

# 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, fries

### 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  
- *vegan patty available*  
- *option rossini (extra foie gras) + 10,00*

### 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