

CA NA TO NE TA



LAND CUISINE

Nestled in Caimari, a small village in the Tramuntana mountain range, the restaurant Ca na Toneta makes you feel where you are: deep in Mallorca. Not in the depths of the sea, rather in the rural heart of the island. Since 2001 we (sisters Maria and Teresa Solivellas) keep our ovens burning all year long. And all through the year we are constantly adapting our profession and passion to what the seasons have to offer. Our mother Catalina Rotger, guided by her enthusiasm, had the courage to embark on this gastronomic adventure in 1996.

At Ca na Toneta we offer a strictly seasonal cuisine based on local products, in many cases indigenous varieties that we have contributed in recuperating as an essential part of the agricultural heritage of the island. A large part of the pantry is stocked with ecologically produced foods from our own family farm, presented in such a way that they attain their maximum flavor potential. Other foods in our seasonal, quality focused larder are sourced from small, island-based producers who are involved with land conservation: livestock herders, farmers, fishermen, and wine-makers. Working closely with them, as well as having our own garden is what allows us such proximity and complicity with the flavour of our cuisine. For that reason,

more than a market cuisine, we practice a land cuisine.

If the finest local produce is one of the pillars and sources of inspiration in our kitchen, the other is taste memory, formed through a profound knowledge of traditional recipes passed down through our family. Aside from recovering foods, we have revived ancestral recipes that are deeply rooted yet so scarce in Mallorcan restaurants. All of this makes Ca na Toneta a redoubt of flavor on an island whose gastronomy has been eroded by the monoculture of tourism. Our cuisine of sincerity and lineage arises directly from tradition and our surroundings. This culinary philosophy manifests itself in a strictly seasonal Mallorcan tasting menu for 28 euros (drinks not included). It is a completely balanced menu without extremes, based on the wisdom of the Mediterranean diet, and it unfolds in six courses: two starters (liquid and solid), a savory coca, a fish course, a meat dish, and dessert. Soup is not lacking –so forgotten in restaurants– and both vegetables and legumes are restored to the central importance they always enjoyed in the islanders' healthy diet. This is a consistent menu that strives to be harmonious, and is inspired by the wise eating habits of our ancestors.

Caimari



Pea cream with 'potera' squids



Xeixa flour 'coca' with candied onion and rosemary



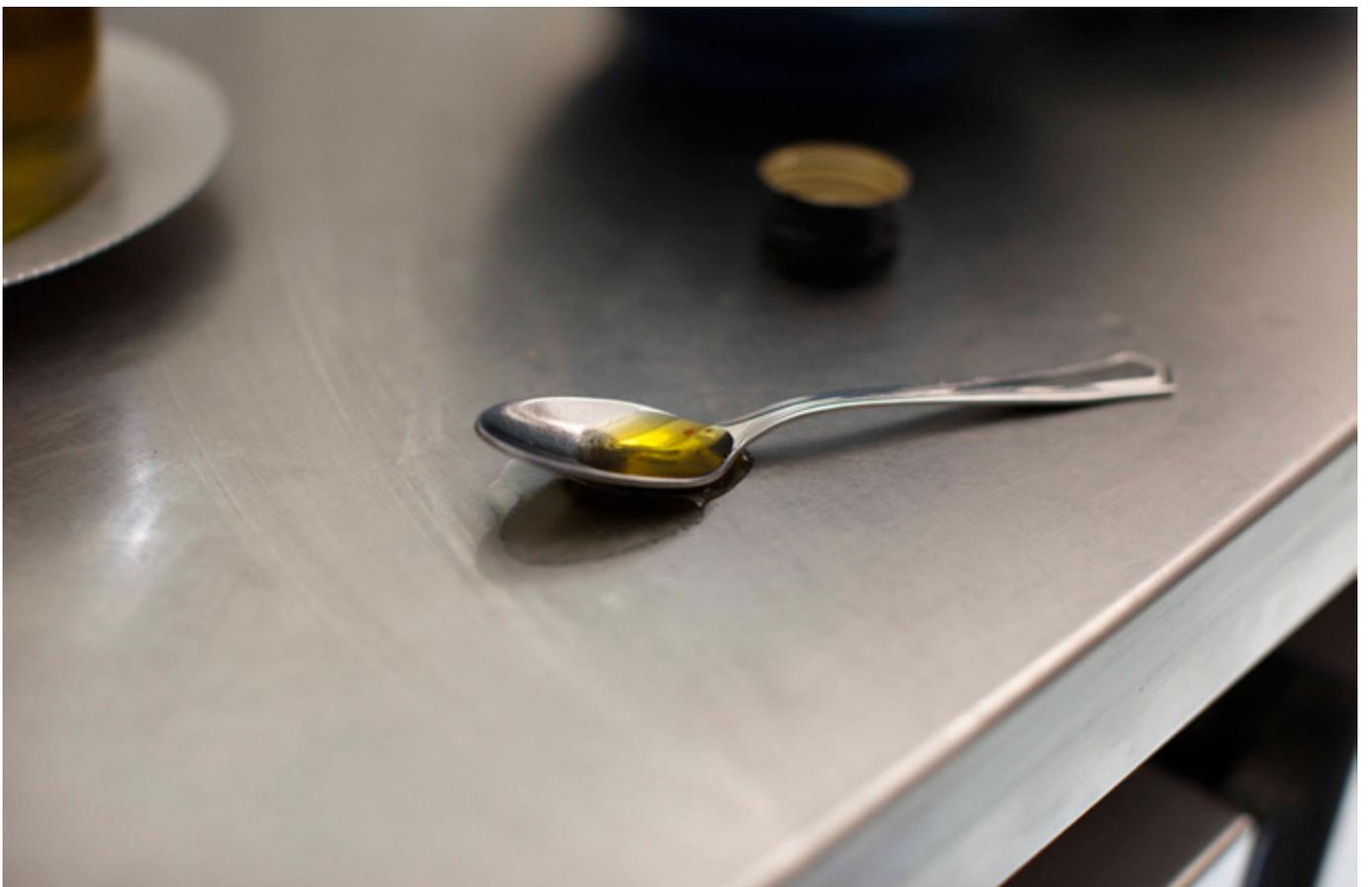
'Tumbet' with a happy hen's egg



Family recipe book



Solivellas extra virgin olive oil



Maria Solivellas, Ca na Toneta's chef



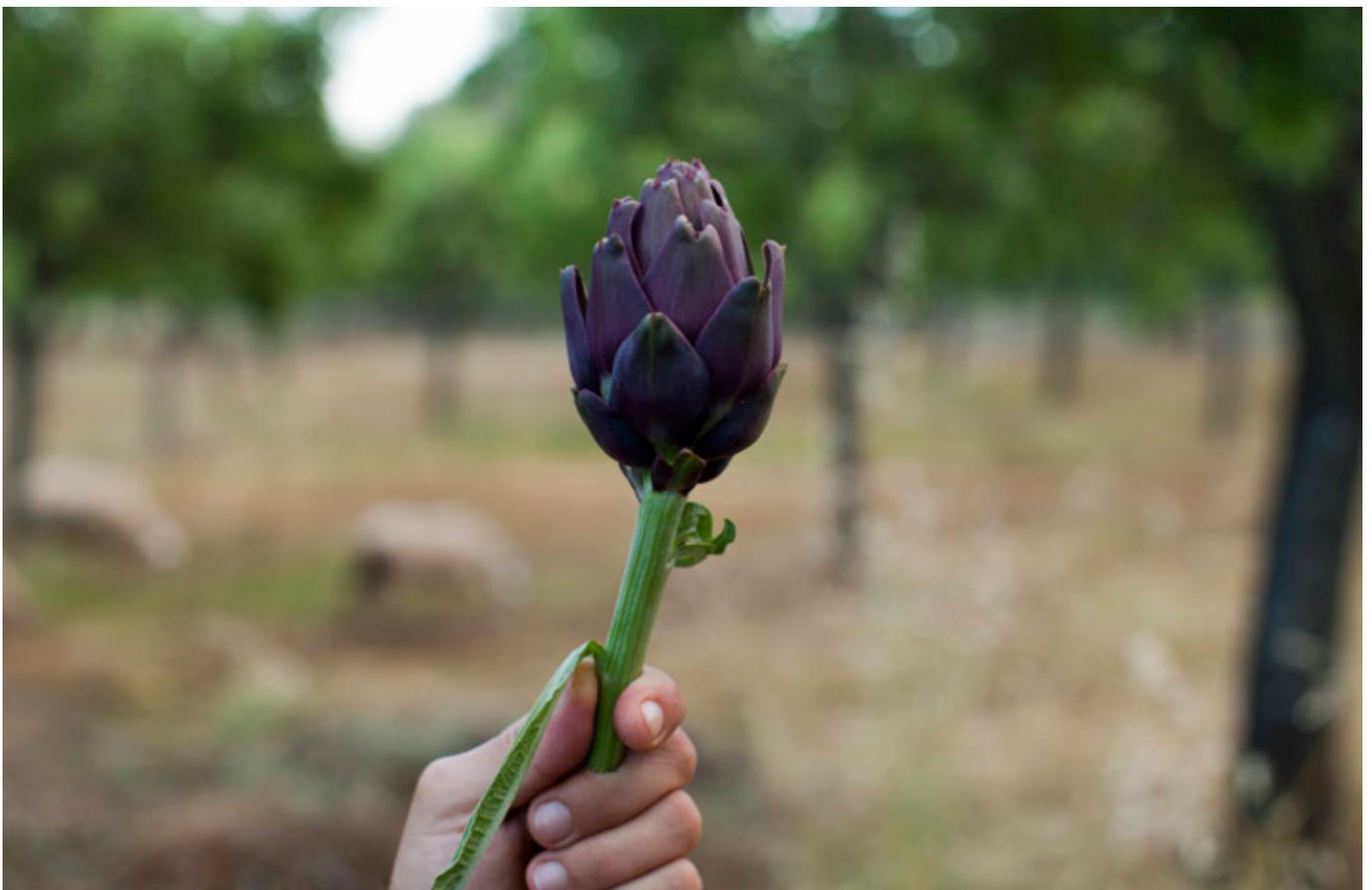
Teresa Solivellas, Ca na Toneta's 'maitre'



Maria Solivellas in Ca na Toneta's vegetable garden



Black artichoke from Ca na Toneta's vegetable garden



Llorenç Palleras, master cheesemaker



Tomeu Torres, breeder of 'Porc negre' (black porc)



Corner of a dining room at Ca na Toneta



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Ca na Toneta's terrace



Summer:

Open every day from 8 pm

Winter:

Open Friday, Saturday, Sunday and days prior to public holidays from 8 pm.

Saturday, Sunday and holidays from 13:30 pm

info@canatoneta.com

T + 34 971 51 52 26

M + 34 605 22 31 21

Horitzó 21

07314 Caimari, Majorca