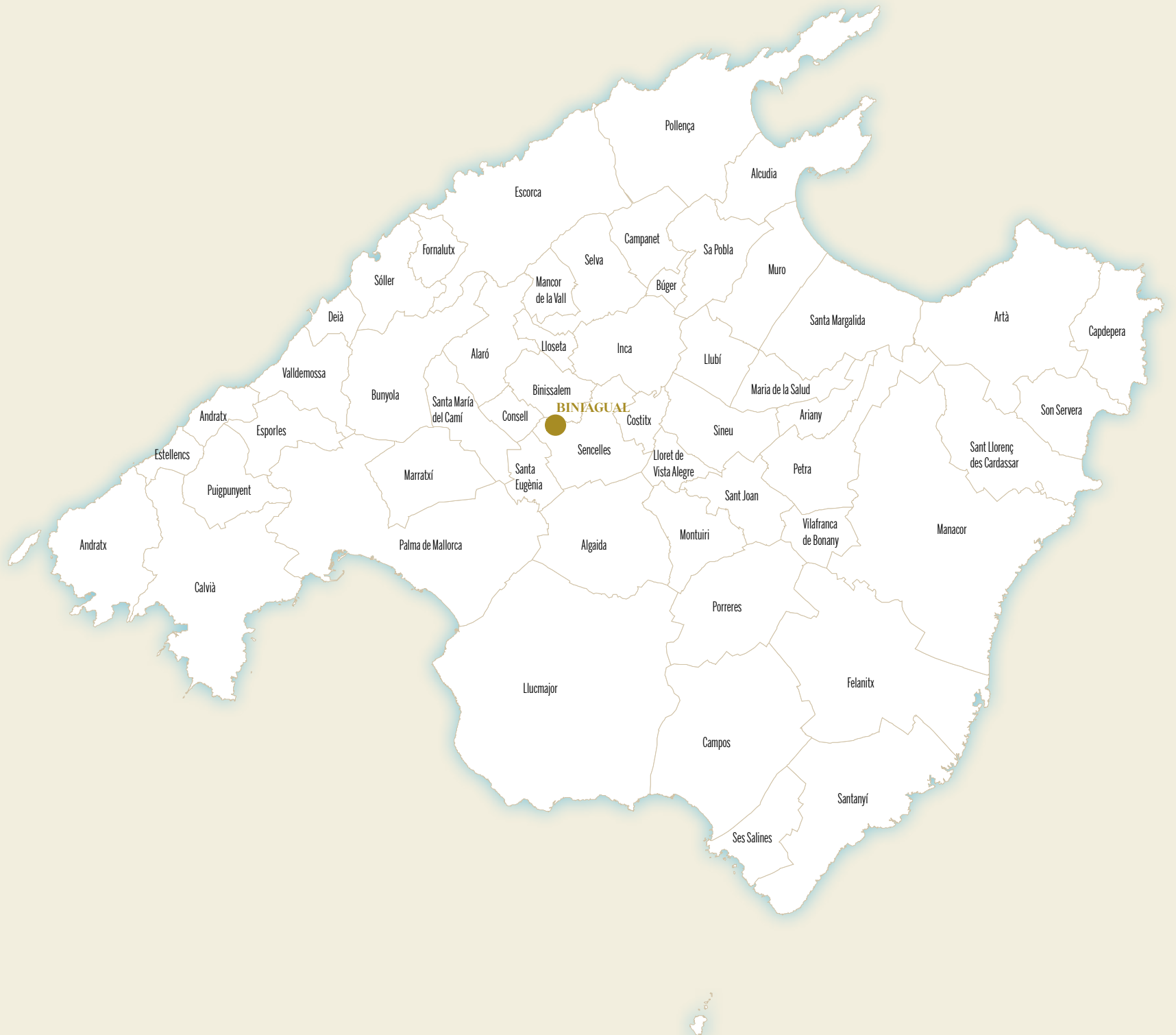




EXPERIENCE

VISITTO ES LLOGARET • MENU TO SHARE

FOSH
IBIZA MALLORCA
catering



TOUR



ES LLOGARET

We tell the story of Biniagual, which gave way to the current winery and village, and we stroll through Llogaret and its gardens.

BODEGA

Visit to the winery where we explain the ecological project and winemaking; we visit the fermentation and storage rooms, as well as the barrel aging room.

TOUR EXPERIENCE

Biniagual Menu
for winery visits:

Price per person **160 €**
(VAT included) (minimum 6 people)

Experience from Sunday to Friday
(Saturdays not available)

Hours: lunch and dinner



FOSH

IBIZA MALLORCA
catering

Gastronomic presentation **FOSH CATERING** To share at the table

STARTERS

Fresh Burrata - Marinated Strawberries - Balsamic Jelly - Elderberry
Potatoes "Fosh" - Bay Leaf Aioli - Chipotle Sauce
Smoked Eggplant - Kibeh Yogurt - Romesco Sauce - Zaatar
Amberjack Sashimi - Causa Limeña - Citrus Marinade

Wines: Verán Blanc 2024 ó Binimare Rosat 2024.

TO CONTINUE

Foie Terrine - Duck - Biniagual Jam - Saffron Brioche

Wines: Finca Biniagual Dolç 2017-2024

Beef Tartar - Egg Yolk Emulsion - Pickled Mustard - Bone Marrow

Wines: Verán negre 2021 ó Finca Biniagual mantonegro 2021

MAIN COURSE

Iberian Secreto - Grilled Pineapple
Mediterranean Chimichurri - Smoked Yogurt

Wines: Finca Biniagual Gran Verán 2021.

DESSERTS

Textures of Soller Lemon with its Sorbet
Rum Baba - Passion Cream - Lemon Curd Sorbet



Location

Camí Vell de Muro s/n,
Llogaret de Biniagual

Venue y Booking Contact

Dept. Events
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+34 690 224 007



