



Felanitx



Felanitx, the aroma of wine cellars and cuisine

Wines, local produce and tradition



↙ Felanitx, land of wines and cuisine steeped in history

Felanitx is a place where the table tells as much of the story as the stones. Set among vineyards, fields and the sea, the municipality offers food and wine deeply rooted in Mallorcan tradition and local produce, with wineries, bakeries, butchers and restaurants working hand in hand with the land and the sea.

The town is one of the hearts of the Pla i Llevant Designation of Origin, with wineries that produce wines from native varieties such as Callet and open their doors for tastings and visits among the vineyards. Alongside wine, there is a rich variety of local products: the renowned *foigras de Felanitx*, *sobrasada*, *butifarrones* and *camaiot de matanzas*, *FRESQUE* almond ice cream, *pebre bord*, the star of the Fira del Pebre Bord, and oil made from local olives.

In the kitchen, Felanitx preserves the soul of Mallorcan cuisine: *ensaimada* and *coca de gató* for those with a sweet tooth, but also *tumbet*, *frit mallorquí*, *arròs brut*, *porcella rostida*, *Mallorcan sopes* or a glass of *herbes dolces* to round off the meal.

Weekly fairs and markets complete this offering, turning squares and streets into showcases for fresh produce, wines, oil, cured meats and artisan sweets. A tour of Felanitx is also a journey, bite by bite and sip by sip, through a land that is experienced with all the senses.



Wine tourism: wines with the soul of Felanitx

Located in the heart of the Pla i Llevant Designation of Origin, Felanitx is a leading wine tourism destination. The vineyards, bathed in Mediterranean sunshine and sea breezes, produce native grapes such as Callet, which are used to make wines with their own unique character and personality.

The different wineries in the municipality open their doors so you can stroll among the vines, learn about the winemaking process and enjoy guided tastings. An invitation to take a sensory journey through the wine-making tradition of Felanitx, glass in hand and with the vineyard landscape as the backdrop.



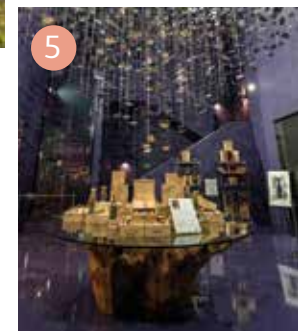
Wineries steeped in history and surrounded by beautiful scenery

Felanitx is one of the wine-producing centres of the Pla i Llevant DO. Between dry stone walls and almond groves lie vineyards of Callet and other local varieties that produce elegant wines with a strong Mediterranean character.

The municipality has several wineries that are open to visitors, where you can enjoy wine tastings, stroll through the vineyards and learn about the work that goes into each bottle:

1. **Celler Es Fangar Vins**
2. **Celler 4Kilos Vinícola**
3. **Celler Armero i Adrover**
4. **Celler Ànima Negra**
5. **Celler Vi d'Auba**

A tour of the wineries of Felanitx is also a journey through the region: each wine tells a different story about its land, its climate and the people who make it possible.



Local products: flavours that tell a story



Felanitx is a true paradise for lovers of local produce. The municipality's agricultural and livestock tradition has given rise to a wide variety of products that form part of its identity: cured meats, wines, olive oil, artisan ice creams and condiments as emblematic as pebre bord.

Foiegras and cured meats from slaughter

The slaughter of the pig continues to be a deeply rooted family celebration, the starting point for some of Felanitx's most emblematic products: *sobrasada*, *butifarrones*, *camaïot*, *pâtés* and *foiegras* made using traditional methods. These traditional flavours can be found in local bakeries and butchers such as **Ramaders Agrupats S.A.T.**, **El Zagal Tradició**, **Embutidos Blanco** and **Embotits Obrador – Can Manxa**, which keep the tradition alive with their own recipes and quality products.

Sobrasada, butifarrones and camaïot

The classic Felanitx slaughter products, made with pork, spices and the characteristic pebre bord. Leading producers include:

- **Ramaders Agrupats S.A.T.** – *sobrasadas*, *butifarrones*, *camaïots* and *pâtés*.
- **El Zagal Tradició, S.A.** – specialising in Sobrasada IGP Sobrasada de Mallorca.
- **Embutidos Blanco, S.L.** – production of slaughter products and *pâtés*.
- **Embotits Obrador – Can Manxa** – traditional sausages and *pâtés*.

Almond ice cream “FRESQUE”

Among the typical sweets, the refreshing and creamy almond ice cream ‘FRESQUE’ stands out, closely linked to summer after-dinner gatherings. It is made by the artisan ice cream parlour **Gelats Neu d’Or – Ca’n Llenya**, which has turned this speciality into a true sweet symbol of Felanitx.

Pebre bord and Fira del Pebre Bord

Pebre bord is the ‘red gold’ of Mallorcan cuisine and an essential ingredient in *sobrasada* and many other dishes made from pork. Every year in Felanitx, the Fira del Pebre Bord is held at the end of summer, when the streets are filled with stalls, the aroma of spices and demonstrations that remind us of the role this condiment plays in every household's pantry.

Olive oil from Felanitx

Extra virgin olive oil is another key local product. Olive groves scattered throughout the municipality produce a fruity, balanced oil, made by small producers such as **7Empelts AOVE d’O Mallorca**, in s’Horta, and **Son Mesquidassa**, in Felanitx. Ideal for accompanying a good *pa amb oli* (bread with olive oil), market vegetables or Mallorcan dishes, these oils complete the mosaic of flavours that makes Felanitx cuisine unique.

Mallorcan cuisine: from the land to the plate

Traditional Mallorcan cuisine is slow-cooked, using seasonal produce and recipes passed down from generation to generation. In Felanitx, these dishes are part of everyday life and celebrations: they can be sampled in restaurants, traditional bars and at local festivals, always accompanied by good wine and a welcoming atmosphere.



Ensaimada mallorquina

An iconic sweet from Mallorca, made with a light, spiral-shaped dough that is very fluffy and slightly sweetened. It can be enjoyed on its own or filled with cream, angel hair or chocolate.

Coca de gató with almond

Traditional cake made with ground almonds, sugar and eggs, without flour, giving it a spongy texture and an intense almond flavour. It is often served with a scoop of ice cream or almond 'fresque'.

Arròs brut

A spicy rice dish cooked in broth with different meats, vegetables and mushrooms depending on the season. The dark, fragrant broth gives it its name and makes every spoonful a comforting bite.

Porcella rostida

Suckling pig roasted in the oven until the skin is crispy and the meat is tender and juicy. It is one of the quintessential festive dishes, the star of many family meals and celebrations.

Tumbet

A typical summer vegetable dish made with layers of potato, aubergine and fried peppers covered with a homemade tomato sauce. It is served on its own or as an accompaniment to meat or fish.

Frit mallorquí

A hearty dish made with pieces of meat (often pork or lamb), liver, potatoes, peppers, onions and fennel, all fried in a pan with olive oil. A dish full of aromas, very common during the slaughtering season and festivals.

Sopes mallorquines

A traditional dish made with thin slices of brown bread soaked in a broth of seasonal vegetables, cabbage, cauliflower, chard or mushrooms, simmered in a clay pot. A humble and very comforting recipe.

Herbes dolces

Traditional liqueur made from a blend of aromatic herbs macerated in aniseed. It is usually drunk at the end of a meal, 'to finish things off', and is a very Mallorcan way of rounding off any gastronomic experience.

Fairs and markets: the commercial heart of Felanitx

Felanitx offers an authentic Mallorcan market experience, where local produce, crafts and village life mingle among stalls, aromas and conversations. Throughout the year, traditional fairs and weekly markets are essential meeting points for getting to know the culture and gastronomy of the municipality up close.



Weekly markets

Felanitx – Sunday

One of the largest and best-known markets in the area. Every Sunday from 8:00 a.m. to 3:00 p.m., except Easter, Christmas and New Year's Day, the town centre is filled with stalls selling fruit and vegetables, cheese, cold meats, clothing, footwear, plants and handicrafts.

Portocolom – Tuesday

The weekly market in Portocolom is held on Tuesday mornings (approx. 9:00 a.m.–2:00 p.m.). From May to October it takes place in Plaça Corso and the rest of the year in Plaça del Comerç, with stalls selling fresh produce, flowers, clothing and other items. On Saturdays, throughout

the year, there is a fresh produce market in Plaça del Comerç.

Cas Concos – Wednesday

Every Wednesday, from 8:00 a.m. to 3:00 p.m., a market is held in Sa Plaça de Cas Concos selling food, plants, flowers, clothing and footwear, except on 10 September and Christmas/New Year's Eve if they fall on a Wednesday.

S'Horta – Saturday

The traditional market in s'Horta takes place every Saturday morning. Among the stalls, you can find local food products, crafts, clothing and footwear, in a peaceful atmosphere that is very welcoming to visitors.

Annual fairs

Fira de S'Horta

It is held on Sunday, seven weeks after Easter. It fills the village with stalls selling local produce, crafts and traditional food, in a very friendly and family-oriented atmosphere.

Fira de Maig of Felanitx

The first of four fairs held in the municipality, dating back to the 19th century. It has an agricultural, industrial and artisanal character and offers exhibitions, concerts and the *Frits i Vi* Route, in which bars serve Mallorcan '*fregits*' in the form of tapas accompanied by local wines.

Fira de Sant Miquel in Felanitx

It is held in September and traditionally marked the start of work in the fields. You will find artisan and agricultural products, live music, children's activities, raffles and local food tastings.

Fira Nocturna de Sant Agustí

The Sant Agustí night fair is held on 27 August, the eve of the patron saint's day. It forms part of the popular Felanitx

festivities, which are the legacy of the ancient celebrations held by the convent in honour of Saint Augustine.

Fira del Pebre Bord – Darrera Fira

The last of the Felanitx fairs, held at the end of August, is dedicated to *pebre bord*, a key ingredient in the traditional slaughter. The streets are filled with stalls selling paprika and other products related to this deeply rooted tradition.

Fira Nocturna de Cas Concos

The first Saturday in September marks the start of the Sant Nicolau festivities, and Cas Concos dresses up for its fair, a colourful market full of local products, crafts and Mallorcan cuisine, ideal for experiencing the atmosphere of this town.

Fira Marinera Nocturna de Portocolom

The night-time Fira Marinera fills the port of Portocolom with crafts and cuisine linked to the sea, often as part of the Mare de Déu del Carme festivities. An evening to enjoy the stalls, local produce and the unique charm of the illuminated port.



Fira del Pebre Bord ↖

↘ Fira marinera nocturna





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