

MIRABONA 2024
FARM TO TABLE

A large, detailed full moon in a dark sky, with silhouettes of trees and a hill in the foreground. The moon is the central focus, showing its craters and surface texture. The background is a deep, dark blue night sky. In the foreground, there are dark silhouettes of trees and a hillside, suggesting a rural or natural setting.

Special
FULL MOON MENU

Cain Benoit

FEBRUARY 24TH, 2024

FULL MOON

Menu

FEBRUARY 24TH, 2024

STARTERS

**Crema de coliflor especiada,
vieiras, yema curada y apio**
Crema de colflori especiada,
petxines, vermell d'ou curat i api
*Cream of cauliflower soup with mixed
spice, scallops, cured egg yolk & celery*

Dumpling de porcella
Dumpling de lechona
Suckling pig dumpling

**Buñuelo de bacalao
y emulsión de perejil**
Bunyol de bacallà
i emulsió de julivert
*Cod fritter with
parsley emulsion*

Tatin de puerros y gamba roja
Tatin de porros i gamba vermella
Leek and red prawn Tatin



MAIN COURSE

Canelón de carrillera y pepitoria de semillas de calabaza
Caneló de galtes i pepitòria de llavors de carabassa
Beef cheek and pumpkin seed cannelloni

Arroz de tirabeques, gallo de San Pedro y su pilpil
Arròs de tirabecs, gall de Sant Pere i el seu pilpil
John Dory and mangetout rice with pil-pil sauce

Cordero a la mallorquina
Mè a la mallorquina
Lamb the Mallorcan way



DESSERT

Cítricos y miel
Cítrics i mel
Citrus fruit and honey

Petit fours
Petit fours
Petit fours

85€

Dedicated Welcome Cocktail / Cóctel de bienvenida especial

MIRABONA

RESTAURANT

PARA RESERVAS: T. 871 811 871 o info@fincacanbeneit.com