

# Charlie's Kitchen

10<sup>th</sup> December 2016

Can Ballester, Soller

Barbecued pork taco

Whipped blue cheese,  
quince jelly, sourdough,  
almond powder

Chicken oyster,  
oyster shell umami butter,  
edamame, spring onion, seaweed

Sesame and Lindseed sourdough,  
whipped kombu butter

Jerusalem artichoke velouté,  
herb froth, artichoke wafers

Slow cooked and pressed pork belly,  
pear compressed and blackened,  
crackling crumb, beer pickled onion, roasting jus

Trout, apple, beetroot, hazelnut granola

Lamb shoulder dumpling,  
smoked aubergine tea, caramelised onion puree,  
diced green olive and lentil,  
picked mint, oxtails and nasturtiums

Carrot cake,  
carrot and tarragon granita,  
carrot cake crumb, carrot powder,  
star nozzle frosting kisses, candied iced carrot

Mint and black lychee tea,  
after eight chocolate

# Charlie's Kitchen

November 2016  
Can Ballester, Soller

Aerated beetroot mousse,  
hazelnut, charcoal sourdough

Chicken skin, avocado puree,  
jamon crumb,  
lemon aioli mayonnaise

Sobrasada Lollipop  
Sobrasada, apple, caper, black olive crumb

Sunflower and sesame rye sourdough,  
whipped Kombu butter

Butternut, jamon, manchego, crispy sage

Raw smoked beef, baby artichoke,  
rocket puree, mahon, truffle,  
artichoke wafer

Calamar, iceberg, blackened cucumber,  
mary rose, batter bits

Pan sealed chicken breast,  
chicken, tarragon and lemon beignet,  
leek and truffle puree, cauliflower couscous,  
iced turnip,roasting jus

Cider poached and charred apple,  
apple and cinnamon puree, apple wafers, oat crumble,  
cider salted caramel sauce, apple sheet

Petit Fours

# Charlie's Kitchen

April 2016  
Sa Bleda, Soller

## *Pickled Carrots*

Sesame wafer, pickled carrot,  
iced heritage carrots, daikon

## *Calamar and Prawn Toast*

Sesame calamar and prawn toast rolls, wasabi aioli

## *Bread and Butter*

Nori and sesame sourdough, kombu butter

## *Sweetcorn and Ginger*

Blackened oriental sweetcorn velouté,  
ginger and coriander froth

## *Beef and Lemonade*

Pink pickled ginger lemonade,  
beef short rib and truffle dumpling

## *Chicken Chow Mein*

Crispy noodle domes, seaweed, herbs and garden flowers  
with 'Pour Your Own' chicken chow mein sauce

## *Lolly-Pop*

Salmon lolly-pop, avocado purée, charcoal aioli,  
wasabi pea and puffed wild rice granola, keta, dill

## *Pork and Black Bean*

Black bean sous vide pork fillet, iced broccoli, edamame purée,  
pickled cucumber spaghetti, crackling and broccoli crumb

## *Rum and Pineapple*

Blackened rum soaked pineapple, meringue,  
chilli mango purée, honey peanut and sesame granola,  
passionfruit, fresh mint and lime dressing

## *Tea*

Lemongrass, black lychee and candied baby lemon

# Charlie's Kitchen

December 2015  
C'an Ballester, Soller

## *Aubergine*

Whipped aubergine, wafer

## *Smoked Salmon*

Smoked salmon *purée*,  
crispy salmon skin, caper dust

## *Butternut Cappuccino*

Butternut velouté,  
parmesan and herb froth

## *Beetroot*

Beetroot mousse, dressed beetroot,  
whipped goat's cheese, hazelnut granola, blackened citrus

## *Mackerel*

BBQ mackerel, charred and pickled cucumber,  
apple, batter bits, black pepper crème fraîche, radish

## *Refresher*

Tomato granita, black olive crumb, basil

## *Chicken*

Slow cooked and pressed chicken thigh and wing,  
local setas, sweet corn *purée*, savoury granola, sweet corn powder, jus

## *Lemon & Poppy Seed*

Lemon and poppy seed drizzle cake, lemon curd, meringue,  
poppy seed biscuit, vanilla ice cream

# Charlie's Kitchen

November 2015  
Ca'n Ballester, Soller

## *Edamame*

Edamame purée, seafood wafer,  
nori salt, chilli spiced puffed wild rice

## *Bloody Mary*

Miniature bottles of spicy vodka Bloody Mary,  
Sautéed Mediterranean prawns, cucumber, Soller lemon aioli

## *White Beans and Rosemary*

White bean, sherry vinegar and rosemary velouté,  
apple pickled onions,  
chorizo oil, crispy rosemary and flowers

## *Dorada*

Pan fried sea bream, puy lentils with wilted spinach,  
shaved, iced and pickled cauliflower,  
cauliflower and lime purée

## *Jamón y Melón*

Melon granita, Jamon gran reserva crumb

## *Pork & Broccoli*

Slow cooked pork belly, tender stem broccoli, blackened onions,  
wasabi emulsion, crackling crumb, broccoli dust

## *Pears and Pistachio*

Pears poached in white wine, fresh pear,  
pistachio sponge, pistachio granola,  
hung yogurt, sweet pear chutney, pear wafers

## *Chocolate*

Chocolate brownie petit fours