



ROOM SERVICE

Selection of breads, olive oil from Sóller • 4,00 p.p.

**GF option available*

LIGHT BITES

CHEESE PLATTER • 23,00

Selection of local cheeses,
grilled pan de cristal

CHARCUTERIE BOARD • 22,00

Selection of Mallorcan and Iberian
cold cuts, grilled pan de cristal

CHICKEN CAESAR SALAD • 19,00

Baby gem lettuce, Caesar dressing,
anchovies, croutons

(Add grilled shrimp +4,00)

SANDWICHES & WRAPS

CLUB SANDWICH • 15,00

Chicken breast, egg and pickle
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

PIZZAS

MARGHERITA • 14,00

FOUR CHEESE • 15,00

TOMATO & SOBRASADA • 17,00

SALMON & CRÈME FRAÎCHE • 19,00

PASTAS

Penne or spaghetti with a choice of:

PUTTANESCA • 15,00

TOMATO AND BASIL • 14,00

BOLOGNESE SAUCE • 17,00

GRILLED ENTRECÔTE • 30,00

Chimichurri, fries, green salad

CATCH OF THE DAY • 25,00

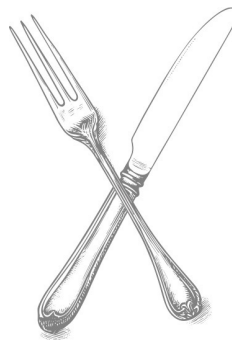
Seared seabass and seasonal veggies

DESSERTS

FRESH FRUIT PLATTER • 10,00

TRADITIONAL ALMOND TART

WITH PASSIONFRUIT YOGURT • 7,00



(V) Vegetarian | (VG) Vegan

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.

ROOM SERVICE WINE LIST

VINOS TINTOS

FRANJA ROJA • 30,00

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

VERITAS VINYES VELLES • 36,00

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

VIVANCO CRIANZA • 30,00

Tempranillo | D.O.P.Ca. Rioja

PAGO CARRAOVEJAS • 57,00

Tinto fino, Cabernet Sauvignon
y Merlot | D.O.P. Ribera del Duero

VINOS BLANCOS

PUERTA SANTA • 29,00

Albariño | Rías Baixas

**MARQUÉS DE RISCAL
RUEDA VERDEJO • 33,00**

Verdejo | D.O.P. Rueda

MORTITX BLANC • 35,00

Malvasía, Moscatel, Chardonnay y
Riesling | I.G.P. Mallorca

OLIVER MORAGUES PRENSAL • 33,00

Prensal Blanc | I.G.P. Mallorc

VINOS ROSADOS

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

**MARQUÉS DE CÁCERES
ROSADO • 28,00**

Tempranillo y Garnacha
D.O.P.Ca. Rioja

CAVAS AND CHAMPAGNE

**FREIXENET BRUT
NATURE RESERVA • 28,00**

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

MOËT & CHANDON BRUT • 85,00

Pinot Noir, Pinot Meunier y
Chardonnay | Champagne

