

ROOM SERVICE MENU



IBERIAN CURED MEATS,
CURED HAM & CHEESE
SOURCED LOCALLY FROM
THE ISLANDS.

IBERIAN HAM —24,00 €
WITH MAJORCAN OLIVE OIL, OLIVES AND
"PAN DE CRISTAL" CRISPY BREAD

LOCAL CHEESE BOARD —18,00 €
WITH HOMEMADE JAM AND CROUTONS

EXTRA CURED BEEF —21,00 €

FRESH SALADS
& VEGETABLES.

**MAJORCAN LOCALLY-GROWN
VEGETABLES SALAD —13,00 €**

CAESAR SALAD —13,00 €

MAJORCAN TOMATO SALAD —13,00 €

PASTAS.

TAGLIATELLE —14,00 €
WITH ARTISAN SOBRASADA [MAJORCAN SPICY SAUSAGE]
AND MAJORCAN ALMONDS

SPAGHETTI CARBONARA —14,00 €

SANDWICHES
& LLONGUETS.

CHEF'S CLUB SANDWICH —16,00 €
PULLED CHICKEN WITH APPLE, DRIED BACON, SERRANO HAM,
CHEDDAR CHEESE, ROMAINE LETTUCE, TOMATO AND CAMELI-
SED ONIONS, TOPPED WITH AN ANCHOVY AND CAPER SAUCE

CHEF'S LOBSTER CLUB SANDWICH —24,00 €

OX HAMBURGER —18,00 €
ONIONS IN RED WINE, CAMEMBERT CHEESE

VEGGIE PASSION SANDWICH —15,00 €
BABA GHANOUSH, WHITE ASPARAGUS, TOMATOES IN OLIVE OIL,
SELECTION OF GREEN LEAVES, AND CUCUMBER

IBERIAN HAM IN A MAJORCAN —15,00 €
'LLONGUET' ROLL, TOMATO, ROCKET AND OLIVE OIL

FROM THE SEA.

GRILLED FRESH FISH FROM MARKET —S.P.M.

LOIN OF CORVINA —26,00 €

In line with our commitment to the oceans, and in order to
contribute to species conservation, we are working to offer our
guests an increasingly responsibly-sourced range of fish.

MEATS.

IBERIAN PORK CHEEK IN A SPICED BROTH —25,00 €

BEET SIRLOIN —27,00 €

DESSERTS.

CHEESECAKE —10,00 €
CREAM CHEESE, RED BERRY MOUSSE, FRUITS
OF THE FOREST CONFIT, BLACKBERRY SPONGE AND
MASCARPONE ICE-CREAM

TORRIJAS —10,00 €
CHEF'S "TORRIJAS" BREAD PUDDING WITH CINNAMON
IN THREE TEXTURES AND MILKY CAMELL SAUCE

SEASONAL FRUITS —7,00 €

ORGANIC YOGHURT —7,00 €

SUGAR-FREE COCONUT —7,00 €
AND MANGO PANNACOTTA



PH: Cerys Lowe

24-HOUR**

IBERIAN CURED MEATS,
CURED HAM & CHEESE
SOURCED LOCALLY FROM
THE ISLANDS**

LOCAL CHEESE BOARD —18,00 €
WITH HOMEMADE JAM AND CROUTONS

IBERIAN HAM —24,00 €
WITH MAJORCAN OLIVE OIL, OLIVES AND
"PAN DE CRISTAL" CRISPY BREAD

EXTRA CURED BEEF —21,00 €

IBERIAN HAM CROQUETTES —9,00 €

FRESH SALADS**

**MAJORCAN LOCALLY-GROWN
VEGETABLES SALAD —13,00 €**

CAESAR SALAD —13,00 €

MAJORCAN TOMATO SALAD —13,00 €

SANDWICHES & LLONGUETS**

CHEF'S CLUB SANDWICH —16,00 €
PULLED CHICKEN WITH APPLE, DRIED BACON, SERRANO HAM,
CHEDDAR CHEESE, ROMAINE LETTUCE, TOMATO AND CAMELI-
SED ONIONS, TOPPED WITH AN ANCHOVY AND CAPER SAUCE

OX HAMBURGER —18,00 €
ONIONS IN RED WINE, CAMEMBERT CHEESE

VEGGIE PASSION SANDWICH —15,00 €
BABA GHANOUSH, WHITE ASPARAGUS, TOMATOES IN OLIVE OIL,
SELECTION OF GREEN LEAVES, AND CUCUMBER

IBERIAN HAM IN A MAJORCAN —15,00 €
'LLONGUET' ROLL, TOMATO, ROCKET AND OLIVE OIL

DESSERTS**

CHEESECAKE —10,00 €

TORRIJAS —10,00 €

SEASONAL FRUITS —7,00 €

ORGANIC YOGHURT —7,00 €

PANNACOTTA —7,00 €

WATER & SOFT DRINKS.

Water

ARTESIAN 522 ML. / CABREIROA 500 ML -4,50 €

Sparkling Water

ARTESIAN 522 ML. / SAN PELLEGRINO 500 ML.
MAGMA 500 ML. -4,50 €

Soft Drinks

COCA-COLA / COCA-COLA LIGHT / COCA-COLA ZERO / SPRITE
FANTA ICY LEMON / FANTA ORANGE / GINGER ALE -3,50 €

RED BULL -5,50 €

FEVER TREE TONIC / 1724 / ROYAL BLISS TONIC -3,50 €

BEERS.

SAN MIGUEL 33 CL. / SAN MIGUEL ALCOHOL FREE 33 CL. -4,50 €

CORONITA / HEINEKEN -5,50 €

KAFFEE & SCHOKOLADE.

ESPRESSO -2,40 €

CAFFE LATTE -2,90 €

MACCHIATO -5,30 €

CAPPUCCINO -4,50 €

HOT CHOCOLATE -3,80 €

TEA.

EARL GREY / MASALA CHAI / MAROCAN MINT
REFRESHING MINT / ENGLISH BREAKFAST -4,00 €

DA HONG PAO / ROYAL YUNNAN
CHILL AOUT WITH HERBS -4,50 €

BRANDY & COGNAC.

CARDENAL MENDOZA -12,00 €

REMY MARTIN XO -48,00 €

HENNESSY PARADIS -90,00 €

GIN.

GIN MARÉ (SPAIN) -15 €

MARTIN MILLER'S (EE.UU.) -13 €

CITADELLE (FRANCE) -13 €

HENDRICK'S (ENGLAND) -13 €

TANQUERAY N° TEN (ENGLAND) -12 €

RON.

RON APPLETON ESTATE V/X (JAMAICA) -15 €

HAVANA CLUB SELECCION DEL MAESTRO (CUBA) -20 €

ZACAPA CENTENARIO XO (GUATEMALA) -34 €

SANAT TERESA 1796 (VENEZUELA) -16 €

BARCELO IMPERIAL (DOMINICAN REPUBLIC) -15 €

VODKA.

BELUGA -14 €

CRISTAL HEAD -13 €

BELVEDERE -13 €

MOSKOVSKAYA -12 €

WHISKY.

Scotch Whisky (Blend)

JOHNNIE WALKER BLACK LABEL -14 €

JOHNNIE WALKER BLUE LABEL -52 €

J&B AGED 15 YEARS -16 €

Scotch Whisky (Single Malt)

LAGAVULIN AGED 16 YEARS -18 €

MACALLAN AMBER -16 €

MACALLAN RUBY -48 €

Bourbon

JACK DANIEL'S OLD N° 7 -14 €

Japanese Whisky

SUNTORY YAMAZAKI MALT -38 €

ROOM SERVICE DRINKS



FOTO: Michael Hacker

CHAMPAGNE.

Pinot Noir, Pinot Meunier, Chardonnay

MOËT & CHANDON BRUT IMPÉRIAL –75,00 €

VEUVE CLICQUOT YELLOW LABEL –80,00 €

MOËT & CHANDON ROSÉ IMPÉRIAL –85,00 €

VEUVE CLICQUOT ROSÉ –90,00 €

Chardonnay

RUINART BLANC DE BLANCS –105,00 €

Pinot Noir, Chardonnay

RUINART ROSÉ –105,00 €

DOM PERIGNOM VINTAGE –250,00 €

DOM PERIGNOM ROSÉ VINTAGE –400,00 €

DOM PERIGNON PLENITUD 2 –500,00 €

SPARKLING.

Macabeo, Xarel.lo, Parellada, Monastrell

REVENTÓS I BLANC DE NIT ROSAT 2014 –32,00 €

[D.O. CAVA]

Macabeo, Xarel.lo, Parellada

KRIPTA –72,00 €

ROSÉ.

[D.O.] MALLORCA

Mantonegro

TIANNA VÉLO ROSÉ –25 €

[V.V.T.] EIVISSA

Manostrell, Tempranillo, Syrlat

IBIZKUS 2016 –38 €

FRANKREICH [A.O.C.] CÔTES PROVENCE

Syrah, Garnacha

HABLA RITA –35 €

WHITE.

[D.O.] MALLORCA

Chardonnay

MIGUEL GELABERT 2015 –37 €

Prensal Blanc, Sauvignon, Giró Ros

TIANNA BOCCHORIS –21 €

[D.O.] RUEDA

CHIVITE COLECTION 125 –79 €

Chardonnay

[D.O.] RUEDA

Verdejo

JOSÉ PARIENTE 2016 –26 €

Verdejo

BELONDRADE Y LURTON 2014 –58 €

RED.

[D.O.] MALLORCA

Mantonegro, Cabernet Sauvignon, Syrah, Callet, Merlot

TIANNA NEGRE BOCCHORIS –27 €

Syrah, Callet, Fogoneu

12 VOLTS –35 €

[D.O.] RIBERA DEL DUERO

Tinto Fino, Cabernet Sauvignon

PAGO DE LOS CAPELLANES 2012 –25 €

Tinto Fino

AALTO PS 2014 –95 €

Tempranillo, Merlot

HACIENDA MONASTERIO RESERVA –75 €

Tinto Fino, Merlot

VEGA SICILIA VALBUENA RESERVA 2012 –125€

Cabernet Sauvignon, Merlot, Tempranillo

FLOR DE PINGUS –180 €

[D.O. CA.] RIOJA

Tempranillo, Garnacha, Mazuelo Graciano

MUGA CRIANZA –28 €

Tempranillo, Graciano, Mazuelo

MURÚA GRAN RESERVA –38 €

Tempranillo, Graciano, Garnacha, Mazuelo

CONTINO RESERVA –45 €

Tempranillo, Garnacha, Graciano

REMELLURI RESERVA 2009 –49 €

Garnacha, Graciano, Tempranillo

RODA I –69 €

[D.O. CA.] PRIORAT - TARRAGONA

Cariñena, Garnacha, Cabernet Sauvignon, Syrah

LES TERRASES 2015 –64 €

SWEET.

[D.O.] RUEDA

Sauvignon Blanc

APASIONADO DE JOSÉ PARIENTE 2015 –30 €

[D.O.] YECLA

Monastrell

CASTAÑO TINTO DULCE 2014 - 50 CL. –26 €

12:00 P.M. - 11:30 P.M. / 24 HOUR

ROOM SERVICE 8,00 €

VAT INCLUDED

PH: Luca Bravo



ROOM SERVICE BREAKFAST

7:00 A.M. - 11:00 A.M.

FOTO: Cristian Bortes



MALLORQUÍN.

NATURAL ORANGE JUICE

BOWL OF SLICED FRUIT

PUMPERNICKEL TOAST WITH TRUSS TOMATOES,
MAHÓN CHEESE AND MALLORCAN COLD MEATS
OR LLONGUETS WITH SOBRASADA SAUSAGE AND
MAHÓN CHEESE

SCRAMBLED EGGS WITH SOBRASADA SAUSAGE

ENSAIMADA AND CREAM-FILLED CREMADILLO
PASTRIES, WITH MALLORCAN NUTS

COFFEE OR INFUSION

MINDFULNESS.

PINEAPPLE, ORANGE, KIWI AND
GINGER FRUIT SMOOTHIE

BOWL OF SLICED FRUIT

EGG WHITE OMELETTE WITH HAM AND
GRILLED TURKEY OVER MULTI-GRAIN TOAST

NUTS

YOGHURT WITH MUESLI OR PORRIDGE
WITH RED BERRIES AND HONEY

COFFEE OR INFUSION

7:00 A.M. - 11:00 A.M.
14 € VAT INCLUDED

ROOM SERVICE 8,00 €

INTERNACIONAL.

SMOOTHIE MADE WITH FRUIT OF YOUR CHOICE

BOWL OF SLICED FRUIT

TASTING OF CHEESES AND MINI VEGETABLE SALAD

EGGS MADE TO ORDER WITH BACON, POTATO RÖSTI,
ROASTED SA POBLA TOMATOES, BAKED BEANS OVER
AMERICAN-STYLE TOAST

SELECTION OF PASTRIES

COFFEE OR INFUSION

CHEF SUGGESTIONS

SMOOTHIE OR JUICE OF THE DAY

SEASONAL FRUIT SKEWER WITH MINT JELLY

EGG SURPRISE, MADE AT THE CHEF'S LIKING
WITH THE BEST PRODUCTS OF THE DAY

GOURMET CANAPÉ OF THE DAY

PASTRY SELECTION OF THE DAY, JAM AND
FRENCH BUTTER

PAIRING WITH GINGER CAVA

COFFEE OR INFUSION

