

Tramuntana
gill

SANDWICHES

GRILLED VEGETABLE 22
on seeds bread (1) (VG)

OUR CLASSIC CLUB 26
(1,3,7)

MANGO AND SMOKED SALMON 24
(1,4,7)

FRESH TUNA, SPICED MAYONNAISE AND AVOCADO 28
(1,3,4,6,10,12)

SALADS

MIXED SALAD 17
croutons, seasonal vegetables, avocado and tomato
(1,10,12) (VG)

CLASSIC CAESAR SALAD 18
(1,3,4,7)
chicken (1,3,4,7) 22
prawns (1,2,3,4,7) 24

WARM GOAT'S CHEESE SALAD 20
Mallorcan honey, dried fruit and balsamic vinegar
(1,7,8,10,12) (V)

AVOCADO, TOMATO AND SWEET ONION 17
(12) (VG, GF)

COLD & WARM DISHES

all our meat, fish and shellfish are cooked on the grill with organic charcoal

WHITE ASPARAGUS 22

with a foamy saffron hollandaise sauce

(3,7,12) (V, GF)

GRILLED SEASONAL VEGETABLES 22

(VG, GF)

GALICIAN CURED BEEF LOIN 26

local olive oil and crunchy bread

(1)

EGG TAGLIATELLE 25

homemade green pesto

(1,3,7,8)

BEEF BURGER 30

local cheese and rustic potatoes

(1,7,10)

GILTHEAD FILLED

WITH GRILLED SEASONAL VEGETABLES 32

(4)

FRESH FISH AND SEAFOOD

from the market

market price

(2,4)

Every day, the best fresh fish and seafood arrive from our local markets to be grilled or baked with herbs and exquisite virgin olive oil, always served with vegetables and fresh salads of your choice. Our Maître d'hôtel will be pleased to inform you about the catch of the day. All the fish offered on our menu are locally sourced using sustainable fishing.

SIDE DISHES

PIQUILLO PEPPERS 12
cooked in the charcoal oven
(VG, GF)

GREEN ASPARAGUS 12
cooked in the charcoal oven
(VG, GF)

POTATOES *RATTE* 10
garlic and rosemary
(VG, GF)

GREEN SALAD 9
(VG, GF)

DESSERTS

MACERATED MELON 14
with *Mallorcan pomada*
(12) (VG, GF)

TROPICAL PINEAPPLE 26
in Catalan cream cooked in our *Josper* oven
(3,7) (V, GF)

MALLORCAN TIRAMISU 14
(1,3,12) (V)

CHOCOLATE BROWNIE 14
vanilla ice cream
(1,3,7) (V)

SELECTION OF ASSORTED ICE-CREAMS OR SORBETS 10
(3,7,8) (V, GF)

LOCAL ASSORTED CHEESES 18
(1,7,8) (V)

(V) vegetarian (VG) vegan (GF) gluten-free

INFORMATION ON FOOD ALLERGIES: *Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs. Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.*

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3. Please know that several dishes from our menu can be adapted to vegetarian or vegan diets, please do not hesitate to ask your waiter.

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

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