

CABRERA MENU

It is a simple tapas-style menu that includes:

- High-quality Iberian ham boards.
- Cheese selection.
- Allioli (typical garlic spanish sauce).
- Nuts, crackers, and olives.

Price per person: 42€ + 10% VAT

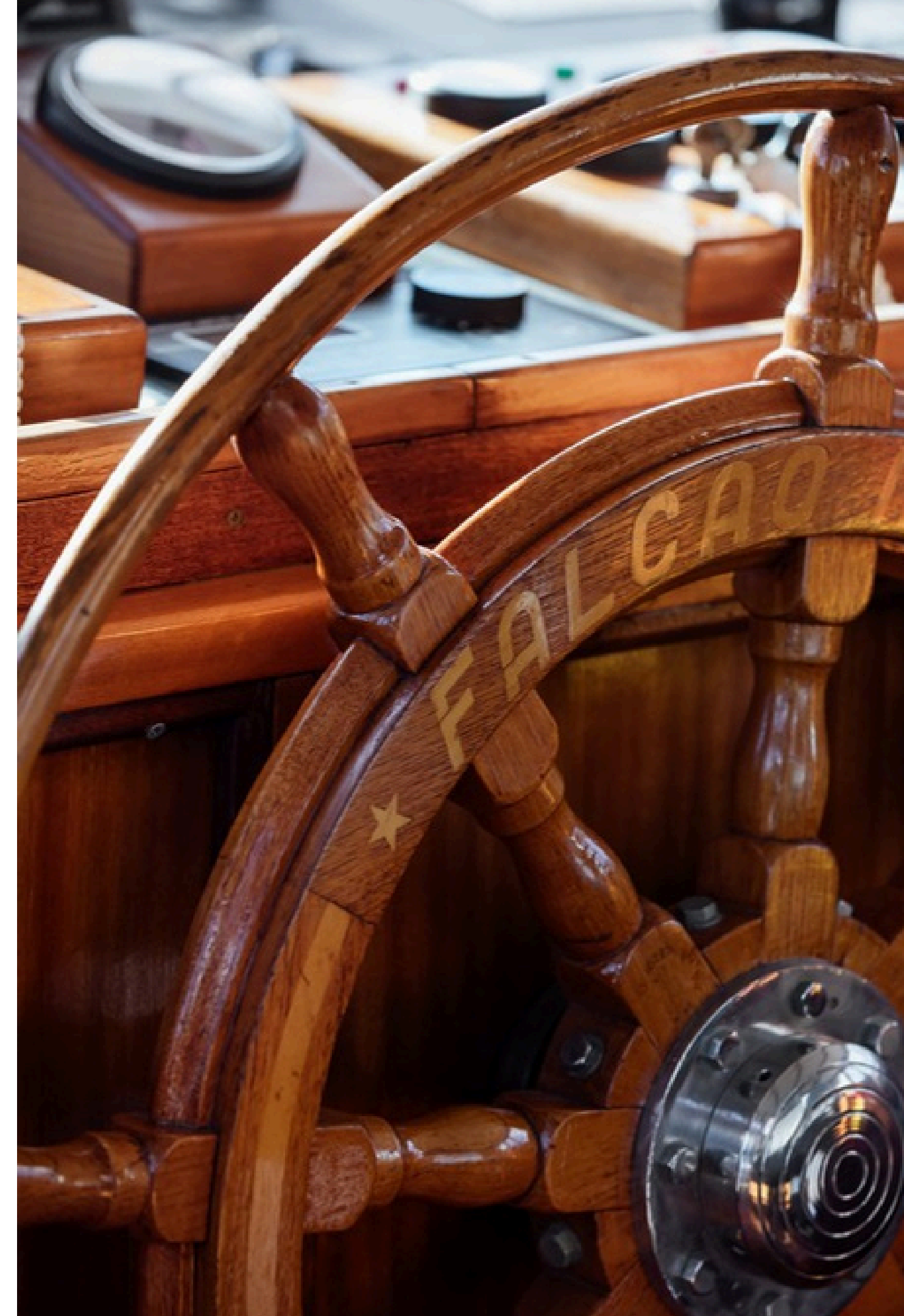


BRUNCH MENU



- Fruit platter with mini croissants , homemade jam and mini raspberry brownie.
- Selection of healthy smoothies.
- Mini yogurt and mini chia puddind with homemade granola and fruit.
- Mini pancake skewer.
- Selected sandwich & bagel platter:
 - avocado-feta toast
 - trufle chicken
 - cream cheese-smoked salmon
 - Ham - ricotta cream
- Eggs with cherry tomatoes : scramled, poached or fried.

Price per person: 72€ + 10% VAT



MEDITERRANEAN MENU

Starters

Roasted tomatoes and bell peppers salad with sesame vinaigrette, some sardines, and confit artichokes with lemon thyme.

Authentic 'Patatas bravas' (fried potatoes with spicy sauce on top)

'Pimientos de padrón' (sautéed typical small green peppers with sea salt flakes)

Main course to choose

Paella or fideua with meat and vegetables.

Paella or fideua with meat and seafood.

Paella or fideu with seasonal vegetables.

Choice of dessert

Traditional 'ensaimada' with 'burnt' cream.

Traditional 'ensaimada' with whipped cream.

Price per person: 69€ + 10% VAT

NATURE MENU

- Green mango Thai salad with tomato, fresh chili, roasted peanuts and sautéed prawns.
- Lebanese fattoush salad with mixed lettuce, tomato, cucumber, radishes, red onion, fresh herbs and pieces of toasted pita bread with sumac and lemon vinaigrette.
- Ethiopian lentil salad, with roasted tomatoes, chili, sweet potato, fresh parsley and toasted nuts.
- Greek watermelon and feta salad with mint and mint dressing.
- Japanese cucumber and sesame salad with fermented chili, edamame and seaweed.
- Roasted aubergines with tahini and honey, dried apricots, goat cheese, pomegranate and romesco base.
- Vegan burgers with cashew 'alloli' and spicy coleslaw.
- Smoked mushroom tacos with avocado, pickled cabbage, crispy corn and chipotle sauce.
- Salmon or tofu poké served with rice and fresh garnishes.
- Classic hummus and roasted peppers with croutons and toasted Arabic bread.
- Cauliflower nuggets with tomato chutney and dukkah.

Price per person: 7 dishes to choose : 75€ + 10% VAT
9 dishes to choose : 88€ + 10% VAT



INDICO MENU

- Mini white fish ceviche with sweet potato puree and crunchy corn.
- Lamb burger with tomato, harissa and basil chutney.
- Toast with fresh burrata and tomato confit.
- Sobrassada toast with quail egg and crispy ham.
- Cuttlefish figatell on brioche bread and fennel jam.
- Vegetarian roasted mushroom and corn tacos with chipotle lime sauce.
- Assortment of croquettes (boletus with smoked cheese, roast chicken and ham)
- Spinach and feta triangle with honey and lemon dressing.
- Dim sums of Iberian pork and prawns with light peanut curry.
- Prawn and fresh mango skewers.
- Mini roast beef roll with dried tomato, arugula, parmesan and truffle.
- Mini knife-cut veal tartar toast classic style.
- Mini melanzane parmigiana.
- Crispy braised free-range chicken roll with leeks and romesco sauce.

Price per person: 7 dishes to choose : 75€ + 10% VAT
9 dishes to choose : 88€ + 10% VAT



BBQ INTERNATIONAL MENU

Main course

Chicken satay skewers with peanut sauce, coriander and fresh spring onion

Maroccan-style Lamb "Kefta"

Halumi cheese and vegetables skewers

San Pedro rooster filets with gremolata.

Matured Brazilian picaña seasoned in the creole style.

Side dishes

Maroccan 'Zaalouk' (vegetables salad and roasted tomatoes with comin and lemon)

Ibiza potato salad with olives, and sun-dried tomato.

Burgur's tabbouleh.

Craprese salad with fresh basil.

Rosemary Focaccia.

Sauces (pineapple chutney, romesco, tzatziki, mojo picón, and pico de gallo)

Dessert

Petit fours.

Price per person: 86€ + 10% VAT



ATLANTIC MENU

- Lobster brioche with garlic butter and chili on Asian coleslaw with fresh celery.
- Vietnamese prawn nem with light peanut sauce.
- Grilled scallop with parsley pesto and miso.
- Thai-style steamed mussels flavored with galangal and kafir lime.
- Crispy Mexican Shrimp taco on guacamole and pico de Gallo.
- Classic sea bass on roasted sweet potato puree, crispy corn and plantain.
- Marinated salmon tartar on causa limeña and Nikkei vinaigrette with sesame and smoked chili.
- Fish kefte accompanied by zaalouk and raïta sauce.
- Balfego bluefin tuna sashimi.

Price per person: 135€ + 10% VAT



ELEVATE YOUR DINING EXPERIENCE

Guests may elevate their dining experience by tailoring any our menus with premium enhancements, artisanal desserts or, or bespoke cakes, ensuring a truly personalized and refined culinary journey.

Request further information

OPEN BAR I

WHITE WINE
Verdejo

ROSE WINE
Rioja

ESTRELLA DAMM
Draft beer

FULL DAY EVENT: 69€ P.P.+ 21% VAT
HALF DAY EVENT: 45€ P.P. + 21% VAT

Cocktails available upon request



OPEN BAR II

CAVA
Sparkling white

WHITE WINE
Sauvignon Blanc

ROSE WINE
Callet - Merlot

ESTRELLA DAMM
Draft beer

FULL DAY EVENT 82€ P.P. + 21% VAT

HALF DAY EVENT 58€ P.P. + 21% VAT

Cocktails available upon request



OPEN BAR MALLORCA

CAVA
Sparkling white

WHITE WINE
VT. MALLORCA - CA N'AXARTELL

ROSE WINE
VT. MALLORCA - MACIÀ BATLE

ESTRELLA DAMM
Draft beer

FULL DAY EVENT 90€ P.P. + 21% VAT
HALF DAY EVENT 67€ P.P. + 21% VAT

Cocktails available upon request

