



**LUNCH MENU 12.30-14.30**  
**Orders must be placed before 11.00**

<b>Lemon Honey Chicken Sandwich</b>	9.00
Pan fried chicken breast with lemon and honey w/ crisps	
<b>Falafel</b>	11.00
Deep fried chickpeas with lettuce, tomato and cucumber in flatbread w/ humus and yoghurt dressing	
<b>Hamburger</b>	12.00
Beef burger glazed with barbeque sauce, mozzarella and bacon w/ fries	
<b>Pulled Pork Salad</b>	12.00
Roman salad, pulled pork, apple, sweet potatoes, w/ djon mustard dressing	
<b>Goat Cheese Salad</b>	12.00
Crispy salad caramelized goat cheese with walnuts, seasonal fruits & balsamic dressing	
<b>Quinoa Salad</b>	11.00
Crispy salad, quinoa, menthe, lemon and honey marinated carrots, squash and grilled halloumi or breaded deep fried burrata mozzarella	
<b>Poké Bowl Salad</b>	12.00
Salad with a touch of Hawaii with soya beans, black rice, carrots, avocado w/ wasabi mayonnaise, salmon or fried tofu	
<b>Caesar Salad</b>	12.00
<i>(chicken /prawns / salmon)</i>	
The decadent dressing at its best. Pan fried chicken breast tossed amongst crisp Roman salad leaves & croutons	
<b>Homemade Pizza</b>	10.00
Traditional Margarita with wholemeal base, with fresh tomato sauce & mozzarella	
<b>Add salami</b>	+2.00
<b>Add jamón serrano and rocket salad</b>	+3.00
<b>Add quattro formaggio</b>	+3.00

## CHILDREN'S MENU

All orders for **lunch** must be placed before 11.00 am

### Mini Pizza

Traditional Margarita with wholemeal base with fresh tomato sauce & mozzarella

Add salami or ham +0.50

### Tuna & Avocado Sandwich

On a choice of white or wholemeal

### Homemade Fish Fingers

Fresh breaded white fish w/ peas

**Pasta** - w/ fresh rich tomato sauce, bolognese or pesto

with juice

milk or water

### Homemade Chicken Goujons

Breaded free range chicken strips w/ sweetcorn

7.00

### Lasagne

Ground Beef in a herbed tomato sauce  
Layered with pasta and cheese sauce

### Sausage & Mash

w/ cubes of tomatoes and cucumber

### Lentil soup

w/ croutons

Side of Mash 2.00

Side of Sweetcorn or Peas 2.00

HOTEL RURAL  
**MIGJORN**  
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MALLORCA

**EVENING MENU 18.00-20.30**  
All orders must be placed before 16.00

**STARTERS**

<b>Bruschetta</b>	6.00
With marinated sun dried tomatoes, gratinated cheese and rocket salad	
<b>Devils on Horseback</b>	6.00
Fried dates filled with manchego cheese, wrapped with bacon	
<b>Pan Boli</b>	6.00
Mallorcan sour dough bread with crushed fresh tomato, jamón serrano, and cheese w/ olives and pepperoni	

**MAIN COURSE**

<b>Aubergine Parmigiana</b>	13.00
Classical dish of layers of roasted aubergine in a rich tomato sauce	
<b>Lemon and Asparagus Risotto</b>	13.00
Creamy risotto spiced with rosemary and parmesan w/ salad	
<b>Add pan fried salmon or chicken</b>	+ 4.00
<b>Pasta Rigatoni Mushroom</b>	14.00
A mix of mushrooms in a truffle sauce served with pork tenderloin, fresh spinach and grated parmesan and black truffle	
<b>Pizza</b>	10.00
Traditional Margarita with wholemeal base with fresh tomato sauce & mozzarella	
<b>Add salami</b>	+2.00
<b>Add jamón serano and rocket salad</b>	+3.00
<b>Add quattro formaggio</b>	+3.00



### **EVENING MENU...cont**

**All orders must be placed before 16.00**

<b>Spaghetti Gambas</b>	13.00
Spaghetti with large shrimps, and a creamy chilli saffron sauce	
<b>Mediterranean Salmon</b>	16.00
Salmon baked amongst fresh herbs cherry tomatoes, olives and lemon w/couscous salad with marcona almonds and menthe	
<b>Grilled Tuna</b>	17.00
Fresh tuna served with a pineapple salsa w/ grilled vegetables and potatoes	
<b>Chicken Tagine</b>	14.00
A rich and spicy classical Moroccan dish with green olives and lemon w/ wild rice	
<b>Moroccan Lamb Stew</b>	15.00
Tender pieces of lamb simmered with apricots ginger, cinnamon, flaked almonds & couscous	
<b>Duck Breast</b>	18.00
Slowly pan fried duck with a delicious black berry sauce w/ gratinated mash of almond potatoes	
<b>Angus Entrecote</b>	23.00
A tender angus entrecote served at its best with a rich wine sauce w/ potato rose, balsamic roasted shallots	
<b>Side of Fries</b>	3.50
<b>Side of Salad</b>	3.50
<b>Basket of bread</b>	2.00
<b>Olives &amp; Aioli</b>	2.50



## ICE CREAM & DESSERTS

Ice cream—chocolate, vanilla, coffee, strawberry, coco

Sorbet—raspberry & lemon

### ICE CREAM

<b>1 Scoop (kid)</b>	2.00
<b>Cone</b>	1.50
<b>2 Scoops</b>	4.00
<b>Ice Cream Melba</b>	6.50
Fruit, 2 scoops of ice cream, cream and topping	
<b>Milkshake</b>	6.00
Fruit, milk, 1 scoop of ice cream	

### DESSERTS

<b>Chocolate cake</b>	6.00
A rich chocolate cake filled with soft icing. <b>w/ ice cream</b>	
<b>Carrot cake</b>	6.00
A delicious moist sponge cake crowned with a cream cheese frosting. <b>w/ice cream</b>	
<b>Almond Cake</b>	5.00
Tarte de Santiago—a traditional moisty almond sponge cake. <b>w/ice cream</b>	
<b>Chocolate Brownie Rocky Road</b>	5.00
Brownie garnished with mini marshmallows and salty peanuts. <b>w/ice cream</b>	



### **ICE CREAM & DESSERTS...cont**

<b>Sparkling Lemon Sorbet</b>	<b>6.00</b>
Lemon sorbet served with Limoncello and Cava	
<b>Frozen Tiramisù cheese cake</b>	<b>6.00</b>
Cheese cake with mascarpone, Baily/coffee syrup and chocolate ganache	
<b>Coconut ice cream</b>	<b>6.00</b>
Coconut ice cream with a twist of Malibu lemon curd, crispy coconut crunch and blue berries	
<b>Cheese Plate</b>	<b>9.00</b>
A plate of 4 different cheeses, crackers, figs in wine syrup, roasted nuts and honey	

There may also be some dessert specials available so do ask a member of the staff

**DRINKS & SNACKS MENU**

**COFFEE**

Cafe Espresso	2.50
Cafe Macchiato	4.00
Cappuccino	3.50
Coffee w/ milk	3.00
Babyccino	1.50
Warm foamed milk	
Ice Cream Coffee	5.00
Irish Coffee	7.00

**TEA**

English Breakfast	2.50
Earl Grey	2.50
Herbal/Fruit Teas	2.50
Green Tea	2.50

**SOFT DRINKS**

**Adult/Kid**

Fruit Juice	2.50/1.00
Milk	2.00/1.00
Coke (reg/diet)	2.50
Fanta/Sprite	2.50
Water 1/2 ltr	2.50

**SNACKS & POOL NIBBLES**

Crisps or Mix of Nuts	3.00
Salty sesame sticks	4.00
Quesadilla	5.00



## DRINKS

Aperol Spritz	7.00
Hugo	7.00
Mojito	8.00
Caipirinha	8.00
Margarita	7.00
Frozen Strawberry	
Daiquiri	7.00
Pina Colada	7.00
Whiskey apple soda	7.00
Espresso Martini	7.00
Gin Tonic (Bombay Sapphire)	7.00
Gin Tonic (Hendrick's)	8.00
Gin Tonic (Tanqueray No 10)	8.00
Beer (San Miguel)	3.50
Beer (San Miguel Dark)	4.50
Sangria (Wine/Cava)	15.00
Gls of Cava	5.50
Gls of Sangria (Wine/Cava)	6.00
Gls of House Wine	5.00

(it is only the house wine that is sold by the glass)





## WINE LIST

### Cava

Veritas Brut – Moll/Macabeo/Parellade 25/Bottle  
Mallorcan wine from wine maker Jose Ferrer in Binissalem 5.50/Glas  
Lemon, grapefruit, balanced acidity finish

Veritas Brut Rosado – Moll/Macabeo/Parellade 25/Bottle  
Mallorcan wine from wine maker Jose Ferrer in Binissalem  
Lemon, and raspberry, fruity finish

### White Wine

Dues - Moll/Chardonnay 18.00/Bottle  
Mallorcan wine from wine maker Jose Ferrer in Binissalem 5.00/Glas  
Light, minerals, fruity

Veritas Blanc – Moll/Chardonnay 22.00/Bottle  
Mallorcan wine from wine maker Jose Ferrer in Binissalem  
Medium bodied, hint of vanilla and smoke

Macià Batle – Moll/Chardonnay 22.00/Bottle  
Mallorcan wine from wine maker Macià Batle in Binissalem 5.00/Glas  
Light yellow, green apples, pineapple, grapefruit, fruity aroma

### Rosé Wine

Rosado—Tempranillo/Callet/Moll/Macabeo/Cabernet Sauvignon/  
Mantonegro 18.00/Bottle  
Mallorcan wine from wine maker Jose Ferrer in Binissalem 5.00/Glas  
Fresh, dry and at the end a bit fruity

Veritas Roig– Montonegro/Callet/Syrah 22.00/Bottle  
Mallorcan wine from wine maker Jose Ferrer in Binissalem  
Notes of red berries, citrus and flowers



## WINE LIST

### Red Wine

Baron de Ley Reserva—Tempranillo	18.00/Bottle
Spanish wine from the district Rioja	5.00/ Glas
Classical Rioja, blackcurrant, cherry and plum, medium acidity, nice tannins, medium intensity length	
Reserva Veritas– Moll/Chardonnay	28.00/Bottle
Mallorcan wine from wine maker Jose Ferrer in Binissalem	
Medium bodied, ripe fruit, vanilla and spicy notes	