

A photograph of an outdoor patio area. The scene is dominated by a stone wall on the left and several large, white, triangular awnings suspended from the ceiling. The ceiling itself is made of rough-hewn stone. In the background, there is a pergola structure with a hanging lantern and lush greenery, including palm trees and purple flowers. The sky is a clear, bright blue. The word "Menu" is written in a gold, cursive font in the center of the image.

# Menu



Dear guests,

In early 2021 we – Birgit & Jonas – acquired this magnificent place in Mallorca: After working many years in large corporations, it was our desire to do something that fills our hearts with joy. And what can there be better than creating wonderful experiences for others!

We hope that you and your family are having a great holiday here at the hotel: that food and drinks taste delicious, that the sun is shining, and everyone is feeling happy. But if there is anything you are still longing for, or if there is something to be improved: please approach us. As it we wish to make your holiday experience as perfect as possible, we are happy if you give us the chance to get closer to this goal!

Your hosts Birgit & Jonas  
and the entire Hotel Migjorn team



# Bienvenidos

at the Hotel Migjorn Restaurant



## WELCOME

Dear Migjorn guests,

We are pleased to serve you in our bar and restaurant between 10:30-22:00.

To minimize the waiting time, **we kindly ask you to reserve your preferred lunch and dinnertime in advance.** Please also let us know which meals you like to order. For dinner, please inform us about your choices before 16:00.

**Lunch is served from: 12:00-14:00**

**Dinner is served from: 18:00-21:00**

If you prefer to have your children eat first and bring them to bed before you enjoy dinner, we are happy to reserve a table at two different time slots: Vacation is also there for parents!

For special food preferences or allergies, please kindly approach us. We will do our best to prepare meals according to your needs. We can also inform you about allergens in our meals.

Que aproveche! Bon appetit!



## MONDAY

### BBQ Night

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The Migjorn Barbacoa has been an institution at the Hotel Migjorn for many years. We are happy to join for a wonderful evening with all of you together, starting at 18:30 (19:00 in July & August).

A variety of amazing salads  
Mediterranean oven-baked vegetables,  
delicious potatoe and cold dishes

Mini burgers  
German sausages  
Angus beef steak  
Mediterranean grilled pork filet  
Vegetarian grilled dishes  
Grilled chicken breast  
Pulled Pork  
Spareribs  
Grilled Fish  
+ Specials of the day

Homemade sauces

Once the children are finished, they enjoy an ice cream, while their parents get served a homemade dessert and a small liquid treat from the island.

Children from 3-11 years:  
Adults

15  
42



## TUESDAY

Ciabatta Bread, Trencada Olives and Aioli 7

### Starter

—

**Cha Soba** 15

Japanese green noodles in mentsuyu soup, served with quail egg, shitake mushrooms and spring onion

**Beef Carpaccio** 16

Finely sliced Angus beef carpaccio, topped with arugula and parmesan on a balsamico salsa

### Main Course

—

**Baked Cauliflower on Green-Pea Hummus** 24

Oven-baked slice of cauliflower on a homemade hummus of green peas and coconut milk, served with a fine yoghurt salsa and harissa cream

**Andalucian Dorade** 27

Mediterranean dorade filet with roasted rosemary potatoes, grapes and seasonal vegetables

**Duroc Pork on Truffle Pasta** 32

Delicious duroc pork chop on the bone with fresh truffle tagliarini

### Dessert

—

**Pistachio Cheesecake** 9.5

Phantastic homemade pistachio cheesecake with white chocolate couverture

**Chocolate Fondant** 9.5

Rich dark chocolate fondant with vanilla ice cream from Sóller, Mallorca



## WEDNESDAY

Farmer's Bread, Manzanilla Olives and Aioli 7

### Starter

—

**Burrata Caprese** 16

Burrata mozzarella infused with homemade basil pesto on traditional Mallorcan tomatoes, topped with roasted pine nuts and an Italian vinaigrette

**Salmon Carpaccio** 16

Spiced-up fresh salmon, flamed on baking paper, topped with wakame and sesame

### Main Course

—

**Tumbet Mallorquin** 24

Aromatic Mallorcan vegetarian casserole made with fresh eggplant, zucchini, potatoes and garlic in tomato sauce, topped with a sunny side up egg

**Marisco Tagliarini** 27

Fresh tagliarini pasta with easy-peel seafood, seared in a delicious white wine infused salsa

**Filet Steak** 34

Tender beef filet steak from New Zealand, served with café de Paris butter, roasted potato, cherry tomatoes and bimi

### Dessert

—

**Panna Cotta** 9.5

Irresistible creamy panna cotta with fresh berries and homemade fruit sauces

**Mango Sphere with White Chocolate** 9.5

Delicious sphere of mango sorbet from Sóller, covered in crispy white chocolate





## THURSDAY

### Tapas Fiesta

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For a truly Spanish culinary experience one cannot miss tapas. **The Hotel Migjorn Tapas Fiesta** is an event of its own with many tapas highlights from around Spain to discover and enjoy. Traditionally started with a good wine or sangria, you then indulge yourself in the vast variety of flavors of this evening.

The Tapas Fiesta starts with all of you together at 18:30 (19:00 in July & August).

Bread, aioli and olives

**Albóndigas:** homemade meat balls in tomato sauce

**Mejillones:** mussels in a typical creamy sauce

**Patatas bravas:** potato cubes with a Spanish spicy sauce

**Suquet de Sobrasada:** made with the famous Mallorcan cured sausage

**Pa'am boli:** Mallorcan bread with local tomatoes and Menorcan cheese

**Croquettes** filled with spinach and pine nuts

**Pimientos de padrón:** pan-seared green peppers

**Calamar Andalucía:** squid rings

**Chorizos en Cidre:** spanish sausage baked in Cider

**Pinchos variados:** delicious bite-sized tapas

Caramelized goat cheese

Dates in bacon

Champiñones del horno

Variety of Tacos

Spanish Gyozas

Gazpacho shots

Jamón iberico

Children tapas

+ specials of the day

Once the children are finished, they enjoy an ice cream, while their parents get served a typical Spanish dessert and a small liquid treat from the island.

As traditionally done in Spain, all families sit together on long tables, chat and enjoy the balmy evening.

Children from 3-11 years

15

Adults

42



## FRIDAY

Ciabatta Bread, Trencada Olives and Aioli 7

### Starter

—

**Balearic Carpaccio** 14

Watermelon and red-radish carpaccio with feta cheese and pine nuts

**Cantonese Bao Ban** 13

Bamboo basket-steamed bao ban filled with tender hoisin-flavored pulled-pork and quail egg

### Main Course:

—

**Truffle Risotto** 26

Sumptuous, creamy risotto with mushrooms, precious Spanish truffles and fresh herbs

**Spanish Seafood Platter** 36

Treasures from the sea: gambas, mussels, clams, squid and fish filet. Served with fries and a rich and tasty dip

**Chicken Tikka Masala** 28

Tender-cooked wonderful free-range chicken tikka masala, served with jasmine rice and papadum

### Dessert

—

**Coconut Mango Rice** 9.5

Thai-style sticky rice with coconut sauce and fresh mango

**Chocolate Fondant** 9.5

Rich dark chocolate fondant with vanilla ice cream from Söller, Mallorca



## SATURDAY

Farmer's Bread, Manzanilla Olives and Aioli 7

### Starter

—

**Vegetable Tempura** 15

Japanese-style homemade vegetable tempura served in a bamboo basket with sweet chili and miso dip

**Tom Kha Gai Soup** 14

Mouth-watering homemade Thai chicken-coconut soup

### Main Course

—

**Massaman Curry** 24

Flavor-rich Thai massaman potato curry with cauliflower and red pepper, served with jasmine rice

**Caribbean Tiger Prawns** 32

2 pan-seared giant tiger prawn tails with grilled mais, roasted pineapple and vegetables, served with toasted ciabatta

**Balearic Cheeseburger** 26

Juicy beef burger with Mahon cheese from Menorca, Mallorcan tomato and sobrasada sauce, lettuce and caramelized onion, served with skin-on fries

Alternatively with a vegan beyond-meat patty

### Dessert

—

**Italian Tiramisu** 9.5

Delicious creamy homemade tiramisu (contains a tiny bit of alcohol)

**Mango Sphere with white chocolate** 9.5

Delicate sphere of mango sorbet from Söller, Mallorca, covered in crispy white chocolate



## SUNDAY

Ciabatta Bread, Trencada Olives and Aioli 7

### Starter

—

**Crispy Garden Salad** 12  
Fresh garden salad accompanied by berries, cherry tomatoes and avocado

**Scallops Mediterranea** 13  
Seared scallops on fine mash with basil salsa

### Main Course

—

**Red Onion Truffle Ravioli** 25  
Tasty tomato-filled Ravioli with red-onion sauce, parmesan and truffle foam, topped with crispy spinach

**Mallorcan Paella** 30  
Traditional homemade seafood-chicken paella.  
Chicken-only, seafood-only or vegan paella on demand.  
Minimum 2 persons per paella

**Spanish Beef cheek** 29  
Superb tender-cooked beef cheek on potato mash and bimi

### Dessert

—

**Mascarpone Berry Crumble** 9.5  
Delicious mascarpone cream with homemade crumble and berries

**Spanish Churro Affogato** 9.5  
Vanilla ice cream on espresso served with cinnamon-sugar churros



## LUNCH

<b>O'Ahua Poke Bowl</b>	<b>21</b>
Bowl with a touch of Hawaii: teriyaki-seared salmon or tofu, edamame, avocado, mango, artesian rice and cucumber, served with sweet chili mayo and teriyaki salsa	
<b>Falafel Bowl</b>	<b>20</b>
Homemade falafel in a bowl with lettuce, cucumber, red radish, topped with chickpeas, sweetcorn, cilantro and sesame. It is served with fresh yoghurt dressing	
<b>Ceasars Salad</b>	<b>18</b>
Homemade exquisite parmesan dressing on crispy romana salad and pan fried chicken breast	
<b>Pulled Pork Quesadillas</b>	<b>21</b>
Sumptuous Latino-style quesadillas with homemade pulled-pork, cheddar cheese and fresh veggies	
<b>Pollo Wrap</b>	<b>16</b>
Fresh and juicy tomato fajita chicken, guacamole, cheese and sour cream	
<b>Gambas al Ajillo</b>	<b>16</b>
Gambas in a light garlic stock with lemon and cherry tomatoes. Served in a typical small Mallorcan clay dish together with baguette.	
<b>Pizza Picante</b>	<b>14</b>
Traditional italian pizza with tomato sauce, mozzarella, spicy chorizo, pepperoni and olives	
<b>Pizza Balearic</b>	<b>15</b>
Traditional homemade pizza with tomato sauce, Mahon cheese from Menorca, Mallorcan sobrasada and honey	
<b>Pizza Migjorn</b>	<b>15</b>
Traditional italian pizza with tomato sauce, buffalo mozzarella, olives and fresh basil	
<b>Lasagna</b>	<b>18</b>
Italian-style homemade lasagna with bechamel and minced meat sauce	



## ALL-DAY SNACKS

Served from 10:30-18:00 including lunch time

<b>Bruschetta</b> With marinated sun-dried tomatos, gratinated cheese and rocket salad	<b>11</b>
<b>Bowl of French Fries</b> Comes with ketchup and/or mayonnaise	<b>7</b>
<b>Greek Salad</b> Mixed salad with feta, dried cranberries and sunflower seeds	<b>14</b>
<b>Club sandwich</b> Classical toasted club sandwich with ham, cheese, bacon, lettuce and tomato. Served with chips (crisps)	<b>16</b>
<b>Spanish Tapas Plate</b> Tasty homemade albóndigas, serrano ham, manchego cheese, olives, alioli and bread	<b>19</b>
<b>Nachos</b> Nachos with melted cheese, veggie dices and jalapenos	<b>11</b>
<b>Kids Veggie Sticks</b> Cucumber, carrots and paprika snack sticks	<b>8</b>
<b>Single Fruit</b> Apple, pear, banana, kiwi or seasonal fruit such as peach or plum	<b>1.5</b>
<b>Afternoon Cake</b> Fruity apple or New York Cheesecake with whipped cream add vanilla ice cream	<b>6.5</b> <b>+ 2,5</b>



# Children's

Every day and time (except on our fiesta evenings Monday and Thursday)

13 EURO

## Children Pasta

Choose your child's favorite pasta and combine it with the desired sauce. Comes with parmesan aside

Classic penne  
-  
Whole wheat pasta  
-  
Fresh gnocchi

+  
Rich tomato sauce  
-  
Homemade bolognese  
-  
Butter only

## Lasagna Garfield

Italian-style homemade lasagna with bechamel and minced meat sauce

## Happy Mum Soup

Healthy zucchini and potato soup and baguette bread

## Balu Burger

Tasty beef burger on a brioche bun, served with fries, tomato and salad. Add cheese if you like.

## Mini Pizza

Homemade margarita pizza with fresh tomato sauce & mozzarella  
+ add salami, ham, sweet corn, or mushroom

## Homemade Chicken Goujons

Breaded free range chicken strips

## Homemade Fish Fingers

Freshly breaded white fish

## Choose 2 sides:

Bowl of french fries  
Homemade mashed potatoes  
-  
Small bowl of peas  
Small bowl of sweet corn  
Cucumber & carrot sticks

## Children Sausage

Delicious german sausage

## ICE CREAM

For our bowls we use the famous Majorcan »Gelat de Soller« ice cream: vanilla, chocolate, strawberry, oreo, lemon and coco

Ice cream can also be served as scoops with or without toppings.

In addition, we offer popsicles and other ice-cream-to-go.



### Frappuccino

Fresh coffee, vanilla ice cream, caramel and whipped cream

8



### Malibu-Coco

Coconut ice-cream with coconut crumble, blueberries, malibu rum and lemon curd

10



### Mambo-Choco

Oreo-infused chocolate and oreo ice cream with whipped cream, marshmallow topping and caramel-chocolate

9



### Pinocchio

Vanilla and berry ice cream with a waffle and smarties

8.5



### Mallorca Mouse

Vanilla and oreo ice cream , Oreo and whipped cream

8.5





## HOT DRINKS

Espresso	2.5
Double Espresso	3.5
Cortado / Espresso Macchiato	3.5
Americano	3
Cafe con leche / Cappuccino	3.5
Latte Macchiato	4.5
Espresso Affogato (with 1 scoop of vanilla icecream)	5
Carajillo: Espresso with Majorcan Amazona rum	5.5
Tea (English Breakfast, Earl Grey, Green, and more)	4
Infusion (Herbs, Peppermint, Chamomile, Calm & Relax, and more)	4

## SOFTDRINKS

Water „Font Major“ from the majorcan mountains, 1 ltr (still/sparkling)	7
Glass of juice (apple, orange, pineapple)	3
Elderflower-mint homemade lemonade, 1 ltr (still/sparkling)	14
Banana shake (milk, banana, vanilla ice-cream)	9
Strawberry shake (milk, strawberries, strawberry icecream)	9
Children's cocktail (juice, red or blue syrup, soda, fruits)	7

## PUIG SOFTDRINKS

—

Puig is a local family business since 1927 producing softdrinks sustainably from natural ingredients such as lemons and oranges from Mallorca.



Puig lemonade (orange or lemon)	3
Puig clear lime lemonade	3
Puig cola, cola zero	3



## NON-ALCOHOLIC COCKTAILS

<b>Raspberry-Lemon Breeze</b>	<b>8.5</b>
„Skiwasser“ for summer experts	
<b>Virgin Italian Spritz</b>	<b>9.5</b>
Italian orange liqueur 0,0%, Cava 0,0%, fresh orange juice, soda	
<b>Virgin Lavender Spritz</b>	<b>9.5</b>
Cava 0,0%, lavender syrup, lemon	
<b>Virgin Hugo</b>	<b>9.5</b>
Cava 0,0%, elderflower syrup, lime	
<b>Virgin Mojito</b>	<b>12</b>
Rum 0,0%, lime, brown sugar, mint, soda	
<b>Virgin Espresso Martini</b> (optionally decaffeinated)	<b>11</b>
Vodka 0,0%, Crème de Café 0,0%, Espresso	
<b>Virgin Frozen Strawberry Daiquiri</b>	<b>13</b>
Rum 0,0%, frozen strawberries, apple juice, lime, syrup, sugar & ice	
<b>Virgin Colada</b>	<b>12</b>
Rum 0,0%, pineapple, pineapple juice, coconut cream, sugar & ice	

## APERITIF

—	
<b>Aperol Spritz</b>	<b>9.5</b>
Cava, aperol, freshly squeezed orange juice, soda	
<b>Lavender Spritz</b>	<b>9.5</b>
Cava, lavender syrup, lemon, soda	
<b>Limoncello Spritz</b>	<b>9.5</b>
Cava, limoncello, lemon, soda	
<b>Orange Spritz</b>	<b>9.5</b>
Canonita, an orange and herbs liquor from Mallorca, cava, soda	
<b>Hugo</b>	<b>9.5</b>
Cava, falernum de elderflower, lime	
<b>Negroni</b>	<b>13.5</b>
Campari, gin, red vermouth	

## BEERS

—	
San Miguel (regular/alcohol free)	<b>4</b>
Estrella Galicia	<b>4</b>
Estrella Daura without gluten	<b>4</b>
1906 La Milneuve „Helles Bock“	<b>4.5</b>
Rosa Blanca hoppy lager from Mallorca	<b>4.5</b>
Corona	<b>4.5</b>
Shandy / Radler 0,5 ltr	<b>6</b>



## COCKTAILS

<b>Longdrink</b>		<b>10</b>
Liqueur and softdrink		
<b>Espresso Martini</b>		<b>11</b>
Vodka, creme de cafe, espresso		
<b>Mirasol – Inspired by a beloved guest</b>		<b>11</b>
Liqueur 43, freshly squeezed orange & lemon juice, sugar syrup		
<b>Margarita</b>		<b>11</b>
Tequila, triple sec, fresh lemon juice and salted rim		
<b>Summer Zest</b>		<b>11</b>
Gin, apple, cucumber, elderflower, cointreau, lime juice		
<b>Caipirinha</b>		<b>12</b>
Cachaca, lime, brown sugar, soda		
<b>Mojito</b>		<b>12</b>
Rum, lime, brown sugar, mint, soda		
<b>Pina Colada</b>		<b>14</b>
Rum, liqueur, coconut cream, frozen pineapple, pineapple juice		
<b>Frozen Strawberry Daiquiri</b>		<b>13</b>
Rum, frozen strawberries, lime syrup, apple juice		
<b>Mai Tai »Tiki«</b>		<b>15</b>
Rum, cointreau, triple sec, lime, pineapple and orange juice		
<b>Whisky Migjorn</b>		<b>11</b>
Islay whisky, amaretto, fresh lemon juice		
<b>Sangria (with wine or cava)</b>	GLASS	<b>9</b>
	PITCHER (1 ltr)	<b>28</b>

## SPIRITS

—

Octomore 07.3 Single Malt	26	Tequila 1800 Reserva	12
Lagavulin Whisky 16 years	18	Tequila with orange & cinnamon	6
Bowmore No. 1 Islay Whisky	14	Grappa	7
Brandy Suau Mallorca 25	15	Baileys	7
Brandy Cardenal Mendoza GR	10	Crema d'Almetla	6
Brandy Carlos I Gran Reserva	8	Coconut Limoncello	6
Rum Flor de Caña 12 years	10	Hierbas (medium or dry)	6
Rum Appelton Reserva 8 years	12	Sambuca	6
Vodka Beluga	12	Ramazotti	6



## GIN

<b>Gin Mare</b>	13
Spain: the herbs of the Mediterranean	
<b>Major Gin</b>	13
Mallorca: classic gin with flavours of figs, rosemary and orange	
<b>Cabraboc</b>	14
Mallorca: herbs of the Tramuntana with mild fruity flavours	
<b>Gin Palma</b>	15
Mallorca: Flowers and herbs from the island	
<b>Gin Mirari Orient</b>	15
South Africa: This premium gin is orientally spiced	
<b>Gin Mirari Gold</b>	15
South Africa: This premium gin comes with gold flakes	
<b>Gin Rosa from Malfy</b>	14
Italy: pink grapefruit, rhubarb and lemon flavors	
<b>Gin 1689</b>	14
Holland: a king's ancient recipe for a fruity pink gin	
<b>Gin Woodland</b>	14
Sauerland: where forests and meadows meet	
<b>Gin Mandarinina</b>	14
Taunus: amazingly delightful tangerine taste	
<b>Monkey 47</b>	15
Black forrest: rich complexity with 47 botanicals from europe and asia	
<b>Barista Gin</b>	14
Denmark: magical coffee-infused gin	
<b>Hendricks</b>	12
Scotland: juniper berries, bulgarian rose, cucumber	
<b>Migjorn Gin</b>	14
Homemade gin with oranges and rosemary from our garden, bay leaf from California, vanilla and hibiscus	

For more gins please ask our barkeeper

served with fevertree tonic



## BUBBLES

### CAVA

—

**Cava Oh! brut nature – Cava, Spain** 7

Cava from Oliveda: rich in floral and fruity aromas. Intense fruity and floral yet dry taste and fine bubble.

BOTTLE 23

### CHAMPAGNE

—

**Pierre Gimonnet & Fils: Cuis 1er Cru brut – Champagne, France** 59

Blanc de blancs Champagne. Fresh and with fabulous minerality and petite bubbles  
Aromas consisted of yellow apple, pear, biscuit, lemon, and pineapple.

**Moët & Chandon Ice Imperial** 79

The first champagne specially created to be enjoyed on ice. A fun, fresh, and at the same time elegant experience – always faithful to the Moët & Chandon style - with the aromatic power of mango and guava, and notes of nectarines and raspberries.



## HOUSE WINE

GLASS (125ml) 7  
BOTTLE 27

### WHITE

—

#### **Miquel Oliver Orig 2024 – Giro from Petra**

Mallorcan grape Giro from a biodiverse vineyard showing aromas of citrus, wild herbs and white flowers. Fresh and unique from a family winery who loves to innovate.

#### **Bodega 65 – Sauvignon Blanc from Sencelles**

Elegant and biological Sauvignon Blanc with gooseberry aromas and hints of tropical and passion fruit.

### ROSÉ

—

#### **Nabal Rose – Tempranillo/Garnacha from Ribera del Duero**

An award-winning, fresh and silky rose with flavors of wild strawberries and rose. Carefully elaborated, barely squeezing the grapes, hence called "Rosado de Lágrima".

#### **Miquel Oliver Alegria – Syrah from Petra**

Cheerful, violet, intense wild fruit. Caramel: dry, persistent and very interesting. Perfect also on ice on hot summer days.

### RED

—

#### **Bodegas D. Mateos Tio Martin – Tempranillo/Garnacha/Mazuelo from Rioja**

Aromas of black- and blueberries as well as lavender and rosemary. 14 months in barrique provide notes of vanilla, clove and dark chocolate.

#### **Miquel Oliver Mont Ferrutx – Callet, Manto N. Fogoneu from Petra**

Typical Mallorcan red, crafted with lots of expertise and passion. Ripe fruits with spicy bottom notes. Most renowned wine of this family winery since generations.



## WHITE WINE

### MALLORCA

—

**Es Fangar TWENTYTWELVE Blanco Bio – 100% Muscat from Pla I Llevant** 29  
A fresh and vivid, dry, ecological and vegan Muscat with typical tastes of peach, apricot, honey and some background of pink pepper.

**Ruc 3.10 Sitra – Giro/Chardonnay/Prensal from Porreres** 28  
Ecological white wine with citrus aromas and floral notes. Only in Porreres, Mallorca, the bicycle is called Sitra, hence inspiring the label.

**Can Axartell White – Malvasia/Giro/Viognier/Prensal Blanc from Pollenca** 31  
A friendly Mallorcan cuvee with aromas of pear and apple along with citrus and white flowers. 4 months maturation on lees make it creamy and elegant.

**Bodega 65 Cuvee Dos – Viognier / Chardonnay / Moscatel from Sencelles** 33  
Successor of Thomas Wamsgans' previous signature wine 1263 with powerful minerality and juicy aromas of pear and green apple with a creamy finish.

**Miquel Oliver Qbq – Giro from Petra** 39  
Qbq – que bo que es: exceptional, complex and fresh Giro (Mallorcan grape) with a velvety aftertaste from its 9 months in acacia barrel. Delicious with creamy dishes – and on its own!

**Es Fangar Gourmet WHITE - Sa Fita – Chardonnay/Prensal Blanc/Viognier from Pla I Llevant** 42  
Fascinating with expressive aromas of candied fruit, ripe golden apple and a slight quince flavor. Delicate spiciness from Mediterranean herbs.

### SPAIN / FRANCE

—

**Tardieu Ferrand Les Garrigues – Grenache, Viognier, Roussanne from Uzes, Fr.** 33  
Golden wine with generous aromas of hawthorn, white-fleshed fruit, white flowers and spices. Round and caressing, with perfect harmony and remarkable length.

**Emilio Moro La Revelia – Godello from Ribera del Duero, Spain** 47  
Clean and bright with a straw yellow colour. An extraordinary, somewhat mineral Godello, recalling grapefruit, pineapple and peaches as well as chamomile.

**Château La Nerthe Blanc 2020 – Roussanne / Grenache b./ Clairette/ Bourboule from Chateauneuf-du-Pape, France** 76  
This complex, organic, golden yellow wine shows hints of ripe apricots, peaches, and vanilla from the 9 months in oak barrels. Ripe orchard fruit is balanced by zingy citrus and hints of ginger on the long finish. Enjoy with dishes like roast chicken, risotto, or grilled fish.



## ROSÉ WINE

### MALLORCA

—

**Ruc 3.10. Estel — Callet/Merlot/Syrah from Porreres, Mallorca** 28

Children playing with their kites inspired this delicious, light, ecological wine. The local variety Callet provides aromas of oranges, adding complexity to its red berry nuances.

**Es Fangar TWENTYTWELVE Pink Bio — Callet/Cab./Syrah/Merlot/Manto N. from Pla I Llevant** 29

Aromatic, pink, dry, organic and vegan wine with intense strawberry, cherry, and rose flavors. Its bottle won the prestigious Red Dot Design Award. Very enjoyable on ice.

**Can Axartell Rosado — Pinot Noir/Callet/Manto Negro from Pollenca** 34

A temptation for the senses, this organic rosé is a smooth, slightly mineral wine that displays notes of wild red fruits and Mediterranean herbs, finishing with a pleasant creaminess.

**Bodega 65 Rosado — Syrah, Monastrell, Callet, Tempr. from Sencelles** 33

Floral wine with a delicate salmon color and notes of rose, and cherry.

### FRANCE

—

**AIX Rosé — Grenache/Cinsault/Syrah from Aix-en-Provence, France** 34

Award-winning, classic rose, with flavours of red fruits and peach, layers of acidity and tangy texture.





## RED WINE

### MALLORCA

—

**Castell Miquel Stairway to Heaven Tinto Cuvee – Cabernet/Merlot/  
Syrah/Monastrell from Alaro, Mallorca** 28

A wonderful Mallorcan red cuvee with rich blackberry and cherry notes combined with hints of caramel and oak. Little acidity, plenty of dark fruit.

**Miquel Oliver Aia – Merlot from Petra** 35

The jewel of this skilled and passionate family winery shows intense cherry and blackberry aromas with some toasted notes. Full, very flavourful with elegant tannins.

**Jose L. Ferrer Reserva 2016 – Cabernet Sauvignon/Callet/Manto Negro  
from Binissalem** 38

The bouquet of this gold-medal winning, full-bodied, ruby red wine is characterized by ripe fruits blending well with notes from 24 months in American oak.

**Es Fangar ELEMENTS BIO – Callet/Manto Negro/Cabernet S./Merlot  
from Pla I Llevant** 49

Black cherries, oranges, and thyme with vanilla. Named after the elements that contribute to this full-bodied red with soft tannins due to 24 months in French oak.

**Es Fangar N'Amarat Negre 2013 – Callet/Cabernet S./Merlot/Manto Negro  
from Pla I Llevant** 78

Gold-medal winning, ecological, deep purple wine with aromas of cassis, cherry, black pepper and vanilla with good tannins due to 32 months in French oak.



## RED WINE

### SPAIN / ITALY / FRANCE

**Coppi Primitivo Siniscalco 2018 - Primitivo from Puglia, Italy** 32

Full-bodied wine with freshness on the palate and rich notes of cherry as well as lush strawberry finish with delicate tannins.

**Tardieu Ferrand Les Galets 2018 – Syrah / Grenache from the hillsides of the Pont du Gard, France** 49

This complex and elegant wine delivers aromas of fruits and fig with toasted almonds and chocolate. It is full-bodied with elegant mature tannins and a long finish.

**Château La Nerthe Les Cassagnes 2018 – Grenache N./ Syrah / Mouvèdre from Cote-du-Rhone Villages, France** 54

This dark-colored, organic wine shows red berry fruit along with sweet spices. This 2018 vintage combines silky round tannins with a velvety finish and low acidity.

**Emilio Moro Malleolus – Tempranillo from Ribera del Duero, Spain** 58

An expressive and rich full-bodied Tempranillo with aromas of ripe black fruits, vanilla, chocolate and oak demonstrating a deep, intense cherry red color.

**Château La Nerthe Cuvee des Cadettes, 2017 – Grenache N./ Syrah / Mouvèdre from Chateauneuf-du-Pape, France** 232

This exquisite organic red is a classic among the ultra-premium bottlings in Châteauneuf-du-Pape, reminiscent of black cherries, plums and cedar wood. With all the fullness and depth of the old vines, it shows animating freshness with a good tannin structure. The long finale is an unmistakable indication of a top-quality wine.



**Vega Sicilia VALBUENA 5º, 2016 – Tempranillo** 258

One of Spain's most prestigious wine treasures, 5-years of aging give this outstanding oenological gem its name. It masterfully combines power and finesse. On the palate, it unfolds generous flavours of ripe red plums, perfectly integrated with the vibrant freshness of currants. These fruity notes are enhanced by complex nuances of anise and cedar, adding hints of olives and herbs as it develops.





★★★★

HOTEL MIGJORN