

GRØENK

GASTRO AND LIFESTYLE MAGAZINE

Charcoal grill heaven

RESTAURANTS
OPEN ALL YEAR
IN DEIÀ
&
FORNALUTX

in Mallorca

www.groenk.com

ISSUE NO.03



THE MYSTICAL NAME

What does Grøenk mean?

It does not mean anything particular, Balázs invented this brand name associated with quality. It is simply a creative, unique name chosen to stand out and create a memorable impression.

THIS IS HOW ALL STARTED



“It all started by accident but with passion, back in 2021 in Hungary. I always said I would never open a restaurant for myself, but the pandemic has turned everything upside down... In May 2021 we opened our first bistro in Hungary, a bistro we wanted to go to ourselves.

Our laid-back, cozy & easy atmosphere, the friendly service and our uncompromising attitude to food quality led us to be the favorite of locals and travelers”

grøenk

BISTRO & GRILL

FROM EMESE & BALÁZS

Welcome to Grøenk!

We're Emese and Balazs, and we're thrilled to share our story with you. In March 2023, we made a long-held dream a reality by moving from Hungary to this stunning island to live by the Mediterranean Sea. From the moment we arrived, we knew we'd found our new home. One of Spain's most beautiful villages, Fornalutx became the place where we opened Grøenk in March 2024, bringing together our passion for food, community, and the art of hospitality.

Now, almost two years later, we are proud to have expanded Grøenk to Deia — one of the most exclusive and breathtaking locations in Mallorca — where, for the past few months, we've been upholding the same values that have defined us from the very beginning.

At Grøenk, we believe in the beauty of simple things: a smile, a kind word, and true friendships. This philosophy extends to our culinary approach as well—simple, but excellent quality food served in a cozy and friendly environment. We want you to feel like you've arrived, like you're home.

Thank you for being a part of our journey.

Warmly,

Emese & Balázs



MEET US IN DEIÀ AND FORNALUTX





FORNALUTX

DEIÀ



OPEN ALL YEAR IN DEIA & FORNALUTX

TOP TIPS

At Grøenk, the doors never close. We're here for you **in every season — even through the cosy autumn and winter months.** Join us for our exciting thematic events, from seasonal tastings to **special, thematic nights.** Don't miss our special **Christmas menu** designed to warm your heart and delight your palate and our **New Year's Eve dinners.**

Whether it's a sunny afternoon or a crisp winter evening, there's always something delicious waiting for you.



At Grøenk, we believe that atmosphere is just as important as what's on the plate. In Fornalutx and Deià, **our spaces are designed to feel warm, welcoming, and intimate** — places where you can truly relax and enjoy. From the charm of rustic Mallorcan stone walls to the soft glow of candlelight, every detail invites you to slow down and savor the moment. Whether it's a casual lunch or a special dinner, our restaurants are made for unforgettable experiences.



HISTORY, NATURE & CULTURE IN PERFECT HARMONY IN DEIÀ

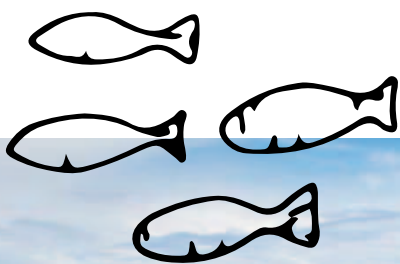
Deià is an exclusive and highly sought-after destination

From ancient times to today.

Nestled between the Tramuntana mountains and the Mediterranean Sea, Deià is one of Mallorca's most picturesque and historic villages.

Its history stretches back **thousands of years**, with evidence of prehistoric settlements found in nearby caves. Later, **the Romans** established a presence on the island, bringing with them infrastructure and agriculture. However, it was under **Moorish rule** (902-1229) that Deià began to take shape, introducing sophisticated irrigation systems that still influence the region's terraced landscapes today.

Note: Learn more about the terrace structure in our last article.





Unique charm, where history, nature, and culture intertwine in perfect harmony.



After the **Catalan conquest in 1229**, Deià, like much of Mallorca, was integrated into the **Kingdom of Aragon**. The village remained a small agricultural community for centuries, with **olive groves and citrus orchards** sustaining the local population. However, due to frequent **pirate attacks** along the coast, the residents often sought refuge in the mountains.

In the **19th and early 20th centuries**, Deià began attracting foreign visitors, particularly **artists and writers**. The British poet and **novelist Robert Graves**, who settled here in the 1930s, played a major role in putting Deià on the cultural map. His home, now a museum, remains a tribute to his influence. Inspired by the village's beauty, many artists, musicians, and writers followed, **turning Deià into an artistic haven**.

Today, Deià is an exclusive and highly sought-after destination, blending its **rich history with modern luxury**. While it retains its **bohemian spirit**, it has also become a retreat for celebrities, offering world-class restaurants, boutique hotels, and breathtaking scenery. Despite its evolution, the village has maintained its unique charm, where history, nature, and culture intertwine in perfect harmony.

Nestled amidst the picturesque Tramuntana Mountains in Mallorca, Spain, lies **our charming village of Fornalutx**, officially one of Spain's most beautiful villages (uno **Los Pueblos Más Bonitos de España**). With its **cobblestone streets**, ochre-hued houses adorned with vibrant bougainvillea, and **breathtaking views of the surrounding citrus groves and olive orchards**, Fornalutx captivates visitors with its timeless beauty.

A GEM OF TRANQUILITY IN MALLORCA

By Shawn Garcia
Photography by Helene Paquet



Fornalutx whispers tales of a storied past. Dating **back to Moorish times, its name, derived from Arabic roots**, reflects its **ancient origins**. Throughout history, Fornalutx witnessed the ebb and **flow of civilizations, from Roman rule to Moorish conquest and Christian reconquest**.

In the Middle Ages, Fornalutx flourished as an **agricultural hub**, its terraced fields yielding **citrus fruits, olives, and almonds** that sustained its inhabitants. The village grew around a network of narrow streets and stone houses, a testament to its enduring architectural heritage.

During the 19th century, Fornalutx experienced a period of economic prosperity fueled by the booming **trade of oranges and lemons**. Wealthy merchants adorned their homes with ornate facades and lush gardens, leaving behind a legacy of opulence that still graces the village today.

Despite the passage of time, **Fornalutx has retained its traditional way of life and cultural identity**. Its streets echo with the echoes of generations past, while its ancient churches and historic landmarks stand as silent witnesses to the passage of history.

Today, Fornalutx welcomes visitors from around the world to explore its rich tapestry of history and heritage.

“THROUGHOUT HISTORY, FORNALUTX WITNESSED THE EBB AND FLOW OF CIVILIZATIONS, FROM ROMAN RULE TO MOORISH CONQUEST AND CHRISTIAN RECONQUEST.”



CHARCOAL GRILL HEAVEN

Embracing the Charcoal Grill Oven: A Flavorful Journey at Grøenik

The charcoal grill oven stands as an emblem of tradition and flavor. Its benefits extend far beyond mere functionality; they touch upon the very essence of what makes grilling an art form cherished by many. Let's delve into the unique advantages that the charcoal grill oven brings to the table.

MEAT & SEAFOOD FROM THE CHARCOAL GRILL

First and foremost, flavor reigns supreme. Unlike gas or electric grills, charcoal imparts **a distinct smoky essence to the food, enhancing its taste and aroma**. The uneven distribution of heat from the **burning charcoal creates a sear that locks in juices and creates a tantalizing crust on meats** and vegetables alike. This infusion of flavor **adds depth and character to every dish**, transforming a simple barbecue into a culinary delight.

Furthermore, the charcoal grill oven offers unparalleled versatility. Its adjustable vents allow for precise control of airflow and temperature, empowering our chefs to experiment with various cooking methods such as direct grilling, indirect grilling, and even baking.



A top-down view of a charcoal grill on a wooden table. The grill is filled with various meats, including a large rack of ribs, several steaks, and a whole roasted chicken. There are also some vegetables like red bell peppers and onions. A metal bowl of mixed green salad is in the bottom right corner. The text 'THE MENUS FEATURE' is overlaid in white, bold, sans-serif font at the top left.

THE MENUS FEATURE

MEAT, SEAFOOD & BURGERS FROM THE CHARCOAL GRILL

BEEF IN STYLE

**GRILL HEAVEN
IN MALLORCA WITH TOP QUALITY BEEF**



Beef from Galicia - carefully prepared by our experienced grill masters with traditional cooking method, served naturally to have the best out of it.

Galicia, in northwestern Spain, is renowned for producing some of **the finest beef in the world**, earning its reputation as the heart of Spanish beef cultivation. The region's lush **green pastures, mild climate**, and **traditional farming methods** provide the ideal conditions for raising cattle.

Galicia's emphasis on sustainable, pasture-fed practices ensures exceptional quality and taste. The resulting meat is tender, flavorful, and deeply rooted in the region's culinary heritage, making it a favorite among chefs and food enthusiasts worldwide.



Our meats are cooked in our charcoal grill at a very high temperature of 300 C° over an open flame.

T-bone steaks are cut closer to the front, and contain a smaller section of tenderloin. This way it has 2 parts: one-part sirloin and one-part fillet.

Tenderloin is the most tender cut of beef, taken from the loin of the animal, just beneath the spine. It's a lean, fine-grained muscle that does very little work, which is why it's so buttery-soft. Known for its mild flavor and melt-in-your-mouth texture, it's best served rare to medium-rare to preserve its juiciness and delicate character.

The **sirloin** steak is cut from the rear back portion of the animal, continuing off the short loin from which T-bone, porterhouse steaks are cut. Crispy sirloin has a firmer texture and beefier taste.

T-BONE IS ONE OF THE BEST STEAKS FOR SHARING.

THE TENDERLOIN IS LEANER AND MORE TENDER, WHILE THE SIRLOIN HAS MORE FLAVOR AND A FIRMER TEXTURE DUE TO SLIGHTLY MORE FAT AND MUSCLE USE.



SPAIN'S BEST KEPT SECRET

In the realm of **culinary delights**, few meats hold as esteemed a position as Iberian pork. Hailing from the Iberian Peninsula, this succulent and flavorful meat has captured the hearts and taste buds of gourmands worldwide. But what makes Iberian pork so special? Let's delve into the unique qualities and rich heritage that define this culinary treasure.

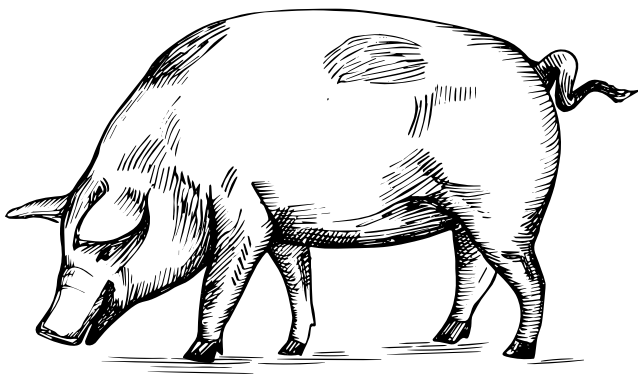
HERITAGE OF EXCELLENCE



Iberian pork traces **its origins back centuries**, rooted in the husbandry traditions of the Iberian Peninsula, which comprises Spain and Portugal. The breed of pig primarily associated with this delicacy is the black Iberian pig, renowned for its **exceptional flavor and marbling**. Raised in the oak-rich meadows of the region, these pigs feast on a diet that includes **acorns, grasses, and herbs**, imparting a distinctive taste and texture to the meat.



IBERIAN PORK



Marbling: The Secret Ingredient

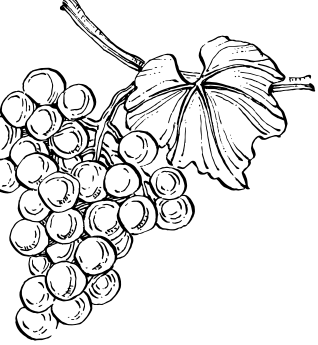
One of the defining characteristics of Iberian pork is its marbling— the delicate veins of intramuscular fat that weave through the meat. This marbling not only enhances the flavor but also contributes to the tenderness and juiciness of the pork. The pigs' diet, particularly the consumption of acorns during the montanera (the final phase of fattening before slaughter), plays a pivotal role in the development of this marbling. The **monounsaturated fats from the acorns infuse the meat with a buttery richness**, elevating it to a level of unparalleled decadence.

A Symphony of Tastes from Extremadura

The **Blázquez family** in **Extremadura** has a legacy of excellence spanning **since 1932**. Rooted in tradition, they select only the finest Iberian pigs, raised on a natural diet in 30.000 hectares, ensuring unparalleled quality. Their expertise in curing and aging brings out rich, nuanced flavors, making their pork a true delicacy. Combining heritage with innovation, the Blázquez family continues to set the standard for premium Iberian pork.

THE FLAVOR PROFILE OF IBERIAN PORK IS A SYMPHONY OF TASTES, RANGING FROM NUTTY AND SWEET TO SAVORY AND COMPLEX.





**SAVE WATER,
DRINK WINE!**

LA ISLA BONITA

Crafted from **organic Prensall Blanc grapes**, this exquisite Mallorcan white wine captures the island's purest flavors. Its **pale yellow hue with greenish reflections** shines bright, reflecting its **fresh and vibrant character**. With **intense aromas** of white fruit and a light, delicate body, it offers a smooth, refreshing experience.

Perfectly paired with seafood, grilled fish, fresh salads, and light cuisine, the Grøenk La Isla Bonita Prensall Blanc is a true celebration of Mediterranean elegance. Crisp, clean, and unforgettable—just like Mallorca itself.

Why La Isla Bonita?

La isla bonita means “the beautiful island” in Spanish, and nevertheless, this Madonna song is Emese's long-time favourite.

Come, sing and dance with us!





TOP TIPS

**DON'T MISS
JULIE MAI'S
GALLERY IN
FORNALUTX**

Art Meets Wine – Grøenk x Julie Mai

At Grøenk, we believe that great wine is more than just a drink—it's an experience, a story, a piece of art. That's why **we teamed up with Julie Mai, a Canada-born artist living in Fornalutx, to design the label** for our Grøenk La Isla Bonita.

Inspired by the natural beauty of Mallorca and the simplicity we cherish, Julie's artwork captures the essence of our philosophy: **pure, authentic, and full of character.**

Just like our wine—crafted with care, rooted in tradition, and made to be enjoyed in good company. Cheers to the perfect blend of art and flavor!

Meet Julie at her gallery on the main square of Fornalutx, and see her art on our walls in Deiá.

BECAUSE NO GREAT
STORY EVER
STARTED WITH
SOMEONE
EATING A SALAD.



GRØENK GIN

Gin's story begins in the 17th century, when Dutch genever – a juniper-flavoured spirit – found its way to England. There, it evolved into a lighter, drier style that soon became a national favourite.

By the 18th century, gin had gone from a humble medicinal drink to a cultural icon, enjoyed in taverns and drawing rooms alike. Over the centuries, distillers experimented with botanicals from around the world, giving birth to the modern gins we know today.

At Grøenk, we honour this tradition while adding our own twist — blending classic craftsmanship with vibrant flavours.

Our very own Grøenk Gin — a **modern dry gin infused with yuzu and kaffir lime leaves**, crafted using **traditional techniques** and distilled in small batches to guarantee depth, freshness, and exceptional flavour.

From the first sip, you'll taste the care, curiosity, and love that went into every bottle.

We can't wait for you to try it. Cheers!



FYI

Yuzu is a fragrant Japanese citrus fruit prized for its tart, floral flavor that enhances both sweet and savory dishes

Kaffir lime leaves are highly aromatic citrus leaves, essential in Southeast Asian cuisine for adding a distinctive, fresh, and zesty flavor to dishes.





**SUBSCRIBE TO OUR
NEWSLETTER**



bitly

A close-up photograph of a slice of chocolate cake. The cake is topped with a layer of white cream, which is then topped with a layer of red strawberry jam or sauce. Several fresh strawberries are placed on top of the cake. The cake is dusted with powdered sugar. It is served on a white plate with a blue floral pattern. A silver fork is visible on the left side of the plate. The text "STRESSED SPELLED BACKWARDS IS DESSERTS" is overlaid in white, bold, sans-serif font across the top half of the image.

**STRESSED
SPELLED
BACKWARDS
IS DESSERTS**



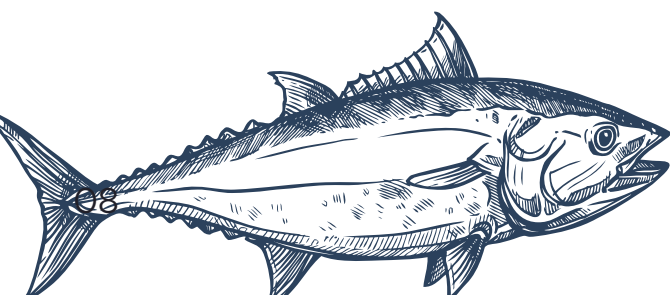


SUSTAINABLE TUNA

Tuna is one of the most sought-after fish in the world, but overfishing has put many species at risk.

Sustainable tuna sourcing offers a responsible solution, ensuring that we can enjoy this delicious fish without harming marine ecosystems. By using eco-friendly aquaculture and responsible fishing practices, we help maintain healthy fish populations, reduce bycatch, and protect ocean biodiversity. Choosing sustainably sourced tuna means supporting **ethical fishing**, preserving marine life, and securing a future where seafood remains abundant for generations to come.

Eat responsibly, protect our oceans!



MSC-C-56982



ASC-C-02701

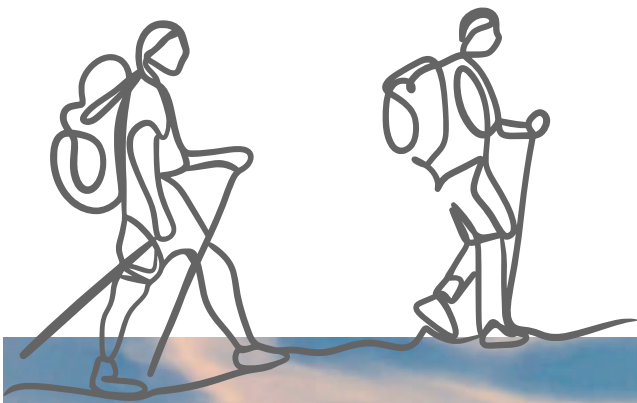


A man with a beard and a grey t-shirt, wearing a white apron, is smiling and looking down at a tray of golden-brown burger buns. The background is a warm, slightly blurred kitchen or bakery setting.

HOMEMADE BURGER BUNS

HIKING AROUND FORNALUTX

Fornalutx and the Tramuntana mountains of Mallorca, offers several exceptional hiking routes that showcase the region's natural beauty and historical charm. Here are some of the best hiking routes around Fornalutx. These hiking routes offer a mix of difficulty levels and spectacular scenery, making Fornalutx a great destination for hiking enthusiasts.



UNESCO World Heritage Tramuntana Mountains

THE BEST ROUTES

TOP TIPS

1. Fornalutx to Biniaraix and Sóller:

This popular route starts in Fornalutx and takes you through the scenic village of Biniaraix and its famous stone steps, known as the Barranc de Biniaraix. The path continues down to the town of Sóller. The hike is known for its stunning views of terraced olive groves, citrus orchards, and the surrounding mountains.

2. Puig de sa Bassa:

This hike offers a more challenging experience with a climb to the peak of Puig de sa Bassa. The route provides panoramic views of the Sóller Valley and the Mediterranean Sea. The trail can be steep and rocky in places, making it ideal for experienced hikers.

UNESCO World Heritage Tramuntana Mountains



3. Fornalutx to the Cúber Reservoir:

Starting in Fornalutx, this hike leads to the Cúber Reservoir, passing through lush forests and open meadows. The route offers breathtaking views of the Tramuntana mountains and is relatively moderate in difficulty, making it suitable for a wide range of hikers.

4. Fornalutx to the Monastery of Lluc:

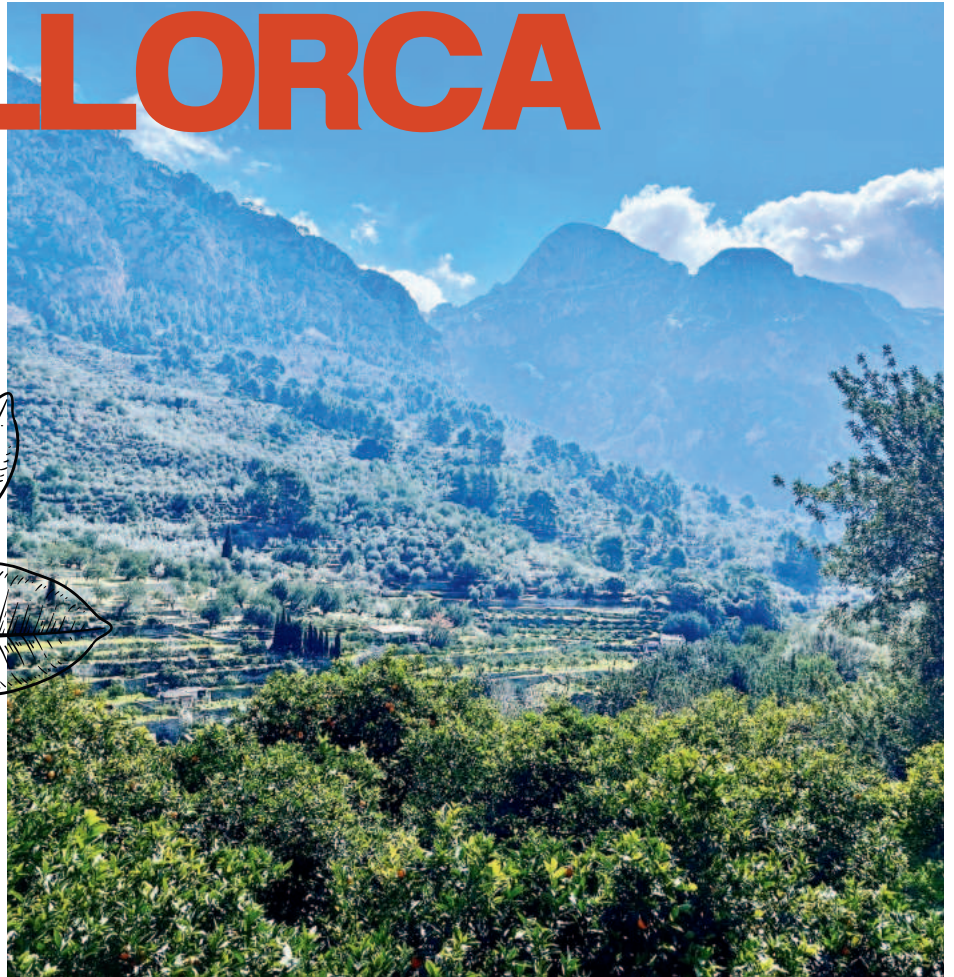
This long-distance hike is ideal for those looking for a more extended adventure. The trail takes you through diverse landscapes, including valleys, forests, and mountain paths, eventually reaching the historic Monastery of Lluc. This route can be quite demanding, so proper preparation is essential.

5. Fornalutx Circular Route:

For a shorter, easier hike, the circular route around Fornalutx is perfect. It takes you through the picturesque village, offering glimpses of traditional Mallorcan architecture and stunning views of the surrounding countryside. This route is ideal for a leisurely walk.



TERRACE CULTIVATION IN MALLORCA



Cultural heritage in an UNESCO Word Heritage Site

Terrace cultivation in Mallorca, particularly in the Tramuntana mountains, is **a testament to the island's agricultural heritage and ingenuity**. These terraces, known as "marges," were created by **carving steps into the steep hillsides**, allowing the cultivation of olives, citrus fruits, and vegetables. This method combats soil erosion and optimizes water use in the arid climate. The terraces **prevent soil erosion on the steep slopes** of the mountains. By stabilizing the soil, they help maintain the fertility and structure of the land, essential for sustainable agriculture. Terracing **optimizes water usage** by reducing runoff and enhancing water retention in the soil. This is particularly important in Mallorca's arid climate, where efficient water use is vital for crop survival.

The centuries-old practice not only sustains local agriculture but also preserves the stunning landscape, making it a vital part of Mallorca's cultural and environmental legacy.

Terrace cultivation in Mallorca transforms the island's steep landscapes into fertile stone-walled steps, preserving tradition and supporting sustainable agriculture.



BEING IN THE TOP 101 RESTAURANTS IN MALLORCA

We made it to the list of **abc Mallorca's 101 Best Restaurants!**

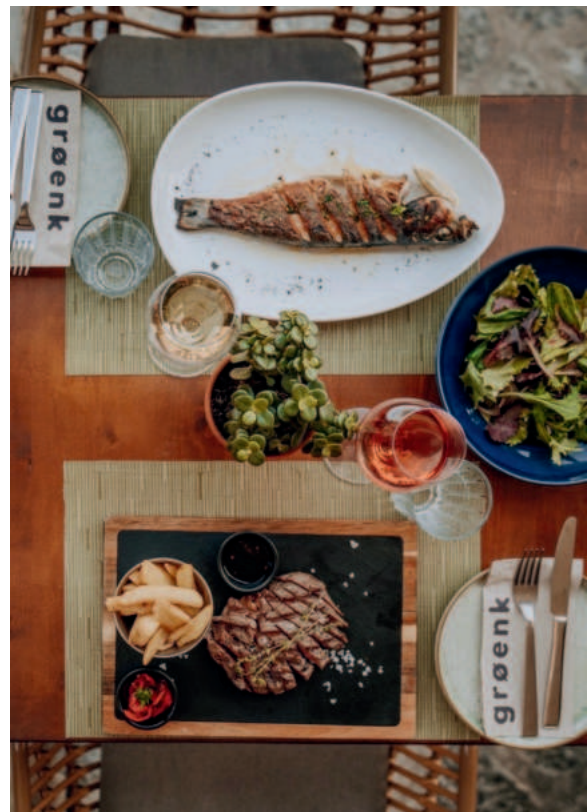
We're deeply honored and a little bit speechless to be included in this year's list of the 101 Best Restaurants in Mallorca.

Before moving to Mallorca, **abcMallorca was my trusted and heartfelt guide to discovering the island.** To now find ourselves featured among its best restaurants is something I never even dreamed possible. This recognition means the world to us, not just because it celebrates what we do in the kitchen, but also reflects the love, curiosity, and support you bring through our doors daily.

Grøenk was born from a simple dream: to create honest food with heart, rooted in the charcoal cuisine and shared with others. That dream keeps growing — and thanks to you, **it's now alive in Fornalutx and Deià.**

Wherever you join us, **you'll find the same warmth, the same values, and the same passion** on every plate. Thank you from the bottom of our hearts for being part of this journey.

Special thanks to all our colleagues, who keep bringing our welcoming concept to life every day, with the same passion and a big smile.





MENU & BOOKING IN DEIA

www.groenk.com/deia

MENU & BOOKING IN FORNALUTX

www.groenk.com/fornalutx





GRØENK MAGAZINE

@groenkfornalutx
Tel: +34 672 18 02 07
Email: fornalutx@groenk.com

@groenkdeia
Tel: +34 672 16 62 43
Email: deia@groenk.com