



ca's xorc

## **Rice Menu 2014**

**Traditional Paella 'Ca's Xorc'** (min. 2 pers.)

\*\*\*

**Lobster Rice** (min. 2 pers.)

\*\*\*

**Rice with Duck, Asparagus and Mushrooms**  
(min. 2 pers.)

\*\*\*

**Vegetable Paella** (min. 2 pers.)

\*\*\*

**Paella Negra** (min. 2 pers.)



ca's xorc

## **Lunchtime Bistro Menu**

**Gazpacho** with garnish

\*\*\*

**Mango Salad**, lettuce, ham, with lemon  
vinaigrette **Ca's Xorc**

\*\*\*

**Ceviche of scallops and prawns** with  
avocado, cherry tomatoes and olives

\*\*\*

**Niçoise Salad** – the **Ca's Xorc** way

\*\*\*

**Pasta with basil**, tiger prawns,  
zucchini and garlic

\*\*\*

**Plate of Iberian Ham** with Brown bread  
Mallorquín and tomato "ramallet"

\*\*\*

**Plate of Garden Vegetables**  
With our own oil and ibiscus salt

\*\*\*

**Fresh Fish** of the Day

\*\*\*

**Fillet of Beef** with "potato" and  
Sauteed vegetables

\*\*\*

**Homemade Citrus Sorbets**

\*\*\*

**Iced Passionfruit Foam** with vanilla

\*\*\*

**Chocolate Brownie** with Ice Cream Yoghurt

# **MAIN EVENING MENU**

## **Starters**

*Beef carpaccio with parmesan, pine nuts, cherry tomatoes, broccoli and balsamic vinaigrette*

*Tomato and cherry with goats cheese, prawns and trampo mallorquín*

*Grilled Foie Gras with mashed plums, cinnamon crumble and alfalfa shoots*

*Lobster Gratín de with Sóller Bay fish, Noilly Prat and rocket*

*Salad with Green beans, ham, duck, hazlenuts and clams.*

## **Main Courses**

*Negrito Bay fish with mustard crust, creamy venere rice, asparaug and White wine sauce.*

*Turbot with beef tongue, radish, capers and tomato vinaigrette.*

*Rack of Lamb encrusted with Basil and Pine Nuts, eggplant caviar, potato and bacon terrine with gravy*

*Fillet of beef with a carrot and ginger cream, vegetables, red wine sauce and Mallorcan pepper.*

## **Homemade Desserts**

*Chocolate Special Ca`s Xorc*

*Our Banoffie Pie 2014*

*Classic Creme Brulee with passion fruit and blueberry sorbet*

*Cheese Platter with nuts and fig jam*