

# 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	17,10€
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	21,20€
Meat and seafood paella	24,70€
Red mullet and cauliflower rice	24,70€
Duck and spring garlic rice	24,70€
Cuttlefish ink rice with snow peas	23,50€
Seafood paella	24,70€
European lobster paella	31,60€

## 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€
Monkfish with suquet fish stew and confit leeks	25,20€
Baby octopus with bean purée and small roasted onions	25,80€
Cod 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€
Fresh fish	SPM <b>PR</b>

\* 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 SCOOPS

Maracuyá	5,30€	Mojito sorbet	12,00€
Frambuesa	5,30€	Piña colada sorbet	12,00€
Manzana verde	5,30€	Xoriguer gin and lemon sorbet	12,00€

**Bread, alioli and olives** 🌿  
(is served when ordering a dish from this menu) **3,20€ p.p**

**Bread Refill** 1,00€ 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 co ee	 
Pork cut with mojo sauce	  
Squid and sa ron	     
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