

LUNCH MENU 12.30-14.30
Orders must be placed before 11.00

Lemon Honey Chicken Sandwich	10.00
Pan fried chicken breast with lemon and honey w/ crisps	
Grilled Mozzarella & Pesto Sandwich	10.00
A grilled wholemeal sandwich with fresh tomato, mozzarella and homemade pesto 🌿	
Grilled Roasted Beef Sandwich	13.00
Roasted beef with provolone cheese, pickles and fried onion w/ crisps	
Falafel	12.00
Deep fried chickpeas falafel with lettuce, tomato, red onion and cucumber on flatbread w/ humus and yoghurt dressing 🌿	
Goat Cheese Salad	12.00
Crispy salad caramelized goat cheese with walnuts, seasonal fruits & balsamic dressing 🌿	
Gambas Salad	13.00
Crispy salad, sweet chili marinated shrimps, mango, avocado and salty Spanish Marcona almonds	
Poké Bowl Salad	13.00
Salad with a touch of Hawaii with soya beans, black rice, carrots, avocado w/ wasabi mayonnaise, salmon or fried tofu 🌿	
Caesar Salad	12.00
(chicken /prawns / salmon)	
The decadent dressing at its best. Pan fried chicken breast tossed amongst crispy Roman salad leaves & croutons	
Homemade Pizza	11.00
Traditional Margarita with wholemeal base, with fresh tomato sauce & mozzarella	
Add salami	+2.00
Add jamón serrano and rocket salad	+3.00

CHILDREN'S MENU

All orders must be placed before 11.00 (lunch) and 16.00 (dinner)

Mini Pizza

Traditional Margarita with wholemeal base with fresh tomato sauce & mozzarella

Add salami or ham +1.00

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

Homemade Chicken Goujons

Breaded free range chicken strips w/ sweetcorn

Lasagne

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

Sausage & Mash

w/ cubes of tomatoes and cucumber

Side of Mash 2.00

Side of Sweetcorn or Peas 2.00

with juice
milk or water
7.00

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

STARTERS

Bruschetta	7.00
With marinated sun dried tomatoes, gratinated cheese and rocket salad 🌿	
Devils on Horseback	6.00
Fried dates filled with Manchego cheese, wrapped with bacon	
Pan Boli	7.00
Mallorcan sour dough bread with crushed fresh tomato, jamón serrano, and cheese w/ olives and pepperoni	
Peruvian Ceviche	10.00
Cod and shrimps marinated in chili/lime dressing w/ avocado and sweet potato mash	


MAIN COURSE

Mediterranean Moussaka	14.00
This is a fusion of three Mediterranean traditional dishes, Tumbet (Mallorca), Aubergine Parmigiana (Italy) and the Moussaka (Greece). Layers of roasted aubergine, zucchini, potatoes with bechamel and rich tomato sauce 🌿	
Lemon and Asparagus Risotto	14.00
Creamy risotto spiced with rosemary and parmesan w/ salad 🌿	
Add pan fried salmon or chicken	+ 4.00
Grilled Mushroom Steak	14.00
Marinated and grilled mushroom with avocado chimichurri w/ mashed potato and pear walnut side salad 🌿	
Pizza	11.00
Traditional Margarita with wholemeal base with fresh tomato sauce & mozzarella	
Add salami	+2.00
Add jamón serrano and rocket salad	+3.00
Add vegetables broccoli, asparagus, red pepper drizzled with green pesto 🌿	+3.00

EVENING MENU...cont

All orders must be placed before 16.00

Spaghetti Gambas al ajillo 15.00

Spaghetti with large shrimps, fried in olive oil with garlic, parsley and chilli 


Catalan Fish and Seafood Casserole 18.00

White fish, shrimps and mussels in a tasty white wine seafood base
w/ fries and chilli aioli


Grilled Tuna 18.00

Fresh tuna served with a pineapple salsa
w/ grilled potatoes and vegetables

Indian Butter Chicken 16.00

A multi flavoured and spicy classical Indian dish
w/ basmati rice with peas, butternut squash chutney, raita and Papadum 

Dhal Curry 14.00

A spicy red lentil curry with cauliflower, spinach and coconut milk
w/basmati rice with peas, butternut squash chutney, raita and Papadum 

Duck Breast 20.00

Slowly pan fried duck with port wine sauce
w/ Parmesan gratinated potato and side salad with blackberries

Angus Entrecote 23.00

A tender angus entrecote served at its best with a rich wine sauce
w/ roasted potato, asparagus and side salad with pickled red onion

Side of Fries 4.00

Side of Salad 4.00

Side of Bred, Aioli and Olives 5.00

ICE CREAM & DESSERTS

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

Sorbet—raspberry and lemon

ICE CREAM

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

DESSERTS

Almond Cake	6.00
Tarte de Santiago—a traditional moisty almond sponge cake. w/ice cream	
Brownie with Salty Caramel and Chocolate Ganache	6.00
Soft gluten free chocolate brownie with salty caramel and chocolate ganache w/ice cream	
Chocolate Fondant	7.00
A rich dark chocolate fondant with raspberries w/ vanilla ice cream	
Frozen Tiramisù Cheese Cake	6.00
Cheese cake with mascarpone, Baily/coffee syrup and chocolate ganache	
Vanilla Panna Cotta	6.00
A creamy vanilla panna cotta topped with berry coulis	

ICE CREAM & DESSERTS...cont

Crèma Catalan Cheese Cake 6.00

A combination of cheese cake and the Catalan version of the Crème Brulée with a hint of orange and cinnamon . The cake is caramelized on top

Cheese Plate 10.00

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	4.00
Coffee w/ milk	3.00
Babyccino	1.50
Warm foamed milk	
Ice Cream Coffee	5.00
Irish Coffee	7.00

TEA

English Breakfast	3.00
Earl Grey	3.00
Herbal/Fruit Teas	3.00
Green Tea	3.00

SOFT DRINKS

Adult/Kid

Fruit Juice	3.00/1.00
Milk	2.00/1.00
Coke (reg/diet)	2.50
Fanta/Sprite	2.50
Water 1/2 ltr	3.00

SNACKS & POOL NIBBLES

Crisps or Mix of Nuts	3.00
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)	8.00
Gin Tonic (Hendrick's)	9.00
Gin Tonic (Tanqueray No 10)	9.00
Beer (San Miguel)	4.00
Beer (San Miguel Dark))	5.00
Sangria (Wine/Cava)	18.00
Gls of Cava	6.00
Gls of Sangria (Wine/Cava)	7.00
Gls of House Wine	6.00
(it is only the house wine that is sold by the glass)	

WINE LIST

Cava

Veritas Brut– Moll/Macabeo/Parellade 25.00/Bottle
Mallorcan wine from wine maker Jose Ferrer in Binissalem
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

Macià Batle – Moll/Chardonnay 22.00/Bottle
Mallorcan wine from wine maker Macià Batle in Binissalem 6.00/Glas
Light yellow, green apples, pineapple, grapefruit, fruity aroma

Pedra de Binissalem Ecological—Moll/Chardonnay 24.00/Bottle
Mallorcan wine from wine maker Jose Ferrer in Binissalem
Light pale yellow, fruity and slightly floral notes

Veritas Blanc – Moll/Chardonnay 26.00/Bottle
Mallorcan wine from wine maker Jose Ferrer in Binissalem
Medium bodied, hint of vanilla and smoke

Rosé Wine

Rosado—Tempranillo/Callet/Moll/Macabeo/Mantonegro 22.00/Bottle
Mallorcan wine from wine maker Jose Ferrer in Binissalem 6.00/Glas
Fresh, dry and at the end a bit fruity

Veritas Roig– Monto Negro/Callet/Syrah 24.00/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	22.00/Bottle
Spanish wine from the district Rioja	6.00/Glass
Classical Rioja, blackcurrant, cherry and plum, medium acidity, nice tannins, medium intensity length	
Pedra de Binissalem Ecological-Cabernet Sauvignon/Manto Negro	26.00/Bottle
Mallorcan wine from wine maker Jose Ferrer in Binissalem	
Light to medium bodied, balsamic notes, aromas of ripe fruit, roasted coffee and cacao	
Reserva Veritas– Carbenet Sauvignon/Callet/Manto Negro	30.00/Bottle
Mallorcan wine from wine maker Jose Ferrer in Binissalem	
Medium bodied, ripe fruit, vanilla and spicy notes	
Malleolus-Tempranillo	45.00/Bottle
Spanish wine from the district Ribera del Duero and the wine maker Emilio Moro	
Medium to full bodied, ripe black fruits, vanilla, chocolate and oak	