

Charlie's Kitchen

July 2018

C'an Amable, Soller

The Cheese Board'

Whipped goat's cheese, pickled shallots,
grape rings, sourdough wafer

'Mackerel Taco'

BBQ mackerel lemon and chives,
beetroot, radish, crispy maize miniature taco

'Jacket Potatoes with Cheese'

Jacket potato consommé,
cured mahon foam, chives

'Blue Cheese and Broccoli'

Broccoli white and rye sourdough,
whipped blue cheese, raw broccoli powder

'Seawater Martini'

Seawater jelly, olive oil poached calamar,
squid ink croquette, batter bits,
seaweed, keta, lemon aioli, dill, samphire

'Haloumi & Caponata'

Chargrilled and marinated haloumi, caponata puree,
charred lemon, grilled courgette, crispy quinoa, parsley oil,
nasturtiums, fennel flowers

'Lubina, Tomatoes, Olives & Basil'

Pan fried Lubina, macerated tomatoes,
black olive crumb, cucumber, fresh basil, olive oil powder

'Jomon y Melón'

Melon granita, crispy jamon paleta crumb

'Pork, Apples and Celeriac'

Sous vide and charred Iberico pork fillet,
cider poached and torched apple,
blackened and roasted baby onion, smoked celeriac and apple purée,
shoulder begniet, roasting jus

'Fig, lavender, honeycomb'

Fig, fig ice cream, honeycomb,
lavender honey, mascarpone, fig wafers,
pistachio and hazelnut granola, fresh lavender