



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		
Falafel	12.00	
Deep fried chickpeas with lettuce, tomato and cucumber in flatbread w/ humus and yoghurt dressing		
Hamburger	13.00	
Beef burger glazed with barbeque sauce, mozzarella and bacon w/ fries		
Goat Cheese Salad	12.00	
Crispy salad caramelized goat cheese with walnuts, seasonal fruits & balsamic dressing		
Quinoa Salad	12.00	
Crispy salad, quinoa, menthe, lemon and honey marinated carrots, Squash, broccoli and grilled halloumi or breaded deep fried burrata mozzarella		
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 crisp 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	
Side of Fries 4.00	Olives & Aioli 3.00	Basket of Bread 2.00

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

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

with juice
milk or water
7.00

Side of Mash 2.00

Side of Sweetcorn or Peas 2.00

HOTEL RURAL
MIGJORN

MALLORCA

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

Aubergine Parmigiana	13.00
Classical dish of layers of roasted aubergine in a rich tomato sauce	
Lemon and Asparagus Risotto	14.00
Creamy risotto spiced with rosemary and parmesan	
Add pan fried salmon or chicken	+ 4.00
Pasta Rigatoni Mushroom	15.00
A mix of mushrooms in a truffle sauce served with pork tenderloin, fresh spinach and grated parmesan and black truffle	
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



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 seafood base w/ fries and chilli aioli	
Grilled Tuna	18.00
Fresh tuna served with a pineapple salsa w/ grilled vegetables and potatoes	
Chicken Tagine	15.00
A multi flavoured and spicy classical Moroccan dish with green olives and lemon w/ wild rice	
Duck Breast	20.00
Slowly pan fried duck with black berry sauce w/ Parmesan gratinated potato and side salad	
Angus Entrecote	23.00
A tender angus entrecote served at its best with a rich wine sauce w/ roasted potato, balsamic shallots and asparagus	
Bred, olives and aioli is served to all the meals	
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, coconut

Sorbet—raspberry

ICE CREAM

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

DESSERTS

Chocolate Cake	7.00
A rich chocolate cake filled with soft icing w/ ice cream	
Summer Strawberry Cake	7.00
A cake crowned with strawberry butter cream. w/ice cream	
Chocolate Brownie Rocky Road	6.00
Brownie garnished with mini marshmallows and salty caramel topping. w/ice cream	
Frozen Tiramisu Cheese Cake	7.00
Cheese cake with mascarpone, Baily/coffee syrup and chocolate ganache	
Coconut ice cream	6.00
Coconut ice cream with a twist of Malibu lemon curd, crispy coconut crunch and blue berries	



ICE CREAM & DESSERTS...cont

Cheese Plate 10.00

A plate of 4 different cheeses, crackers, figs in wine syrup, roasted nuts and honey

Crèma Catalan (served on special evenings) 6.00

A traditional Catalan version of crème Brule with a hint of orange and cinnamon.
w/ice cream

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

DRINKS & SNACKS MENU

COFFEE/TEA

Cafe Espresso	2.00
Cafe Macchiato	4.00
Cappuccino	4.00
Coffee w/ milk	3.00
Babyccino	2.00
Warm foamed milk	
Ice Cream Coffee	5.00
Irish Coffee	7.00
Tea	3.00

SOFT DRINKS

Orange or Apple Juice	3.00/2.00 (kid)
Milk	2.00
Coke (reg/diet)	3.00
Fanta/Sprite	3.00
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
Pisco Sour	7.00
Espresso Martini	7.00
Hierbas (Mixed or Sweet)	6.00
Gin Tonic (Bombay Sapphire)	7.00
Gin Tonic (Hendrick's)	8.00
Gin Tonic (Tanqueray No 10)	8.00
Beer (San Miguel)	4.00
Beer (San Miguel Dark)	4.00
Sangria (Wine/Cava)	15.00
Gls of Cava	6.00
Gls of Sangria (Wine/Cava)	6.00
Gls of House Wine	6.00
(only house wine 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 25.00/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/Glass
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/Cabernet Sauvignon/
Mantonegro 18.00/Bottle
Mallorcan wine from wine maker Jose Ferrer in Binissalem 6.00/Glass
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 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 cocoa
- Reserva Veritas– Carbernet 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 40.00/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