

THE
POOL DECK
D'ES MOLÍ

Selection of breads, olive oil from Sóller • 4,00 p.p.
**GF option available*

Starters & Sharing Plates

ES MOLÍ GAZPACHO (V) • 8,00

Tomatoes, raspberries, toasted pistachios and goat's cheese

CHICKEN CAESAR SALAD • 19,00

Baby gem lettuce, grilled chicken, Caesar dressing, anchovies, croutons
(Add grilled shrimp +4,00)

MEDITERRANEAN BOWL (V) • 15,00

Feta, cherry tomatoes, grilled veggies, crispy chickpeas, salad mix, balsamic vinaigrette
(+ grilled shrimp 4,00 | + grilled chicken 3,00)

FRESH VEGETABLE & DIPS BASKET (VG) • 14,50

Crudités with corn tortillas, guacamole, hummus and tapenade

FRIED CALAMARI AND ZUCCHINI • 11,00

with roasted garlic aioli

Sandwiches

LOBSTER ROLL • 24,00

Toasted brioche roll, sriracha mayo, pickled red onion

CLUB SANDWICH • 15,00

Chicken breast, egg and pickled mayonnaise, cooked ham, cheddar, fries

VEGAN WRAP (VG) • 12,00

Crushed avocado, fried tofu, tahini dressing, side salad

BLACK ANGUS BURGER • 22,00

Angus beef patty, aged cheddar, toasted brioche bun, fries

FISH AND CHIPS BURGER • 14,00

Fried white bass, tartare sauce, toasted brioche bun, fries

(V) Vegetarian | (VG) Vegan

FROM THE GRILL MAR

Please ask the server about our catch of the day (Market price)

SEA BASS • 40,00 | PRAWNS • 39,00
PATA DE PULPO • 25,00
MALLORCAN LOBSTER • 55,00
(subject to availability)

SAUCES

Onion & Lemon | Mediterranean
compote • 4,00 | Vinaigrette • 3,50

TIERRA

ENTRECÔTE • 40,00
MARINATED CHICKEN THIGH • 28,00
PRESA IBÉRICA • 27,00

SAUCES

Chimichurri • 2,00 | Mojo rojo • 2,20

SIDES

Green salad • 5,00 | Fries • 5,50
Roasted potatoes and herb cream • 6,00
Grilled vegetables • 6,00





Pizzas & Pasta

MARGHERITA • 14,00
FOUR CHEESE • 15,00
TOMATO AND SOBRASADA • 17,00
SALMON AND CREAM • 19,00

PASTA

Penne or spaghetti with a choice of:

PUTTANESCA • 15,00
TOMATO AND BASIL • 14,00
BOLOGNESE SAUCE • 15,00

Desserts

**TRADITIONAL ALMOND TART
WITH PASSION FRUIT YOGURT • 7,00**

FRESH FRUIT PLATTER • 10,00

ICE CREAM SELECTION • 5,00



Kid's Menu

Grilled Chicken or Crispy Fish with sides
(salad, fries, grilled veggies)

Spaghetti or Penne
with tomato and basil sauce
- 12,00 -



- BEVERAGES -

Water, Sodas & Fruit Juices and others

WATER (50 CL | 1 L) • 3,95 | 5,95
Still or sparkling water

SODAS • 4,75

Coca-Cola, Coke Zero, Fanta Orange, Sprite,
Schweppes Lemon, tonic, tonic 0%

FRUIT JUICES

Freshly squeezed orange or lemon juice • 6,00
Bottled peach, pineapple, apple, tomato • 4,75

NESTEA • 4,75

LACCAO • 4,75

Coffee & Tea

ESPRESSO OR CORTADO • 3,75

CAFÉ CON LECHE, CAPUCCINO • 4,60

TEAS AND INFUSIONS • 3,95

Mocktails

WATERMELON DAIQUIRI • 13,00
Watermelon, lime, coconut water

AMBER COOLER • 13,00
Rum 0%, pepper-infused syrup,
grapefruit, tonic

SOUR CUCUMBER • 13,00
Tanqueray 0%, apple juice, lime, ginger beer

Please ask your bartender for our
selection of fresh fruit smoothies • 12,00



Please ask us which dishes can be adapted to vegetarian or vegan diets. Dishes may contain one or more of the 14 allergens listed in the European Directive No. 1169/2011. (1) Cereals contain gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Dairy, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulfur dioxide and sulfites, (13) Lupins, (14) Mollusks. We cannot guarantee the total absence of allergens in all our dishes and beverages. If needed, the service team can provide you with our list of allergens.

- COCKTAILS & WINE -

Spritz

CLASSIC • 14,00

Aperol, cava, sparkling water

CAMPARI • 14,00

Campari, cava, sparkling water

LIMONCELLO • 15,00

Villa Massa Limoncello,
cava, sparkling water

MALLORCAN SPRITZ • 15,00

Vermouth Muntaner,
berries, cava, sparkling water

Beers

DRAFT • 4,75

Mahou

BOTTLE • 4,75

San Miguel 0% 33cl, Estrella Galicia
Daura Sin Gluten 33cl

Signature Drinks

ROSEMARY PALOMA • 17,00

Tequila, grapefruit soda, fresh rosemary

STRAWBERRY BASIL SMASH • 17,00

Xoriguer gin, fresh strawberries
and basil, ginger beer

PINEAPPLE MOJITO • 17,00

Roasted pineapple,
pepper-infused syrup, mint, soda

ESPRESSO MARTINI • 17,00

Vodka, espresso, coffee liqueur

SANGRIA Glass • 9,95 | Pitcher • 29,00

Should you wish to enjoy a classic cocktail,
our bartender is at your disposition • 15,00

Vinos Rosados

Copa de vino rosado selección Es Molí • 7,95

VERITAS CAP-ROIG • 33,00

Mantonegro, Callet y Syrah | D.O.P. Binissalem

JEAN LEON 3055 ROSÉ • 31,00

Pinot Noir | D.O.P. Penedès

Vinos Tintos

Copa de vino tinto selección Es Molí • 7,95

VIVANCO CRIANZA • 30,00

Tempranillo | D.O.P. Ca. Rioja

BUTXET CABERNET SAUVIGNON • 33,00

Cabernet Sauvignon | D.O.P. Pla i Llevant

VERITAS VINYES VELLES • 36,00

Mantonegro, Cabernet Sauvignon,
Syrah y Callet | D.O.P. Binissalem

SON PRIM MERLOT • 39,00

Merlot | I.G.P. Mallorca

Vinos Blancos

Copa de vino blanco selección Es Molí • 7,95

PUERTA SANTA • 29,00

Albariño | D.O.P. Rías Baixas

MACIA BATLE BLANC • 32,00

Prensal blanc | D.O.P. Binissalem

OLIVER MORAGUES PRENSAL • 33,00

Prensal blanc | I.G.P. Mallorca

JEAN LEON CHARDONNAY • 33,00

Chardonnay | D.O.P. Penedès

MARQUÉS DE RISCAL RUEDA VERDEJO • 33,00

Verdejo | D.O.P. Rueda

NATUREO 0.0% • 29,00

Muscat, desalcoholizado

Cavas & Champagne

Copa de cava selección Es Molí • 8,00

FREIXENET BRUT NATURE RESERVA • 28,00

Macabeo, Xarel·lo, Parellada | D.O.P. Cava

VERITAS BRUT • 31,00

Moll | D.O.P. Binissalem

CODORNÍU ARS COLLECTA • 45,00

Pinot Noir, Xarel·lo y Trepat | D.O.P. Cava

MOËT & CHANDON BRUT • 85,00

Pinot Noir, Pinot Meunier y Chardonnay
Champagne