>Vegetable rice stew</i>	12.00 €

Desserts

<i>Yoghurt with "Kataiffi" pastry nest, dried apricots from Porreres and carob beans</i>	8.00 €
<i>Our millefeuille with pastry cream</i>	7.00 €
<i>Textures of chocolate with citrus fruits from Sóller Valley</i>	7.00 €
<i>Almond crumble with creamy Idiazabal cheese, basil and nuts</i>	8.00 €
<i>Seasonal fruit and sorbets</i>	6.00 €

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aimia

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