



Starters

Foie Gras Creme with Cranberries and Hazelnut
19,-

Goat Cheese Terrine with Hazelnut and Mallorca Mandarins
20,-

Beef Tartar with Beetroot and smoked Eel
18,-

Marinated Salmon with Chilly, Avocado and Crispy Rice
18,-

Warm Starters and Soups

Bouillabaise with Garlic Croustini and Sauce Rouille
18,-

Lobster Soup
14,-

Mushroom Canneloni with Zampone
14,-

Oxtail Consomme with Spinach Ravioli
14,-



SA ROTANA
RESTAURANT

Main Couses from the Sea

Turbot with Saffron and Spinach
28,-

Monkfish with Lardo, Pumpkin and Spanish Cider

28,-

Crispy Wild Seabass with Herbs fond, Potatoes and Horseradish

30,-

Main Course from the Land

Loin of Deer with Pear, Topinambur and Brussels Sprouts
29,-

Veal Tenderloin and Tail with Leek and Potato
30,-

Tenderloin with confited Onions, Truffle Juice and Gnocchis
32,-

Delicias de la Pasteleria

Manzana Asada con Nougat
Geschmorter Apfel mit Nougat
Roasted Apple with Nougat
12 €

Fondant de Chocolate y Ciruelas Especiadas con Helado de Nata Ácida
Schokoladenfondant und Gewürzpflaumen mit Sauerrahmeis
Chocolate fondant and Spiced Plumbs and Sour Cream Ice
12 €

Cítricos, Yogurt y Canela
Zitrusfrüchte, Joghurt und Zimt
Citrus Fruits, Joghurt and Cinnamon
12 €

Vaca, Cabra y Compañía

Parmesano Marinado con Tomates Cherry y Pesto de Albahaca
Marinierter Parmesan mit Kirschtomaten und Basilikumpesto
Marinated Parmesan with Cherry Tomatoes and Basil Pesto
12 €

Variacion de Queso Francés y Español
Variation vom Spanischer und Französischer Käse
Variation of Spanish and French Cheese
12 €

Queso Manchego Frito con Frutos Secos
Gebackener Manchego mit Trockenfrüchte
Baked Manchego Cheese with dry fruits
12 €

Vinos Dulces por Copas

2008 Enrique Mendoza Moscatel (100% Moscatel)	5,00 €
2006 Olivares (Monastrell)	6,00 €
2006 Tokaji 4 Puttonyos Aszu (Furmint)	8,00 €
2006 Chateau Violet Lamothe (Semillon)	8,00 €

Cafes

Bombon: (<i>café espresso con leche condensada.</i>)	3,50 €
Carajillo: (<i>café espresso con Ron Amazonas</i>)	4,50€
Cubanito: (<i>café doble con ron, espuma de leche y virutas de chocolate</i>)	10,00 €
Eis kaffee: (<i>2 bolas helado vainilla, café frio y nata montada</i>)	7,00 €
Irish Coffee: (<i>Whisky Jameson´s, café doble y nata semi montada</i>)	11,00 €
Jerezano: (<i>brandy, licor cacao, café doble, nata montada y canela</i>)	10,00 €
Vienes: (<i>café, nata montada y virutas de chocolate</i>)	3,80 €

Aguardientes:

Grappa Nonino Picolit	13,00 €
Grappa Nonino UE	6,00 €
Hämmerle Ciruela	13,00 €
Hämmerle Manzana/Albaricoque	9,00 €
Hämmerle Pera/Serba/Genciana	11,00 €
Leon Beyer Framboise	10,00 €
Leon Beyer Kirsch	9,00 €
Leon Beyer Mirabelle	9,00 €
Leon Beyer Williams	9,00 €