



Be Live

GRAND PALACE DE MURO

APPETIZERS

COLD DISHES

- Spoon of Fresh Cheese with Caviar
- Zucchini Cream, Bocconcini and Crispy Iberico Ham
- Black Olives éclairs with Cantabrian Cod Brandade
- Poultry jelly with fungi of the land
- Assorted Sushi
- Marinated Salmon Canapé
- Cod Omelette with Red Pepper
- Melon with ham + €1
- Marinated Sardine Sticks stuffed with ricotta + €1
- Fennel Tart, Quail Eggs and Caviar + €1
- Dish of Iberico Ham + €1

HOT DISHES

- Phyllo Pastry Rolls with Mushrooms and Spinach
- Curried Chicken and Pineapple Brochettes
- Prawn Tail in Chinese Tempura
- Mini Manchego Ratatouille Tarts
- Cod Fritters
- Crawfish Casserole Clam Sauce + €1
- Orange and Bacon Snack + €1
- Mini Fried Lamb Tart + €1
- Mini Mozzarella and Truffle Sandwich + €1

- **€ 16 per person**
- Select 5 Cold and 5 Hot Appetizers
- Includes Soft Drinks, Beer and Wine of the House
- Cocktail Supplement (2, with or without alcohol) € 2 per person
- Sheared Iberico Ham Supplement € 600
- VAT NOT included

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Ctra Alcudia-Arta s / n, 07458 Playas de Muro, Balearic Islands, Spain
tel. 971 89 42 24, fax. 971 89 42 13, recepcion.palacemuro@belivehotels.com
www.belivehotels.com





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STARTERS

- Rock Fish and Shrimp Bouillabaisse
- Foie Gras with Green Bean Salad
- Prawn Salad in 2 Textures with Seaweed Crisps and Pineapple Carpaccio
- Small Hake Fillet with Sliced Potatos and Light Saffron Sauce
- Gazpacho with Lobster and Peppermint
- Sea Bass Supreme with Nolly Prat Sauce + €5
- Warm Lobster Salad with Mango and Green Asparagus + €10
- Scallop, Citrus and Iberico Pork Jowl Salad + €10

SORBETS

- Mango and Apple Sorbet + €3
- Tangerine and Apple Sorbet + €3
- Raspberry and Lemon Sorbet + €3
- Raspberry and Tangerine Sorbet + €3

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MAIN COURSE

MEAT

- Grilled Suckling Lamb Chops with Rosemary and Honey
- Duck Confit with Orange and Raspberry Sweet and Sour
- Iberico Pork Tenderloin Roasted in its Juice and Boletus Sauce + €5
- Beef Tenderloin with Port Sauce + €10
- Poulard Breast Stuffed with Dried Fruit and Red Berry Sauce + €10

FISH

- Sea Bream Roast with Swiss Chard and Spinach on a Bed of Potatoes and Dried Fruit
- Grilled Medallions of Monkfish and Lobster with Leek and Fennel Fondue +€10
- Lobster on a Bed of Spinach and Beef Tenderloin with Truffle Aroma +€18





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DESSERTS

- Glass of Mango/Coconut Mousse and Tropical Salad with Caramel
- Snow Flower
- Crystallized Contrast and Spongy Tiramisú Cake with Golden Grid
- Velvety Sphere with Yuzu Mousse
- Fusion of Textures with Rose Mallow Crystals and Griotte Pearls
- Pyramid of Black and White Chocolate
- XXI Century Virtual Opera
- Tangerine Soufflé with Cocoa Noodles

BEVERAGES

- White Wine, Segura Viudas, Viña Heredad, D.O. Penedès
- Red Wine, Solar Viejo Crianza, D.O. Rioja
- Cava Freixenet Gran Carta Nevada Brut
- Soft Drinks, Beer
- Coffee
- Herbal Drinks and Baileys

➤ **Prices from € 65 to € 95**

- Select one Starter, one Sorbet, one Main Course and one Dessert.
- The base price of € 65 includes all items without price.
- Should you wish any of the specialities, you must add the relevant amount to the base price of € 65
- VAT NOT included

