

# Charlie's Kitchen

August 2018  
C'an Amable, Soller

*'In the Field'*

Beef tartar and truffle, rocket purée,  
chargrilled baby artichoke

*'Trout and Caper'*

Trout and apple foam,  
crispy salmon skin wafer, keta, dill, caper dust

*'Jacket Potatoes with Cheese'*

Jacket potato consommé, cured mahon foam, chives

*'Prawn and Calamar'*

Prawn and calamar toast rolls,  
wasabi aioli

*'Nori, Sesame and Kombu'*

Nori and mixed sesame sourdough,  
whipped kombu butter

*'Beetroot Milkshake'*

Beetroot, apple and crème fraîche milkshake,  
beetroot sourdough wafer topped with whipped goat's cheese,  
black olive crumb, beetroot powder, sliced garden beetroots and greens

*'Seawater Martini'*

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

*'Jamón y Melón'*

Melon granita, crispy jamon paleta crumb

*'Pork & Broccoli'*

Slow cooked and pressed masterstock pork belly,  
torched broccoli, charred onions,  
wasabi aioli, master jus, broccoli powder

*'Fig, Lavender, Honeycomb'*

Torched figs, fig ripple ice cream, smashed honeycomb,  
lavender honey, hung crème fraîche, fig wafers,  
candied pistachio, fresh lavender

*Petit Fours*

Brownie, nutella powder, salted caramel,  
hazelnut, coffee mascarpone