

# Piscina Menú / Pool Menu

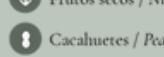
11.00-19.00

<b>Croquetas del día caseras</b> <i>Homemade croquettes of the day</i> (consultar alérgenos) (see allergens)	14 €
<b>Ensalada de calabacín, granada y ricota (tomate seco, pipas de calabaza y módena)</b> <i>Courgette, pomegranate and ricotta salad (dry tomato, pumpkin seeds and balsamic vinegar)</i> (lactosa, frutos secos) (lactose, nuts)	19 €
<b>Ensalada de burrata y mango al grill (tomates cherry, nueces y pesto de albahaca)</b> <i>Burrata salad with grilled mango (cherry tomatoes, walnuts and basil pesto)</i> (lactosa, frutos secos) (lactose, nuts)	24 €
<b>Taco de ceviche de corvina (trempó, mango, brotes de cebolleta y mayonesa de kimchi)</b> <i>Sea bass ceviche taco (trempo, mango, spring onion sprouts and kimchi mayonnaise)</i> (gluten, soja, pescado, lactosa, huevo, apio) (gluten, soya, fish, lactose, egg, celery)	9 €
<b>Taco de lágrima de cerdo ibérico (trempó, brotes de rábano rosa y mayonesa de chipotle)</b> <i>Iberian pork tear taco (trempo, pink radish sprouts and chipotle mayo)</i> (gluten, apio, soja, mostaza, sulfitos, huevo) (gluten, celery, soya, mustard, sulphites, egg)	8,50 €
<b>Tartar de pescado del día (aliño asiático, sésamo y chiles con mayonesa de kimchi)</b> <i>Fish of the day tartar (asian dressing, sesame and chilli with kimchi mayonnaise)</i> (gluten, pescado, soja, sésamo, huevo) (gluten, fish, soya, sesame, egg)	S.P.M €
<b>Tartar de ternera con encurtidos (brotes de rábano rosa y chiles con mayonesa de chipotle)</b> <i>Beef tartar with pickles (pink radish sprouts and chilli with chipotle mayonnaise)</i> (gluten, pescado, soja, sésamo, mostaza, huevo) (gluten, fish, soya, sesame, mustard, egg)	26 €
<b>Mezze árabe (baba ganoush, falafel, hummus, pan de pita, salsa de yogur)</b> <i>Arabic Mezze (baba ganoush, falafel, hummus, pita bread, yogurt dip)</i> (sésamo, lactosa, gluten) (sesame, lactose, gluten)	18 €
<b>Jamón ibérico de bellota 100% (pan tostado y tomate de ramallet)</b> <i>Iberian ham 100% acorn-fed (toasted bread and ramallet tomato)</i> (gluten) (gluten)	36 €
<b>Calamar nacional a la andaluza (alioli cítrico, mayo chipotle, limón)</b> <i>National squid Andalusian style (citrus aioli, chipotle mayo, lemon)</i> (gluten, pescado, soja, huevo) (gluten, fish, soya, egg)	26 €
<b>Tataki de ventresca de atún ahumada (tomate ramallet, edamame y aliño japo-mediterráneo)</b> <i>Smoked tuna belly tataki (ramallet tomato, edamame and japanese-mediterranean dressing)</i> (soja, apio) (soya, celery)	28 €
<b>Croissant de salmón ahumado (huevo, huevas, pepino, crema agria, eneldo, rúcula)</b> <i>Smoked salmon croissant (egg, salmon roe, cucumber, sour cream, dill, arugula)</i> (gluten, pescado, lactosa, huevo) (gluten, fish, lactose, egg)	19 €
<b>Pizza margarita con burrata y albahaca</b> <i>Pizza margherita with burrata and basil</i> (gluten, lactosa) (gluten, lactose)	23 €
<b>Paccheri al ragú (tomates cherry confitados, parmesano y albahaca)</b> <i>Paccheri with ragu (confited cherry tomato, parmesan cheese and basil)</i> (gluten, huevo, lactosa, sulfitos, apio) (gluten, egg, lactose, sulphites, celery)	24 €
<b>Burger clásica (carne madurada, queso, bacon, cebolla, tomate, lechuga, pepinillo)</b> <i>Classic burger (matured beef, cheese, bacon, onion, tomato, lettuce, pickle)</i> (gluten, soja, huevo) (gluten, soya, egg)	16 €
<b>Crujientes de pollo (elige una salsa)*</b> <i>Crispy chicken (choose one dip)</i> (gluten, huevo, lactosa) (gluten, egg, lactose)	8 €
<b>Patatas fritas (elige una salsa)*</b> <i>French fries (choose one dip)</i>	6 €
<b>Ensalada verde (cebolla fresca y tomate cherry)</b> <i>Green salad (fresh onion and cherry tomato)</i>	6 €

\*DIPS: Ketchup, mostaza, mayonesa, mayonesa de kimchi, mayonesa de chipotle, barbacoa  
DIPS: Ketchup, mustard, kimchi mayo, chipotle mayo, barbecue  
Extra DIPS +1€

## Postres / Desserts

<b>Fruta variada de temporada</b> <i>Mix of seasonal fruit</i>	18 €
<b>Tarta manzana con helado de vainilla</b> <i>Apple tart with vanilla ice cream</i> (gluten, lactosa, huevo) (gluten, lactose, egg)	11 €
<b>Coulant de chocolate con helado de pistacho</b> <i>Chocolate coulant with pistachio ice cream</i> (gluten, lactosa, huevo, frutos secos) (gluten, lactose, egg, nuts)	12 €
<b>Copa de helados italianos</b> <i>Cup of Italian artisan ice cream</i> (gluten, lactosa, huevo, frutos secos, soja) (gluten, lactose, egg, nuts, soya)	9 €



Trigo / Gluten



Lacteo / Lactose



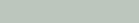
Frutos secos / Nuts



Cacahuetes / Peanuts



Huevo / Egg



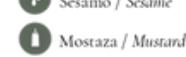
Apio / Celery



Soja / Soya



Pescado / Fish



Moluscos / Molluscs



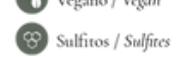
Crustáceos / Crustacean



Sesamo / Sesame



Mostaza / Mustard



Altramueses / Lupin



Vegetariano / Vegetarian



Vegano / Vegan



Sulfitos / Sulfites

# Bebidas / Drinks Menu

11.00-19.00

## Cocktails

### PUMPKIN

Cachaca, Campari, Pumpkin Pureé, Lime

13 €

### SPICY PEPPER

Mezcal, Aperol, Spicy Pepper Pureé, Lime

13 €

### CUCUMBER

Mallorcan Gin, Green Chartreuse, Cucumber Syrup, Lime

13 €

### MINT

Aged 15 Rum, Amaretto, Branca Menta, Lime, Elderflower & Mint

13 €

### COCONUT

Tequila, Licor 43, Malibu, Coconut Pureé, Soda, Lime

13 €

### PASSION FRUIT

Mallorcan Vodka, Cointreau, Passion Fruit Pureé, Ginger Ale, Lime

13 €

### PRICKLY PEAR

Mallorcan Gin, White Vermouth, Prickly Pear Pureé, Lime

13 €

## Healthy and Fresh

### FRESH LEMONADE

Fresh Lemon, Still Water or Sprakling water

6 €

### FRESH ICED TEA

Forest Berries, Lime Juice, Elderflower Cordial

6 €

### TRIP SPARKLING WATER

Bood Orange & Rosemary/ Cucumber Mint/ Elderflower Mint

5,50 €

### APEROL 0,0% alcohol

Aperol 0,0%, Grapefruit Soda, Lime Juice

12 €

### AMARETTO 0,0% alcohol

Amaretto 0,0%, Pineapple, Lime Juice

12 €

## Beer and Wine

### Caña / Draft (30 ml)

3,5 €

### Jarra/ Draft (50 ml)

4,5 €

### Alhambra Reserve 1925

5 €

### Alhambra Citra IPA

5 €

### Mahou SIN GLUTEN / Mahou GLUTEN-FREE

4 €

### White Wine (MOMA)

7 €

### Red Wine (MOMA)

7 €

### Rose Wine (COSTE DI ROSE)

7 €

## Aperitives and Digestives

### Montimare Mallorca aperitive (Spritz)

7 €

### Amaretto Di Saronno

7 €

### Limoncello

6 €

### Jagermaister

6 €

### Campari

6 €

### Bailyes

6 €

### Hierbas Mallorca

6,5 €

### Muntaner Rojo (Red vermouth)

6 €

## Alcohol

### Gin

Tanqueray 10	11€
Hendricks	11€
Monkey 47	12€
Tanqueray 0,0% alcohol	8,5€

### Rum

Bacardi	7 €
Amazonas	8 €
Santísima 15	13 €
Havana 7	12 €
Zacapa 23	18 €

### Tequilas and Mezcal

Tequila Curado Espadín	13€
Tequila Mijenta	13€
Ojo de Tigre Mezcal	13€
Mezcal Vida	11€

### Vodka

Grey Goose	13 €
Absolut	10 €

### Whisky

Makers Mark	10€
Jhonny Walker Red	9€
Jameson	9€
Macallan 12	16€

### Brandy

Sauv 15	8 €
Carlos I	9 €
Hennessy V.S	10 €
Remy Martin VSOP	11 €

TODOS LOS COMBINADOS, +3,5€

SPIRIT AND MIXER, +3,5€