



La Van

LA VAN MALLORCA
MEDITERRANEAN STYLE MENU
2024



La Van Mallorca's Mediterranean-inspired menu is a feast for the senses. It's all about sharing vibrant salads, rich flavors, and hearty meals in a relaxed, family-style atmosphere.

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The laughter that echoes during the meal is just as important as the food itself. Each dish is a testament to the sun-soaked region, a perfect blend of tradition and innovation.

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With La Van Mallorca, you don't just taste the Mediterranean, you experience it, creating unforgettable memories with every shared meal.

TO START

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BORN ROSE WINE

(Rosé wine from Barcelona - 13%)

ESTRELLA GALICIA

(Crisp lager style beer from Galicia - 5.2%)

CANONITA SPRITZ

(Canonita (local vermouth made from Soller Oranges) served with Cava, Orange and Rosemary)

APPETIZERS

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MEZZE

(Mixed Hummus, Baba Ganoush, Muhamarra, Crackers, Olives, Cheese and Jamon)

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JAMON CROQUETAS

(Croquetas with Jamon - served with Grated Pecorino)

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COCA CON QUESO DE CABRA Y ESPINACAS

(Traditional Mallorcan Style "Coca" served with Caramelised Onions, Spinach and Goats Cheese)

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CHIPIRONES

(Local Calamar - Tossed with Flour and Lightly Fried - Served with Grilled Lemon and Parsley)



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FAMILY STYLE - MAIN MEAL

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SALADS/STARTERS

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BREAD, OLIVES AND AL I OLI

ROAST TOMATO, MOZARELLA AND OLIVE OIL

ROAST PUMPKIN, BEETROOT, SUN DRIED TOMATOES AND TOASTED ALMONDS

CLASSIC POTATO SALAD WITH GREEN ONION AND CHIVES

WATERMELON FETA AND MINT

GRILLED COURGETTE WITH GUINDILLA AND TZATZIKI DRESSING

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MEATS

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ROLLED LAMB SHOULDER WITH ROSEMARY AND GARLIC

WHOLE ROAST CHICKEN/SEABASS

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SELECTION OF NATIONAL CHEESES

(Selection of National Cheeses - Served with Mango Chutney)

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ALMOND CAKE WITH VANILLA ICE CREAM

(Traditional Mallorquin Almond Cake with Dollop of Vanilla Ice Cream)

DRINKS

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WHITE WINE

(Montespina Verdejo 2022)

RED WINE

(Mosaic - Vi de La Terra - Mallorca)



LA VAN MALLORCA 2022 S.L

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