



Imagine that you enter your house...

In your bare feet you feel better than anywhere else...

Immediately you feel the comfort of your rooms, and the delicious smell of good cuisine wafting from your kitchen. Through the windows radiates a unique light only experienced in the **Mediterranean Balearic islands**. The sunrise in **Formentera**, the peace when travelling the green roads of **Menorca**, treasuring vibrant and unrepeatable moments like those of **Ibiza**, you feel complete and happy as in **Mallorca**. Arriving in the Balearic Islands is to feel at home, in each room the experience you want to experience and, in all of them, **the feeling of home**.

The Balearic Islands are recognised, above all, for their **warm seasons**, but the **autumn and winter** in our destination are also wonderful, and in the experience we have prepared for you today we wanted to combine different aspects of our customs and traditions of these seasons and of course, **Christmas**.

Fernando P. Arellano is the best ambassador of our cuisine, and this time, in addition, is accompanied by significant collaborators of the **Balearic culinary tradition**, to offer a walk through the customs of our tables at Christmas. Each and every one of the products that you will taste and drink today are unique to our land and customs.

In addition, the theme with which we have decorated this space also has a latent meaning, with emblems of our **craftsmanship and culture**, such as the “**siurell**” representative of the Balearic culture, the “**senallas**” handmade palm hearts, or the valued “**neulas**” That are part of the most **traditional decoration** in the churches of our islands during this time of year.

The music, also representative of Christmas, as the medieval Christmas song of the **Sibil·la** (Unesco heritage) and various traditional Christmas carols also accompany the atmosphere.

In short, we welcome you to our Christmas with all your senses, and we invite you to stroll through the Balearic Islands also in the cold seasons, because we have **much to offer** and you will be surprised to **discover a destination that exudes magic at every moment of the year**.

*Still live
Balearic product buffet*

Fried Balearic almonds / Son Mut Nou's dried & roasted figs.
Son Mut Nou's Menorcan "Figat" and Mahon cheese cracker.
"Nora" & "Figatela" by Can Company.

Two samples of traditional charcuterie rescued from historical Balearic recipe books.



Sopa de nadal

Traditional Christmas poultry broth with foiegras & truffle filled pasta shells.

Porcella amb anfós

Grouper stuffed medallions of crackling skin suckling pig with roasted onion and apple puree.

Ensaimada de torró

Traditional Majorcan almond filled sweet puffed bread.

By Fernando P. Arellano ❁❁ Restaurante Zaranda.



Other assortment of traditional Christmas sweets

Christmas sweets platter with "turrones", "coca de torró" by Forn Fondo and fig bread by Son Mut Nou. Sweet wine by Jose Luis Ferrer and neules caragolades by Forn Fondo.



*Wine cellar with assorted quality wines
from the Balearic Islands*

Coffee by Cafés Bay