

RESTAURANT

FROM 12.30 TO 16.30PM

mhares
Sea Club

STARTERS

Classic gazpacho with apple and cherry tomatoes 🌿	13,00€
Balearic Island and Spanish cheese platter 🌿	14,40€
Avocado and seasonal vegetable salad 🌿	14,50€
Quinoa salad with beetroot, pineapple, baby fava beans and cashew nuts 🌿	16,10€
Seasonal tomato tartare with Stracciatella cheese and hazelnut pesto 🌿	16,50€
Goat's cheese salad with nectarine, sun-dried tomatoes and basil 🌿	16,70€
Salmon slices with mango and yellow ají chilli pepper	16,30€
Veal tartare with cured egg yolk and jalapeño chilli pepper emulsion	21,90€
Iberian cured ham, light crispy bread and grated tomato	24,00€
Fried Padrón peppers 🌿	11,00€
'Bravas' potatoes with a spicy sauce, tapenade and 'tap de cortí' paprika sauce 🌿	13,50€
Roast chicken croquettes served with herb cream	16,00€
Spinach, goat cheese and walnut croquettes 🌿	16,00€
Crispy calamari with alioli citrus and garlic mayonnaise	16,20€
Roasted aubergine with miso, feta cheese and cherry tomatoes 🌿	16,80€

RICE DISHES

From 12:30 to 16:30 (min 2 pax, ppp)

Vegetable rice	20,80€
Meat and seafood paella	23,00€
Red mullet and cauliflower rice	24,20€
Duck and spring garlic rice	24,20€
Cuttlefish ink rice with snow peas	24,20€
Seafood paella	24,20€
European lobster paella	31,10€

MAIN COURSES

Courgette stuffed with fried vegetables, vichyssoise and mediterranean vinaigrette dressing 🌿	16,30€
Tagliatelle with herbs cream, almonds and pumpkin	17,50€
Chicken wings in garlic oil with basmati rice and peanuts	19,50€
Angus beef burger with caramelised onion and BBQ and tartar sauces*	19,90€
Pork blade end cut with parmentier and paprika mojo sauce	22,60€
Cebón veal sirloin steak, parsnip purée, caramelised carrot and coffee sauce	25,90€
Calamari stuffed with shellfish and vegetables with saffron sauce	23,40€
Roasted skate with toasted butter and lemon soft white wheat	24,80€
Monkfish suquet fish stew and confit leeks	25,20€
Baby octopus with bean purée and small roasted onions	25,80€
Fish of the day with Mallorcan-style vegetables, confit potatoes and pine nut alioli	26,40€
Salt-baked sea bass served with vegetables, confit potatoes and onion rings (serves 2)	28,40€ PR
Fresh fish	SPM

* extra queso 1,50€

DESSERTS

Sliced seasonal fruit	6,50€
'Ensaïmada' millefeuille pastry with cheese cream and apricot ice cream	7,80€
Our house whisky tarte with caramelised egg yolk topping and mascarpone ice cream	7,80€
Chocolate brownie with white chocolate cream and Ferrero Rocher ice cream	7,80€
Almond sponge cake with almond sauce and meringue milk ice cream	7,80€

ICE CREAMS

2 SCOOPS

5,30€

Vainilla

Ferrero Rocher

Almendra

SORBETS

2 BOLAS

5,30€

Maracuyá

Frambuesa

Manzana verde

Bread, alioli and olives 🌿

(is served when ordering a dish from this menu)

3,20€ p.p

Glazed bread with tomato

4,20€

🌿 Vegetarian dishes

LIST OF ALLERGENS

Gazpacho soup with apple	
Quesos y picos	
Avocado salad	
Quinoa with beetroot	
Tomato tartar with straciatella cheese	
Salmon slices tiradito	
Steak tartar	
Iberian cured ham	
Padron Peppers	
Pastrami sandwich	
Roasted vegetables flaky-bread	
Tuna Brioche	
Octopus with smashed beans	
Bravas potatoes	
Chicken croquettes	
Spinach croquettes	
Crispy calamari	
Vegetable rice	
Vegetable rice	
Mixed Paella	
Sea food paella	
European lobster paella	
Duck and green garlic rice	
Stufed zucchini	
Roasted aubergine with feta cheese	
Tagliatelle	
Garlic chicken wings	
Angus burger	
Sirloin with carrots and coffee	
Pork cut with mojo sauce	
Squid and saffron	
Fresh fish Mallorcan recipe	
Salt-bake sea bass	
Fresh fish or seafood	
Ray with soft wheat	
Monkfish with "suquet"	
Fresh Fruit	
Ensaïmada millefeuille with cheese	
Our whiskey cake	
Chocolate brownie	
Almond cake with almond sauce	
Vainilla	
Ferrero Rocher	
Almendra	
Maracuyá	
Frambuesa	
Manzana verde	



CEREALS



CELERY



TREE NUTS



FISH



SOY



SESAME



PEANUTS



CRUSTACEANS



EGGS



MOLLUSCS



MILK



MUSTARD



SULPHUR DIOXIDE
SULPHITES



LUPIN