fera
Chef's
table

PUERTO PORTALS

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FARALĀ

TRADICIÓN I EMOCIÓN I CULTURA

Cristina Jiménez

FARALĀ

TRADICIÓN | EMOCIÓN | CULTURA

WELCOME

Wild salmon taco with orange and dill

Cod brandade cornet with egg yolk

Mediterranean bluefin tuna
with lime ponzu and avocado

Steak tartare

Crispy nori cannelloni with steak tartare

INTRODUCTION

Mallorcan red prawn
with yuzu kosho and tomato sorbet

BREAD

Son Naava olive oil, umami butter
and Es Trenc fleur de sel

SWEETS

Apple strudel
Sachertorte
Passion fruit
Mozart chocolate praline

fera Chef's table

PUERTO PORTALS

MENÚ

MOTRIL SCARLET SHRIMP

Hollandaise | Miso | Yuzu

SCALLOP

Caviar | Celery | Onion

HERB-CRUSTED SEA BASS

Nasturtium | Kaffir Lime | Butter

MUDÉJAR WAGYU

Polenta | Asparagus | Périgueux Sauce

GREEN SHISO

Lime | Apple | Fresh Wasabi

HABATONKA PIONONO

Montero | Vanilla | Caramel

The menus are subject to change depending on market availability of products.