

Starter

Two Croquetas ^{1.4.9} Iberian ham Porcini mushrooms	€ 10 2500 ♡
Rice salad with vegetables ^{Vegan} Basil Oil Sprouts	€ 22 5500 ♡
Vegetable Soup with Vegan Pasta ^{Vegan 5.9.13} Tagliolini Diced Vegetables	€ 21 5250 ♡
Spanish Potato Salad ^{1.2.3.4.7.12} Tuna Mayonnaise	€ 20 5000 ♡
Beetroot tartare ⁷ Avocado Apple-Balsamic Vinaigrette (Vegan)	€ 20 5000 ♡
Vegetable tartare with stuffed quail ^{1.7.11} Foie gras pistachios wild cabbage salad	€ 27 6750 ♡
Mallorcan tart ^{1.4.7.9.11.12} Goat cheese au gratin Cecina de León Romesco	€ 29 7250 ♡
Fish and prawn ceviche ^{2.3.7.9} Red prawn Eagle fish Avocado Passion fruit	€ 20 5000 ♡
Baked king prawns ^{1.3.4.7.9.12} Mayonnaise Green Mustard Pisto	€ 29 7250 ♡
Grilled Pulpo ^{30 4.14} Mashed Potato Pointed Cabbage Paprika Garlic Oil	€ 33 8250 ♡
Lobster rolls ^{1.2.3.7.9.13} Soy Vinaigrette Lobster Américaine	€ 28 7000 ♡

1.Egg 2.Fish 3.Crustacean 4.Milk 5.Celery 6.Sesame
7.Sulphite 8.Peanut 9.Gluten 10.Lupine 11.Nuts 12.Mustard
13.Soy 14.Mollusks



Pamper yourself with your Meliá Rewards points, redeem them for any drink or meal from our menu.

250 ♡ = €/\$1

VAT included

From the Sea

Grilled lobster on potato cream ^{3,4,7} Porcini mushrooms Goose fat Coriander sprouts	€ 47 11750 ♡
Lobster cream soup ^{2,3,7,14} Lobster Vegetables Rice	€ 42 10500 ♡
Monkfish medallion with Iberico ham ^{2,12} Leaf spinach pointed peppers mango vinaigrette	€ 38 9500 ♡
Confit cod and pil-pil sauce ^{2,7,9} Vegetable cream soup	€ 38 9500 ♡
Grilled giant squid ^{1,4,7,12,14} Piquillo Sriracha mayonnaise Leaf salad	€ 37 9250 ♡
Hake and Vongole ^{2,3,7,9,14} Salsa Verde Vegetables	€ 41 10250 ♡

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From the Land

Neck of lamb 36` 70° ^{5,7} Piquillo pepper sauce fried potatoes cabbage	€ 45 11250 ♡
Dry Aged Beef Tenderloin with Potato Terrine ^{4,5,7,9} Crispy Honey Leaf Spinach	€ 63 15500 ♡
Sautéed Mushrooms of the Season ^{Vegetarian 1,7,9} Herb mushrooms enoki oyster mushrooms poached egg	€ 32 8000 ♡
Braised Iberian pork cheeks ^{4,7,9} Red wine sauce carrot-orange puree green asparagus	€ 35 8750 ♡
Roasted suckling pig shank in its own broth ⁷ Jacket potato Iberico ham Herbs	€ 35 8750 ♡
Sautéed beef fillet cubes ^{7,4} Sugar snap peas mini carrots potato cream Iberico ham	€ 42 10500 ♡
Rack of lamb with port wine ^{1,4,7,9} Port wine Pasta Truffle cream	€ 46 11500 ♡
Beef fillet ⁷ Grilled avocado sautéed cherry tomatoes	€ 50 12500 ♡

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Dessert

Mango Tartlet ^{1,4,9}

Red berries | sponge cake


€ 14

3500 

Almond candy with white chocolate ice cream ^{1,4,11}

Brittle | Mint syrup

€ 14

3500 

Tour of the garden

Sweet Vegetables | Fruits | Cress

€ 14

3500 

Creme Brûlée ^{1,4}

Berries


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