SETMANES GASTRONÓMIQUES

MARITERRA

LUNCH AND DINNER 12 TO 17 OCTOBER · CLOSED ON TUESDAYS

STARTER

Chef’s daily appetiser

CHOICE OF FIRST COURSE

Slow-cooked carrot, lightly charred, with vegetable demi-glace · vegetarian option

Beetroot ravioli with homemade labneh and Formentera olive oil · vegetarian option

CHOICE OF MAIN COURSE

Cas Majoral suckling pig terrine

Our delicate squid "a la bruta"

CHOICE OF DESSERT

Padi lemon

Carob fondant with homemade ice cream

28 €

MENU · DRINKS NOT INCLUDED

SETMANES GASTRONÓMIQUES · FORMENTERA

PIMEF ABRO FORMENTERA Consell Insular de Formentera Formentera