

9,95 €   

abcMallorca

TOP 101 RESTAURANTS

2018

***TASTED,
TESTED
& TOASTED!***

30
NEW NUEVOS NEUE
RESTAURANTS

***DIE
GOURMET
BIBEL***

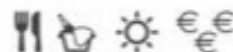
***SABOREA
LO MEJOR
DE LA ISLA***



Andreu Genestra*

Aromata
Bala Roja

Hotel Predi Son Jaumell, Crta. Cala Mesquida 1, Desvío Camino Son Moltó, Capdepera
Tel +34 971 565 910 - www.andreugenestra.com
www.aromatarestaurant.com - www.esprincep.com



Inca-born Andreu Genestra was still a teen when he was first introduced to the commercial kitchen. From a youngster on the washing up, he went on to develop his culinary skills at some of the best hotels on Mallorca. In Barcelona, he was greatly influenced by Ferran Adrià at El Bulli, and Jean Louis Neichel. Cooking across the world, he honed his natural talent, broadened his horizons, and eventually resettled in his homeland to earn his own Michelin star, setting up not one, but three excellent restaurants on the island.

Andreu Genestra Restaurant Gaining a Michelin star in 2015, Andreu Genestra's first restaurant is situated in a rural hotel in the northeast of the island with views of Capdepera's medieval castle. Exquisitely-presented dishes made with the highest quality, locally-sourced ingredients will send your tastebuds to heaven. Rather than an à la carte menu, guests are invited to choose from three monthly-changing tasting menus – 'Cuina de la Terra,' 'Sensations' and the 'Andreu Genestra Tasting Menu'. In an elegant environment, attentive staff will ensure you enjoy a rich and sensory experience.

Aromata Restaurant in Palma Less formal than Restaurant Andreu Genestra, and yet with the same value placed on local ingredients and creative mouth-watering dishes, Aromata makes for an idyllic spot for lunch in central Palma. The roofed-in former courtyard offers a stylish refuge from the busy Jaume III shopping street and Born Avenue nearby. An affordable three-course lunch menu is available with an imaginative selection of fine seafood, fish and meat dishes, all artfully combined, and of course, a choice of delicious desserts.

Bala Roja in Es Príncipe Restaurant Bala Roja at the five-star Es Príncipe Hotel provides the newest backdrop on Andreu Genestra's gastronomic journey. Continuing his love affair with authentic local cuisine, while always bringing his own exciting twist to each dish, gourmands will no doubt be flocking here this season. •