

RESTAURANT

FROM 12.30 TO 16.30H

Last table at 16.15h

mhares
Sea Club

STARTERS

Traditional 'gazpacho' with cucumber tartare	13,60€
Balearic Island and Spanish cheese platter	15,10€
Avocado salad with tender green leaves and seasonal tomatoes	16,00€
Lentil salad with roasted aubergine, cherry tomatoes and a coconut dressing	16,90€
Tomato tartare with burrata cheese and pistachio pesto	18,00€
Goat's cheese salad with red berries, beetroot and basil	18,00€
Meagre and scallop ceviche with pumpkin and pineapple	22,10€
Tuna tartare with cured egg yolk and truffle	23,10€
Iberian cured ham, light crispy bread and 'ramallet' grated tomato	25,20€
Fried Padrón peppers	12,50€
'Bravas' potatoes with a spicy sauce, tapenade and 'tap de cortí' paprika sauce	14,20€
White asparagus with Mahón cream cheese and pickle salad	15,80€
Mallorcan puff pastry-coca topped with roasted peppers and marinated cod	15,40€
Crispy calamari with citrus alioli (garlic mayonnaise)	16,30€
Spinach, goat cheese and nuts croquettes	16,80€
Duck à l'orange confit croquettes	16,80€

RICE DISHES (min 2 pax, ppp**)

Vegetable rice	22,00€
Meat and seafood paella	24,70€
Cuttlefish rice in ink with snow peas and citrus alioli (garlic mayonnaise)	25,90€
'Arrosetjats' noodle paella with red shrimps and saffron alioli (garlic mayonnaise)	26,90€
'Arrosetjats' noodle paella with suckling pork and wild mushrooms	25,90€
Seafood paella	25,90€
Lobster paella	38,30€

MAIN COURSES

Tagliatelle with cherry tomatoes, Kalamata olives and capers	18,10€
Crunchy chicken lasagna with peanut sauce	20,50€
Vegetarian burger with avocado and kimchi* (Heura®)	20,90€
Angus beef burger with caramelised onion and BBQ and tartar sauces*	20,90€
Iberian pork skirt steak with smoked parmentier and a spice sauce	23,80€
Cebón veal sirloin tataki with truffled sweet potato purée and crispy sweetcorn	27,20€
Salmon with vermouth sauce, gnocchi, apple and tenderstem broccoli	26,50€
Cod with Mallorcan-style vegetables, confit potatoes and pine nut alioli	26,90€
Char-grilled octopus on a bed of paprika hummus and samphire	27,10€
Salt-baked or grilled sea bass served with vegetables, confit potatoes and onion rings (serves 2)	30,20€
Fresh fish	SPM

VAT included



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DESSERTS

Sliced seasonal fruit	6,70€
Chocolate brownie with white chocolate cream and Ferrero Rocher ice cream	8,20€
Caramelised pumpkin with matcha tea cream and coconut sorbet	 8,20€
Gató almond tart with Mallorcan herbs and carob bean ice cream	 8,20€
Millefeuille with Mahón cheese, apricots and hazelnuts	8,20€

ICE CREAMS

2 SCOOPS 5,70€

Vanilla

Ferrero Rocher

Almond

Hazelnut

SORBETS

2 BOLAS

Lemon	5,70€	Mojito sorbet	12,50€
Coconut	5,70€	Piña colada sorbet	12,50€
Raspberry	5,70€	Xoriguer gin and lemon sorbet	12,50€

Bread, alioli and olives

(is served when ordering a dish from this menu)

Bread Refill

3,30€ ppp

1,10€ ppp

*Extra cheese

1,50€

 Vegetarian dishes

 Mallorcan dish

**ppp: price per person

Consult our Allergen Menu

VAT included

***Only guests in sunbeds have access to the swimming pool.