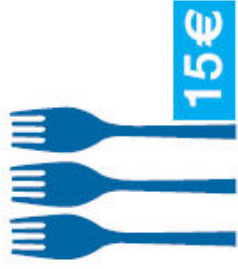


COOKERY SHOW EVERY FRIDAY IN APRIL

The Show takes place every
Friday in a zone of Calvià

Menu price:



Minimum opening times: 13:30 to 15:30 and from 19:30 to 23:00

We recommend that you make your reservations by phone as far
in advance as possible










AJUNTAMENT DE CALVIÀ
MALLORCA

www.calvia.com










FUNDACIÓN
CALVIÀ





Friday, 1 April: Peguera, Cala Fornells, Calvià












<p>RTE. RUBEN'S CORNER Reservations: 971 685 188</p>		<p>Mixed salad Paella Apple cake, tiramisu Wine and water</p>
<p>RTE. CASA LUIS MI BODEGA Reservations: 971 686 035 / 657 330 178</p>		<p>Grilled mushrooms on a bed of lamb's lettuce and fruits of the sea Sea bream medallions with baby vegetables, Iberian ham, and a touch of caramelized balsamic sauce Mallorcan gâteaux on a bed of crème brûlée and caramel sauce Glass of Rioja wine or soft drink, mineral water</p>
<p>RTE. ES FASSET Reservations: 971 687 171</p>		<p>Fish and seafood crêpes Pork tenderloin with fig sauce Chocolate passion Glass of wine, water, soft drink or beer</p>
<p>RTE. LA GRITTA Reservations: 971 686 022</p>		<p>Breaded camembert cheese with a cranberry sauce on a bed of mixed salad leaves with balsamic vinegar Fillet of Iberian pork with a mango and ginger sauce with rice and baby vegetables Crêpe filled with apple and rich vanilla ice-cream Wine, beer, soft drink or water</p>
<p>RTE. CA NA CUCÓ Reservations: 971 670 083</p>		<p>Mallorcan stir-fried seafood with peppers and potatoes Rosemary-scented lamb shoulder Cream flan with raspberry sauce Water, red wine</p>
<p>RTE. CUPIDOR Reservations: 971 686 227</p>		<p>Cream of leek soup with truffle oil and leek matchsticks Duck confit with a mixed wild mushroom confit Mango sorbet served on a chocolate mirror Glass of red wine (Torres Ibéricos)</p>
<p>RTE. LA GRAN TORTUGA Reservations: 971 686 023</p>		<p>Smoked salmon salad with an orange vinaigrette Iberian pork cheek with potatoes and apple "Cala Fornells" pudding Water or glass of red wine</p>

Friday, 8 April: Cas Català, Bendinat, Portals










RTE. MOOD BEACH PORTALS Reservations: 971 676 456	 Wild mushroom risotto with parmesan Sea bream with ratatouille Red fruits crumble with vanilla ice-cream Glass of house wine and still mineral water
RTE. LUIS RESTAURANTE Reservations: 971 703 013	 Tomato stuffed with wild asparagus, wild mushrooms and cured ham Wedge of beef tenderloin with foie gras and a Pedro Ximénez reduction Fresh cheese mousse with a chocolate and honey crunch Water and a choice of wines
RTE. SAN REMO Reservations: 971 676 193	 Wild mushroom soup with truffle oil Duck confit Strawberries in wine Wine, water, or soft drink
RTE. REAL DE VELLÓN Reservations: 971 702 787	 Vitello tonnato Tournedos of beef with green peppercorn sauce, served with seasonal vegetables Tarte tatin Glass of house wine or water
RTE. S'OLIVERA DE BENDINAT Reservations: 971 700 979	 Spinach tagliatelle with seafood symphony scented with Pernod Chicken thigh with curry and clams Banana and strawberry delight with a chocolate and Baileys coulis Glass of wine, water
RTE. ES ROMANÍ (H. LINDNER) Reservations: 971 707 777	 Almond foam with crispy goat's cheese cannelloni Loin of veal glazed with tarragon, artichokes, wild mushrooms and olive gnocchi Chocolate lasagne with fruit in rum Glass of red or white wine and water
RTE. AKBARESTAURANT Reservations: 971 675 864 / 637 109 304	 Poppadom with a selection of pickles Chicken curry Pudding Glass of wine or beer









Friday, 15 April: Son Caliu, Palmanova, Magaluf, Son Ferrer

<p>RTE. PARDO'S Reserves: 971 132 601</p>	 <p>Seafood soup Iberian pork tenderloin with a mustard sauce Homemade desserts Glass of Rioja crianza wine, water</p>
<p>EL MAQUITO. RTE. MEXICANO Reserves: 971 133 117 /678 435 120</p>	 <p>Mixed antojito (Mexican snacks) Chicken burrito Vanilla ice-cream burrito with smooth caramel sauce Mexican beer or soft drink</p>
<p>RTE. POLIDEPORTIVO MUNICIPAL DE MAGALUF Reserves: 971 130 753</p>	 <p>Fish and seafood stew Herbed carré of lamb on a bed of potatoes and wild mushrooms in aged sherry Crêpes filled with apple and hot chocolate sauce Wine and water</p>
<p>RTE. THE HOUSE OF KATMANDÚ Reserves: 971 134 660</p>	 <p>"Kat" special selection: spicy chicken wings, fried onion rings, stuffed jalapenos and brava potatoes Mixed fajitas: chicken breast strips marinated in cajun spices and slices of marinated steak served with sautéed onions and red and green peppers Delicious assortment of homemade pastries Glass of wine, water, soft drink or small beer</p>
<p>RTE. CANTÓ Reserves: 971 680 473</p>	 <p>Classic Caesar salad: crisp lettuce with garlic croutons, fresh parmesan shavings and tasty chicken breast dressed with a creamy Caesar sauce Pork spare ribs: succulent and tender pork ribs, slow roasted in a barbecue sauce, served with spicy fries and mixed salad Delicious assortment of homemade pastries Glass of wine, water, soft drink or small beer</p>
<p>RTE. D'PRESIÓN CALVIÀ Reserves: 971 131 067</p>	 <p>Stir-fried chicken and baby vegetable ravioli with "ramillet" tomato sauce Beef tenderloin on provolone cheese with chimichurri sauce Crème brûlée with mango sorbet Glass of Crianza Eterra wine, Mahou 5 estrellas beer, soft drink or water</p>

<p>RTE. MODIGLIANI Reserves: 971 683 279 616 895 944</p>	 <p>Bruschetta "Modigliani": special roast monkfish Panna cotta Coca-cola, water, beer, glass of red, white or rosé wine</p>
<p>RTE. SON MATÍAS GARDEN Reserves: 658 826 223</p>	 <p>Crêpe filled with prawn and crab with mussel sauce Beef tenderloin with apricot sauce, rosemary potatoes and roast peppers Walnut delight Glass of wine, beer, soft drink or water</p>
<p>RTE. SOPRANOS Reserves: 971 681 327</p>	 <p>Crispy sole with tartar sauce Chicken stroganoff Cream profiteroles with chocolate sauce Glass of wine, beer or soft drink</p>
<p>RTE. EL SALMÓN Reserves: 971 680 010</p>	 <p>Duck confit cannelloni with orange sauce Fillet of sea bass with almond sauce Panna cotta with strawberry coulis Glass of wine, beer or soft drink</p>
<p>RTE. BRISAS Reserves: 971 683 817</p>	 <p>House special mixed salad with caramelized goat's cheese and balsamic vinegar Grilled mixed herb brochette with barbecue sauce Italian tiramisu cake with Marsala and coffee aroma Glass of wine, water, small beer or soft drink</p>
<p>RTE. TABÚ Reserves: 971 682 319</p>	 <p>Fresh pineapple with peeled prawns and marie rose sauce Rosemary honey-glazed pork ribs with barbecue sauce Carrot cake with icing and chocolate sauce Glass of wine, water, small beer or soft drink</p>
<p>RTE. LAS PALMERAS Reserves: 971 131 925</p>	 <p>Special mixed salad with prawns and cocktail sauce Pork tenderloin medallions with three peppercorn sauce Lemon soufflé cake flambéed with Mallorcan Amazonas rum Glass of wine, water, small beer or soft drink</p>
<p>RTE. CIRO'S Reserves: 971 681 052</p>	 <p>Seafood ravioli with citrus butter Stroganoff with fried rice Panna cotta with fruits of the forest Glass of red, white or rosé wine, mineral water, small beer, or soft drink</p>
<p>MESÓN SON CALIU Reserves: 971 680 086</p>	 <p>Leek pudding with king prawns and rose marie sauce Lamb shoulder roast in a wood-fired oven Calvià almond biscuit Mineral water and glass of wine or beer</p>
<p>RTE. PACHA Reserves: 971 678 371</p>	 <p>Octopus Carpaccio on a bed of "ramillet" tomatoes with oregano oil Free-range chicken thigh stuffed with foie gras served in a truffle sauce Chocolate cheesecake served on Pacharán foam Glass of Rioja Armentia wine or water</p>
<p>RTE. EL CAPRICHIO MANCHEGO Reserves: 971 231 243</p>	 <p>Gazpacho Manchego (game stew) Lamb in wine Spanish brioches Water, wine, and lemonade</p>

Friday, 29 April: Santa Ponsa, el Toro, Son Bugadelles

<p>RTE. LA BRASA Reserves: 971 691 329</p>		<p>"La Brasa" house special salad Pork escalope with a Spanish-style gravy Crêpes filled with hot chocolate sauce Water, wine, and lemonade</p>
<p>RTE. PRESIDENT Reserves: 971 691 587</p>		<p>Mixed paella Hake marinière Lemon mousse Glass of wine, beer, water or soft drink</p>
<p>RTE. PAQUINTON Reserves: 971 693 217</p>		<p>Scrambled eggs with prawns, peppers and mushrooms Squid with onion and medallions of beef with raisins, prunes, and pine nuts Various desserts Water, wine or soft drink</p>
<p>RTE. EL FARO DE STA. PONSA Reserves: 971 693 641 648 851 937</p>		<p>"El Faro" special appetizers Mallorcan-style red scorpion fish "El Faro" dessert (crème brûlée or chocolate cake) Water, white, red or rosé wine</p>
<p>RTE. GRAN BUFFET S. XXI Reserves: 971 694 932</p>		<p>Salmon marinated in dill served with Tudela lettuce hearts in anchovy sauce Beef steak stroganoff with vegetable rice, carbonara pasta, or seafood vol-au-vent au gratin Banoffee pie and cream puff with fruits of the forest Beer, wine or soft drink, water</p>
<p>RTE. SAPORI DI SICILIA Reserves: 971 692 466</p>		<p>Bruschetta Penne with beef tenderloin tips Fruit salad Wine and water</p>
<p>LA VERANDA Reserves: 971 695 433 606 814 052</p>		<p>"La Veranda" salad: mezclium salad leaves, Manchego sheep's cheese, dried fruit and walnuts, walnut oil and a balsamic fig reduction 1/2 carré of lamb with thyme 1/2 warm pear tartlet 1/2 bottle of French wine (G. Duboeuf)</p>
<p>RTE. EL PORTÓN DEL COUNTRY CLUB Reserves: 971 693 634</p>		<p>Baby squid with free-range eggs Salmon loin tempura with soy sauce and seaweed salad Almond gâteau with ice-cream Glass of wine or soft drink</p>
<p>RTE. MESÓN DEL MAR Reserves: 971 692 313</p>		<p>Selection of homemade tapas Leg of suckling lamb sautéed with girolle mushrooms and garlic Banana cake 1/4 bottle of wine and water</p>

<p>EL BALCÓN DE MARÍA Reserves: 971 691 082</p>		<p>Frito mallorquin: fried lamb, liver, and vegetables Stuffed aubergines Banana cake 1/4 bottle of wine and water</p>
<p>VINO DEL MAR Reserves: 971 237 360</p>		<p>Warm salad with goat's cheese, tuna and caramelized onion Green tagliatelle in white wine sauce with prawns and asparagus Coconut cream tiramisu Glass of wine, water or beer</p>
<p>RTE. FARO DEL TORO Reserves: 971 232 676</p>		<p>"El Faro" special appetizers Mallorcan-style John Dory with fresh vegetables and grilled potatoes Homemade cakes Red, white or rosé wine, soft drink, or water</p>
<p>RTE. UTOPIA Reserves: 971 232 425</p>		<p>Frito mallorquin: fried lamb, liver, and vegetables Pork loin with Utopia cabbage Fruits of the forest puff pastry cake Glass of wine or soft drink</p>
<p>RTE. GALA Reserves: 971 677 732</p>		<p>"Jabugo" pork pâté Original Viennese Wiener Schnitzel: veal escalope with chips, salad and cranberry sauce Chocolate mousse with cream Wine or mineral water</p>
<p>RTE. TRATTORIA IL CARPACCIO Reserves: 971 694 162</p>		<p>Rice croquettes with peas, ham and mozzarella Pork tenderloin with red wine sauce and potato gratin Crêpes with chocolate sauce White, red or rosé wine, water</p>
<p>RTE. H. STA. PONSA Reserves: 971 697 133</p>		<p>Codfish brandada salad, piquillo pepper coulis Beef tenderloin with puff pastry, shallots and mushrooms, potatoes with "mojo picón" spicy sauce and red wine jus Homemade marbled cheesecake Glass of wine or soft drink, water</p>
<p>RTE. ROYAL GARDEN Reserves: 971 693 772</p>		<p>Stir-fried monkfish with wild mushrooms and marinière sauce Zamora-style stuffed bacon, spinach and dried fruit. Served with rissole potatoes Tiramisu with caramelized banana Glass of crianza wine, water or soft drink</p>

Friday, 22 April: Good Friday Special

PARDO'S	12€	Starter: Frito de Pascua (fried pork with potatoes and peppers). Main dish: Basque-style cod (with tomato, pepper and chilli). Dessert: Homemade coffee and Bailey's flan. Drinks: Glass of Rioja Crianza wine, water
POLIDEPORTIVO MAGALUF	12€	Starter: Creamy red prawn and monkfish soup with Pernod. Main dish: Cod with seafood sauce and wild mushrooms. Dessert: Three-chocolate treat with a raspberry sauce mirror. Drinks: Wine and water
KATMANDÚ	13,95€	Starter: Kat special selection: nachos, spicy chicken wings and potatoes. Main dish: Pork ribs: succulent and tender suckling pork ribs slow roasted in barbecue sauce. Dessert: Selection of homemade pastry treats. Drinks: Glass of wine, water, soft drink or small beer
CANTÓ	13,95€	Starter: Gambas al ajillo: prawns in lime, garlic and chilli and cooked in the finest olive oil - a Mediterranean classic. Main dish: Salmon fillet marinated in lemon and lime and seared in the pan, served with a mixed leaf salad, a mustard and honey mayonnaise and spicy fries. Dessert: Selection of homemade pastry treats. Drinks: Glass of wine, water, soft drink or small beer
AKBARESTAURANT	15€	Starter: Poppadom with pickle selection. Main dish: Chicken curry. Dessert: Pudding. Drinks: Glass of wine or beer
ES FASSET	15€	Starter: Chickpea stew with cod. Main dish: Rioja-style whiting (with onion, peppers, and tomato). Dessert: Leche frita (fried milk pudding). Drinks: Water and a glass of house wine
SAN REMO	15€	Starter: Seafood rice. Main dish: Hake stuffed with prawns. Dessert: Apple tartlet with vanilla ice-cream. Drinks: Wine, water, or soft drink
EL MAQUITO. RTE. MEXICANO	15€	Starter: Melted cheese nachos. Main dish: Tamales. Dessert: Fried ice-cream. Drinks: Mexican beer or soft drink
PACHA	15€	Starter: Octopus Carpaccio on a bed of ramillet tomatoes with oregano oil. Main dish: Free-range chicken thigh filled with fote gras and truffle sauce. Dessert: Cheesecake and chocolate on a Pacharán foam. Drinks: Glass of rioja Armentia wine or water

D'PRESIÓN CALVIÀ	15€	Starter: Gratinated king prawn rice scented with saffron and served with allioli. Main dish: Cod confit with young garlic shoots and Serrano ham dust. Dessert: Panna cotta with carrot cake. Drinks: Glass of Ederra crianza wine, Mahou 5* beer, soft drink or water
LA BRASA	15€	Starter: "La Brasa" salad. Main dish: Cod with tomato sauce and peppers. Dessert: Crêpes with hot chocolate sauce. Drinks: Water, wine and lemonade or a soft drink
PRESIDENT	15€	Starter: Fish and seafood paella. Main dish: Roast suckling pig. Dessert: Ensaimada (typical Mallorcan cake). Drinks: Glass of wine, beer, water or soft drink
TRATTORIA IL CARPACCIO	15€	Starter: Rice croquettes with peas, ham and mozzarella. Main dish: Pork tenderloin with red wine sauce and potato gratin. Dessert: Crêpes with chocolate sauce. Drinks: White, rosé or red wine, water
RUBEN'S CORNER	19€	Starter: Warm spinach and bacon salad. Main dish: Entrecote with rocket, tomato and parmesan. Dessert: Cheesecake, tiramisu. Drinks: Wine and water
CASA LUIS. MI BODEGA	20€	Starter: "Broken" fried eggs with wild mushrooms and cuttlefish from the coast of Mallorca with red pepper flakes. Main dish: John Dory fillet on a bed of potatoes, vegetables and prawns with a touch of raspberry vinaigrette. Dessert: Fresh cheese on a bed of rice pudding with chocolate sauce. Drinks: Glass of wine, mineral water
CA NA CUCÓ	20€	Starter: Aubergine terrine with tomato sauce. Main dish: Mallorcan-style cod (with vegetables). Dessert: Fig biscuit with chocolate sauce. Drinks: Water, red wine
CUPIDOR	20€	Starter: Warm salad of scallops in a walnut dressing. Main dish: Sea bass fillet with a touch of white truffle sauce. Dessert: Coconut milk foam with fig sorbet. Drinks: Glass of wine (Bodegas Torres)
REAL DE VELLÓN	20€	Starter: King prawn and smoked salmon cocktail with marie rose sauce. Main dish: Grilled perch with caper sauce. Dessert: Crêpes Suzette. Drinks: Glass of house wine or water
RTE. LUIS	20€	Starter: Fish, seafood and rice stew. Main dish: Cod with cream of leek and cava. Dessert: Tarta de la abuela (biscuit, cream, chocolate, and custard). Drinks: Glass of white wine or water
MODIGLIANI	20€	Starter: Modigliani special fish soup. Main dish: Fillet of sea bream a la parmigiana. Dessert: Tiramisu. Drinks: Soft drink, water, beer, or glass of wine

SON MATÍAS GARDEN	20€	Starter: Squid with onion. Main dish: Cod and vegetable paella. Dessert: Ensaimada (typical Mallorcan cream cake). Drinks: Glass of wine, beer, soft drink, or water
SOPRANOS	20€	Starter: Crispy flounder with tartare sauce. Main dish: Chicken stroganoff. Dessert: Cream profiteroles with chocolate sauce. Drinks: Glass of wine, beer or soft drink. Coffee and liqueur
SALMÓN	20€	Starter: Confit cannelloni with orange sauce. Main dish: Sea bass loin with almond sauce. Dessert: Panna cotta with strawberry coulis. Drinks: Glass of wine, beer or soft drink. Coffee and liqueur
BRISAS	20€	Starter: Mixed Mediterranean vegetable grill. Main dish: Brochette of monkfish and prawns with a roast pepper sauce. Dessert: Walnut and chocolate brownie with hot chocolate sauce and vanilla ice-cream. Drinks: Glass of wine, water, soft drink or small beer
TABÚ	20€	Starter: Fried camembert covered in a wild cranberry sauce. Main dish: Monkfish in seafood sauce scented with Pernod. Dessert: Coulant filled with hot chocolate and served with vanilla ice-cream. Drinks: Glass of wine, water, soft drink or small beer
LAS PALMERAS	20€	Starter: Fennel-scented seafood grill. Main dish: Gratinated cod loin on a roast pepper sauce with homemade allioli. Dessert: Banana cake with smooth caramel sauce and biscuit croquante. Drinks: Glass of wine, water, soft drink or small beer
MESÓN SON CALIU	20€	Starter: Monkfish soup. Main dish: Mallorcan-style John Dory fillet. Dessert: Apple tarte tatin with ice-cream. Drinks: Mineral water and a glass of wine or beer
MESÓN EL CAPRICHIO MANCHEGO	20€	Starter: Creamy seafood soup. Main dish: "Urquía" cod. Dessert: Typical Easter sweet cakes. Drinks: Water, wine and lemonade
LA VERANDA	20€	Starter: Scandinavian salad: a selection of smoked fish. Main dish: Oven-cooked Mallorcan fish. Dessert: Chocolate croquante. Drinks: 1/2 bottle of white wine
EL PORTÓN DEL COUNTRY CLUB	20€	Starter: Shrimp fritters. Main dish: Easter stew with cod. Dessert: Torrijas (traditional Easter bread pudding dessert). Drinks: Glass of wine or soft drink
MESÓN DEL MAR	20€	Starter: Mallorcan stir-fried seafood with peppers and potatoes. Main dish: "Blind man's" paella (no shells or bones). Dessert: Chocolate brownie with ice-cream. Drinks: 1/4 bottle of house wine, water
EL BALCÓN DE MARÍA	20€	Starter: Warm chicken salad. Cod in a prawn crust. Dessert: Gâteau with almond ice-cream or cheesecake. Drinks: 1/4 bottle of house wine, water

PAQUINTON	<p>20€</p> <p>Starter: Seafood rice. Main dish: Mallorcan-style cod (cooked with vegetables). Dessert: Various desserts. Drinks: Soft drink, wine or water</p>
VINO DEL MAR	<p>20€</p> <p>Starter: Tricolore salad with avocado and papaya. Main dish: Smoked salmon and ricotta ravioli with dill cream. Dessert: Chocolate-topped brownie with hazelnut liqueur. Drinks: Bottle of house wine and water</p>
UTOPIA	<p>20€</p> <p>Starter: Cheese salad millefeuille. Main dish: Roast pork with apple. Dessert: Profiteroles with Bailey's cream. Drinks: Glass of wine, soft drink</p>
GALA!	<p>20€</p> <p>Starter: Carrot and orange soup. Main dish: Flounder filled with wild mushrooms, fresh herbs, potato pieces and lemon, served in a butter sauce. Dessert: Ice-cream with hot fruits of the forest sauce. Drinks: White wine or mineral water</p>