

AVEL

Breakfast

- ☐ Butter Croissants
- ☐ Mini Danish Pastries
- ☐ Seasonal Fruit Platter & Assorted Berries
- ☐ Eggs of choice
- ☐ Smoked salmon
- ☐ Pastries
- ☐ Fresh juices



Bites

- ☐ **Wagyu Tartare Cones**
with truffle cream & chives
- ☐ **Mini Lobster Brioche**
with citrus aioli & chervil
- ☐ **Caviar Blinis**
with Oscietra caviar & crème fraîche
- ☐ **Sóller Red Prawn Tartare**
with citrus zest & olive oil



Mains

- ☐ **12h Slow-Cooked Lamb Shoulder**
with Tramuntana herbs, labneh & fresh mint
- ☐ **Whole Roasted Turbot**
with Mediterranean salsa verde
- ☐ **Mediterranean Wagyu Tagliata**
with arbequina olive oil & Es Trenc sea salt
- ☐ **Mallorcan Suckling Pig (Cochinillo)**
with crispy skin, reduced jus & candied figs

Sides

- ☐ **Deluxe Patatas Bravas**
with truffle oil
- ☐ **Charred Broccolini**
with almonds & lemon
- ☐ **Ramallet Tomatoes**
with burrata & basil



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Desserts

- ☐ **Frozen Ensaimada**
with vanilla ice cream & salted caramel
- ☐ **Basque Cheesecake**
with Sobrasada & honey
- ☐ Coconut-Mango **Pavlova**



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Caviar Service

Served with blinis, toasted brioche, crème fraîche & traditional garnishes

- ☐ **Oscietra**
nutty, creamy, long finish
- ☐ **Beluga**
smooth, buttery, pearl-grey grains
- ☐ **Kaluga Hybrid**
balanced, hazelnut & umami depth
- ☐ **Siberian Sturgeon**
briny, earthy, refined
- ☐ **Golden Imperial**
rare golden roe, silky, lingering sweetness



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Beverages

Cocktail Selection

33cl Bottles ready to serve on ice

- ☐ **Honey Smashy**
Gin, blackberries, honey, lemon & mint
- ☐ **Smoky Passion**
Mezcal, passion fruit, orange, agave, chili

Softs

- ☐ Fine teas
- ☐ Barista-style coffee
- ☐ Fresh juices
- ☐ Premium soft drinks
- ☐ Still & sparkling waters
- ☐ Selection of wines & champagnes

