

Piscina Menú / Pool Menu

11.00-19.00

Croquetas del día caseras <i>Homemade croquettes of the day</i> (consultar alérgenos) <i>(see allergens)</i>	14 €
Ensalada de calabacín, granada y ricota (tomate seco, pipas de calabaza y módena) <i>Courgette, pomegranate and ricotta salad (dry tomato, pumpkin seeds and balsamic vinegar)</i> (lactosa, frutos secos) <i>(lactose, nuts)</i>	19 €
Ensalada de burrata y mango al grill (tomates cherry, nueces y pesto de albahaca) <i>Burrata salad with grilled mango (cherry tomatoes, walnuts and basil pesto)</i> (lactosa, frutos secos) <i>(lactose, nuts)</i>	24 €
Taco de ceviche de corvina (trepó, mango, brotes de cebolleta y mayonesa de kimchi) <i>Sea bass ceviche taco (trempe, mango, spring onion sprouts and kimchi mayonnaise)</i> (gluten, soja, pescado, lactosa, huevo, apio) <i>(gluten, soya, fish, lactose, egg, celery)</i>	9 €
Taco de lágrima de cerdo ibérico (trepó, brotes de rábano rosa y mayonesa de chipotle) <i>Iberian pork tear taco (trempe, pink radish sprouts and chipotle mayo)</i> (gluten, apio, soja, mostaza, sulfitos, huevo) <i>(gluten, celery, soya, mustard, sulphites, egg)</i>	8,50 €
Tartar de pescado del día (aliño asiático, sésamo y chiles con mayonesa de kimchi) <i>Fish of the day tartar (asian dressing, sesame and chilli with kimchi mayonnaise)</i> (gluten, pescado, soja, sésamo, huevo) <i>(gluten, fish, soya, sesame, egg)</i>	S.P.M €
Tartar de ternera con encurtidos (brotes de rábano rosa y chiles con mayonesa de chipotle) <i>Beef tartar with pickles (pink radish sprouts and chilli with chipotle mayonnaise)</i> (gluten, pescado, soja, sésamo, mostaza, huevo) <i>(gluten, fish, soya, sesame, mustard, egg)</i>	26 €
Mezze árabe (baba ganoush, falafel, hummus, pan de pita, salsa de yogur) <i>Arabic Mezze (baba ganoush, falafel, hummus, pita bread, yogurt dip)</i> (sésamo, lactosa, gluten) <i>(sesame, lactose, gluten)</i>	18 €
Jamón ibérico de bellota 100% (pan tostado y tomate de ramallet) <i>Iberian ham 100% acorn-fed (toasted bread and ramallet tomato)</i> (gluten) <i>(gluten)</i>	36 €
Calamar nacional a la andaluza (alioli cítrico, mayo chipotle, limón) <i>National squid Andalusian style (citrus aioli, chipotle mayo, lemon)</i> (gluten, pescado, soja, huevo) <i>(gluten, fish, soya, egg)</i>	26 €
Tataki de ventresca de atún ahumada (tomate ramallet, edamame y aliño japo-mediterráneo) <i>Smoked tuna belly tataki (ramallet tomato, edamame and japanese-mediterranean dressing)</i> (soja, apio) <i>(soya, celery)</i>	28 €
Croissant de salmón ahumado (huevo, huevas, pepino, crema agria, eneldo, rúcula) <i>Smoked salmon croissant (egg, salmon roe, cucumber, sour cream, dill, arugula)</i> (gluten, pescado, lactosa, huevo) <i>(gluten, fish, lactose, egg)</i>	19 €
Pizza margarita con burrata y albahaca <i>Pizza margherita with burrata and basil</i> (gluten, lactosa) <i>(gluten, lactose)</i>	23 €
Paccheri al ragú (tomates cherry confitados, parmesano y albahaca) <i>Paccheri with ragu (confited cherry tomato, parmesan cheese and basil)</i> (gluten, huevo, lactosa, sulfitos, apio) <i>(gluten, egg, lactose, sulphites, celery)</i>	24 €
Burger clásica (carne madurada, queso, beicon, cebolla, tomate, lechuga, pepinillo) <i>Classic burger (matured beef, cheese, bacon, onion, tomato, lettuce, pickle)</i> (gluten, soja, huevo) <i>(gluten, soya, egg)</i>	16 €
Crujientes de pollo (elige una salsa)* <i>Crispy chicken (choose one dip)</i> (gluten, huevo, lactosa) <i>(gluten, egg, lactose)</i>	8 €
Patatas fritas (elige una salsa)* <i>French fries (choose one dip)</i>	6 €
Ensalada verde (cebolla fresca y tomate cherry) <i>Green salad (fresh onion and cherry tomato)</i>	6 €
*DIPS: Kétchup, mostaza, mayonesa, mayonesa de kimchi, mayonesa de chipotle, barbacoa <i>DIPS: Ketchup, mustard, kimchi mayo, chipotle mayo, barbecue</i> Extra DIPS +1€	

Postres / Desserts

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



Altramuces / Lupin



Vegetariano / Vegetarian



Vegano / Vegan



Sulfitos / Sulfites

Bebidas / Drinks Menu

11.00-19.00

Cocktails

PUMPKIN <i>Cachaca, Campari, Pumpkin Pureé, Lime</i>	13 €
SPICY PEPPER <i>Mezcal, Aperol, Spicy Pepper Pureé, Lime</i>	13 €
CUCUMBER <i>Mallorcan Gin, Green Chartreuse, Cucumber Syrup, Lime</i>	13 €
MINT <i>Aged 15 Rum, Amaretto, Branca Menta, Lime, Ederflower&Mint</i>	13 €
COCONUT <i>Tequila, Licor 43, Malibu, Ccoconut Pureé, Soda, Lime</i>	13 €
PASSION FRUIT <i>Mallorcan Vodka, Cointreau, Passion Fruit Pureé, Ginger Ale, Lime</i>	13 €
PRICKLY PEAR <i>Mallorcan Gin, White Vermouth, Prickly Pear Pureé, Lime</i>	13 €

Healthy and Fresh

FRESH LEMONADE <i>Fresh Lemon, Still Water or Sprakling water</i>	6 €
FRESH ICED TEA <i>Forest Berries, Lime Juice, Elderflower Cordial</i>	6 €
TRIP SPARKLING WATER <i>Bood Orange & Rosemary/ Cucumber Mint/ Elderflower Mint</i>	5,50 €
APEROL 0,0% alcohol <i>Aperol 0,0%, Grapefruit Soda, Lime Juice</i>	12 €
AMARETTO 0,0% alcohol <i>Amaretto 0,0%, Pineapple, Lime Juice</i>	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€

Tequilas and Mezcal

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

Whisky

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

Rum

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

Vodka

Grey Goose	13 €
Absolut	10 €

Brandy

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

TODOS LOS COMBINADOS, +3,5€
SPIRIT AND MIXER, +3,5€