

Charlie's Kitchen

March 2020

C'an Amable, Soller

'Pea, Goat's Cheese, Black Olive'

Pea, mint and truffle mousse,
goat's cheese, black olive crumb, wild garlic

'Prawn, Avocado, Bloody Mary'

Prawns lightly cooked in lemon juice,
spicy Bloody Mary fluid gel, whipped avocado,
celery tops, squid ink tapioca wafer

'Jacket Potato and Cheese'

Jacket potato consommé, cured mahon foam, chives

'Tomato, Smoked Bacon'

Sundried tomato and marjoram sourdough,
whipped smoked bacon butter, tomato powder

'Rabbit Rilette'

Rabbit rilette, prunes, lemon and chives dipped in apple jelly,
sesame and buckwheat sourdough wafer sandwich,
seeded mustard and lemon aioli,
sage and sweet william garden flowers

'Cauliflower, Lemon, Herbs'

Pan fried cauliflower steak,
lemon and lemon thyme butter emulsion,
herb oil, garden greens

'Mackerel, Beetroot, Apple'

Chargrilled mackerel, beetroot, apple and horseradish ice cream,
hazelnut and seed granola, smoked crème fraîche,
beetroot and apple pickled onions, raw apple

'Pear, Blue Cheese, Walnut'

Pear granita, blue cheese purée,
raw pear, microplaned walnut

'Chicken, Chickpea, Chorizo'

Pan fried chicken breast,
chicken thigh, chorizo, piquillo, lemon and marjoram tortellini,
pine nut, parmesan and piquillo purée, blackened vinagre de Jerez onion,
pimiento roasted crispy chickpeas, chorizo oil, black olive oil, herb oil

'Cinnamon, Pear, Salted Caramel'

Sourdough brioche cinnamon roll, torched poached pear,
bitter dark chocolate crumble, rum and pear poached golden raisins,
pear purée, sea salted caramel, pear wafers