

STARTERS

Monkfish and red Sóller prawn croquettes on a seabed with herb aioli	18,50€	
Marinated salmon salad with avocado and passion fruit emulsion	16,50€	
Sliced Iberian pork cheek with Chinese cabbage salad and aubergine caviar	17,50€	
Creamy rice with sobrasada and langoustines	17,50€	
Egg at low temperature with crispy artichokes	16,50€	
Seasonal vegetable stew with olive oil from Sóller	15,50€	
Gazpacho Andalusian style	8,50€	
Vegan salad with tofu and beetroot	10,50€	
Soya salad with white asparagus and hazelnuts	14,50€	
Tomato and mozzarella salad with pesto and rocket	13,25€	
Red quinoa salad with tempeh and walnut vinaigrette	15,50€	
Lentil salad with seitan and fresh vegetables	16,50€	

Full menu 41,00€






1 starter / 1 main dish / 1 dessert

**First of all enjoy our chef's
little appetizer**

All prices include VAT

Es Mosh
HOTEL




FISH

Red mullet fillets, quinoa summer salad and lime air	22,00€	 
Cod fillet with tomato and black olive mayonnaise	22,00€	  
Sole with a creamy lemon and parsley emulsion	23,00€	  
Hake fillet with green asparagus, clams and green sauce	23,00€	 
Scallops with spelt and saffron sauce	24,00€	  
Sea bass and creamy pesto rice with mustard	24,00€	  
Galician lobster	29,00€	

500g per portion / Please order min. 24 hours in advance

FOR 2 PERSONS

1 kg / Served with glazed potato and sautéed vegetables.
Preparation time minimum 25 minutes

Turbot	56,00€	
grilled		
Sea bass	48,00€	
grilled, cooked in salt or steamed		
Gilthead	46,00€	
grilled, cooked in salt or steamed		

Full menu	41,00€
1 starter / 1 main dish / 1 dessert	

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Es Mosh
HOTEL
★★★★




MEATS

- Rabbit timbale with dried apricots
and pistachios 23,00€ 
- Lamb fillet with wild rice
and thyme sauce 24,00€ 
- Loin of suckling pig baked in two
cooking procedures, baked aubergine
and coconut sauce 25,00€
- Beef tenderloin, cannelloni
and truffle sauce 26,00€  
- Boneless Bresse pigeon with buckwheat,
peas and foie gras 26,00€ 
- Minorcan free-range beef tenderloin 28,00€
250g per portion / Please order min. 24 hours in advance

FOR 2 PERSONS

Served with glazed potato and sautéed vegetables.

Preparation time minimum 30 minutes

- Roast rib of beef with
Majorcan herbs 48,00€
- Organic free-range chicken with
orange glaze 50,00€
- Galician beef chateaubriand with
Béarnaise sauce 56,00€   


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- Full menu 41,00€
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VEGETARIAN DISHES

Spaghetti sautéed with courgette, green asparagus and saffron	16,50€	   
Rice noodles sautéed with soya and vegetables	16,50€	 
Sautéed gnocchi with tofu, spinach and dried tomato	17,50€	    
Creamy rice with seitan, ceps and beans	17,50€	  
Seitan and vegetable Burger with French fries and a salad	18,50€	   
Vegetable lasagna with soya bechamel sauce and spinach	18,50€	    

DESSERTS

Cheese cake with lemon honey and cinnamon	9,00€	  
Chocolate Mousse 70% with crunchy praline and homemade hazelnut ice cream	9,50€	   
Mille-feuille with cream, dry fruits and apricots	9,50€	   
Majorcan almond cake with homemade cinnamon ice cream	9,50€	  
Coffee bomb with banana essence	10,50€	  
Special Majorcan almond cake with soy whipped cream	10,50€	  
<i>Gluten/lactose/sugar-free</i>		
Fruit salad	8,50€	
Selection of homemade ice creams and sorbets	8,50€	  
<i>Please ask the Maître for our different flavours</i>		

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