

# HEDONIST CLUB

SNACK & RESTAURANT

## HEDONIST MENUS FOR GROUPS 2024

Minimum 15 people

### MENU HEDONIST €30 (includes beverages)

**Starter:** Guacamole with trampó, trout roe and corn biscuits

**Main:**

SEA: Grilled sea bream with Tap de Cortí mojo and spiced tumbet  
or

LAND: Glazed veal cheek with noisette butter parmentier

**Dessert:** White chocolate brownie and raspberry ice cream

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### MENU HEDONIST €38 (includes beverages)

**Snack:** Mallorcan suckling pig taco and pickles

**Starter:** Glazed oxtail ravioli with parsnip emulsion and mahonés

**Main:**

SEA: Hake in green sauce with jasmine rice  
or

LAND: Glazed sirloin with mahonés polenta and arugula

**Dessert:** I love chocolate

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### MENU HEDONIST €45 (includes beverages)

**Snacks:**

Creamy pot-au-feu croquette

Ramallet gazpacho, Iberian ham, and quail egg

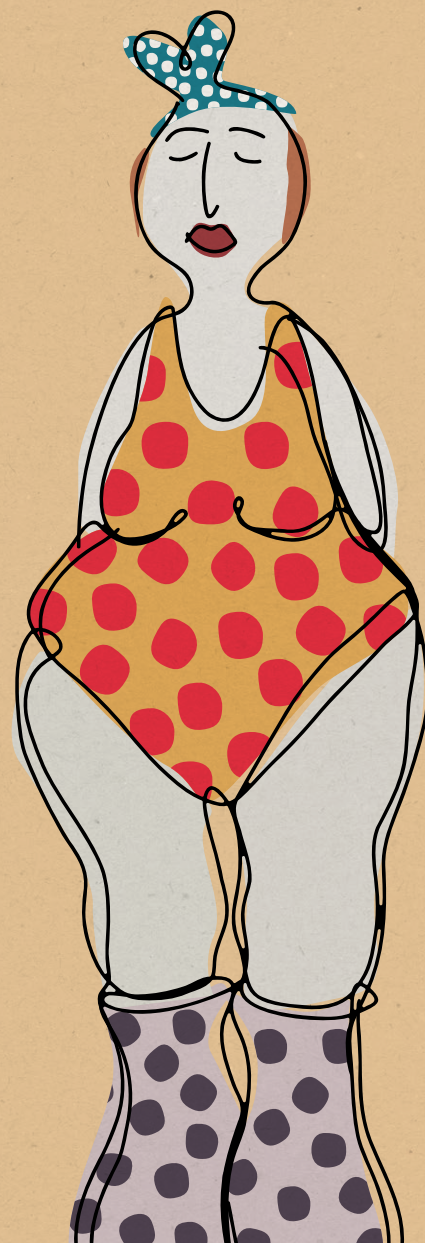
**Starter:** Tuna tartare, Mallorcan almond soup and wasabi ice cream

**Main:**

SEA: Roasted corvina, miso gazpacho, and mussels  
or

LAND: Smoked glazed pork pluma with roasted eggplant and tahini jus

**Dessert:** Lemon pie, violet and vanilla meringue





# HEDONiSTCLUB

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## PAELLA-RICE MENU

Bread, aioli, and olives  
Homemade croquettes  
Padrón peppers  
Fried baby squid

“Blind” surf and turf paella / **€42 per person**

Pork, mushroom, and artichoke rice / **€45 per person**

Lobster rice / **€48 per person**

Cheesecake with ice cream  
or  
Chocolate brownie with ice cream

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## BARBECUE MENU

Bread, aioli, and olives  
Homemade croquettes  
Padrón peppers  
Green salad  
Baked potato  
Gratinated tomatoes with Mediterranean herbs

Criollo chorizo  
Chicken thigh  
Roast beef

Seasonal fruit with sorbet  
or  
Cheesecake with ice cream

**€47**

