

*Tramuntana  
gill*

Lunch Menu

# *LUNCH MENU*

## *SANDWICHES*

WITH GRILLED VEGETABLES AND SEEDS BREAD 24

(1) (VG)

OUR CLASSIC CLUB 36

(1,3,7)

WITH PASTRAMI 28

raifort sauce, cheddar cheese and Sóller orange marmalade

(1,7,10)

LOBSTER BRIOCHE 38

with tender leaves and mayonnaise with mediterranes spices

((1,2,3,7) (SD)

## *SALADS*

MIXED SALAD 19

croutons, seasonal vegetables, avocado and tomato

(1,10,12) (VG)

CLASSIC CAESAR SALAD 24

(1,3,4,7)

with chicken (1,3,4,7) 26

with king prawns (1,2,3,4,7) 26

WARM GOAT'S CHEESE SALAD 22

Mallorcan honey, dried fruit and balsamic vinegar

(1,7,8,10,12) (V)

AVOCADO, TOMATO AND SWEET ONION 21

(12) (VG, GF)

Selection of homemade breads, Mallorcan olive oil and local appetizers (1,3,7,12) 7.00 per pers.

Price are in Euros - 10% VAT included

## *COLD & WARM DISHES*

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

GRILLED AVOCADO 24  
with a foamy hollandaise sauce  
(3,7,12) (V)

GRILLED SEASONAL VEGETABLES 22  
(VG,GF)

GRILLED COW RIB-EYE 46  
candied potatoes and piquillo peppers  
(4) (SD)

EGG TAGLIATELLE 26  
with homemade green pesto  
(1,3,7,8)

BEEF BURGER 32  
mallorcan cheese and rustic potatoes  
(1,7,10,12)

GRILLED MONKFISH 46  
caper butter, lemon, herbs from our garden and candied potatoes  
(4,7) (SD)

FRESH FISH AND SEAFOOD  
from de market  
(2,4) (SD)

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 14  
cooked in the charcoal oven  
(V,G,GF) (SD)

GREEN ASPARAGUS 14  
cooked in the charcoal oven  
(VG,GF)

POTATOES “RATTE” 12  
garlic and rosemary  
(VG,GF)

GREEN SALAD 10  
(VG,GF)

## *DESSERTS*

BANANA FROM CANARY ISLAND COOKED IN CHACOIL 16  
carob syrup, vanilla ice cream and chocolate cookie crumble  
(1,3,7,12)

TROPICAL PINEAPPLE 26  
with its catalan cream cooked in our “Josper” oven  
(3,7) (V,GF) (SD)

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

CHOCOLATE BROWNIE 16  
with vanilla ice cream  
(1,3,7) (V)

SELECTION OF ASSORTED ICE-CREAMS OR SORBETS OF YOUR CHOICE 12  
(3,7,8) (V,GF)

LOCAL ASSORTED CHEESES 20  
(1,7,8) (V)

"Our commitment toward sustainability is reflected in our product sourcing.  
Many of our products (including our fish, meats, produce, dairies)  
come from local suppliers."

(V) vegetarian (VG) vegan (GF) gluten-free (SD) signature dishes

Prices are in euros - 10% VAT Included

Please know that several dishes from our menu can be adapted to vegetarian or vegan diets.

Please do not hesitate to ask to our service team. Some dishes contain one or more of the 14 allergens listed in the European Directive No. 1169/2011. (1) Cereals contain gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Dairy, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulfur dioxide and sulfites, (13) Lupins, (14) Mollusks.

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

100% recycled paper