

Starters

Cheese board

Selection of cheeses from the Balearic Islands and other Spanish regions.

18

Half-Board supplement / 3

Iberian ham with glass bread and tomato

20

Half-Board supplement / 3

Assorted croquettes

Creamy croquettes of Iberian ham, baby squid in its ink and spinach with cheese.

14

Hummus tasting



Three varieties: Classic, beetroot and curry, served with carrot and cucumber sticks and Majorca cookies.

15

Mussels with Thai sauce

Steamed mussels enhanced with an aromatic, lightly spiced Thai sauce.

12

Soup of the day or Chef's cream soup

Daily preparation according to market selection.

12

Patatas bravas (Spicy potatoes)

10

Allergen information available upon request



Starters

Mallorcan Tumbet



Layers of zucchini, aubergine, red pepper and potato with tomato sauce.

10

Goat cheese salad

Mixed lettuce, walnuts, red berries, avocado, goat's cheese and red berry vinaigrette.

*Vegan option with vegan feta cheese.

12,50

Mixed salad



Mixed lettuce with cherry tomatoes, red onion, peppers, avocado and cucumber.

12,50

Courgette carpaccio

Thin slices of zucchini with cherry tomatoes, parmesan cheese, walnuts and basil.

9

Tomato & Burrata salad

Seasonal tomatoes with creamy burrata, extra virgin olive oil and pesto sauce.

14,50

Salmon Tartare

Served with a base of guacamole and crispy bread toast

18

Allergen information available upon request



Main Dishes

Rice “a la llauna”

Meat Rice with Secreto Ibérico

(Min. 2 persons)

20 p.p

Mixed Rice

(Min. 2 persons)

19 p.p

Vegetable Rice

(Min. 2 persons)

17 p.p



Seafood Rice

(Min. 2 persons)

21 p.p

Black Rice with Octopus and Alioli

(Min. 2 persons)

20 p.p

Pastas

Tagliatelle Bolognese

Fresh pasta with slowly cooked Bolognese sauce.

15

Tagliatelle Carbonara

Classic recipe with creamy sauce and intense flavours.

15

Black Raviolis

Seafood filled ravioli served with pesto sauce and smoked salmon.

15

Chef's Tagliatelle

Truffle, portobello mushrooms and burrata in a smooth and aromatic combination.

17

Allergen information available upon request



Main Dishes

Meat

Chicken breast

Stuffed with dates and green asparagus, dressed with Bourbon sauce, seasonal vegetables and creamed potatoes.

19,50

Beef tenderloin

Tender and juicy cut served with seasonal vegetables and creamed potatoes.

25

Half-Board supplement / 6

Secreto Ibérico (Iberian pork)

Juicy and flavourful cut served with seasonal vegetables and creamed potatoes.

19,50

Beef Entrecote

Selected beef cut served with seasonal vegetables and potatoes.

22,50

Half-Board supplement / 6

Mallorcan hamburger

Beef burger with Mahón cheese and sobrasada with honey, served with French fries.

18,50



Allergen information available upon request

Main Dishes

Fish

Baked sea bass

Oven-roasted Sea Bass with seasonal vegetables and potatoes.

(On order, min. 2 persons)

23 p.p

Cod Gratin with Alioli

Served with Mallorcan-style spinach and baked potatoes

18,50

Honey and Mustard Glazed Salmon with Pistachio Crust

Served with seasonal vegetables and potatoes

21,50

Grilled Octopus

With potatoes and sautéed with “sobrasada” and honey

18,50

Vegan Options

Heura Stir-Fry



Heura sautéed with fresh vegetables and rice.

14

Vegan Burger



Plant-based Burger with mixed lettuce, tomato and pepper jam served with french fries.

12,50

Falafel Wrap



Corn pancake with chickpea hummus, mixed lettuce, tomato and falafel, served with french fries.

12,50

Stuffed Aubergine



Roasted aubergine filled with vegetables, tomato sauce and vegan feta cheese.

14

Allergen information available upon request



Desserts

Thousand Apple leaves

With vanilla ice cream.

7,60

Tiramisú

Traditional recipe with creamy texture and balanced flavour.

7,60

Chocolate Macaron

With raspberry sorbet.

7,60

Lemon Surprise

Light lemon mousse with pistachio cake and lemon cream.

7,60

Mango & Maracuyá Mousse



Smooth mousse with tropical notes.

7,60

Seasonal Fruit Salad

Selection of freshly cut seasonal fruit.

7,60

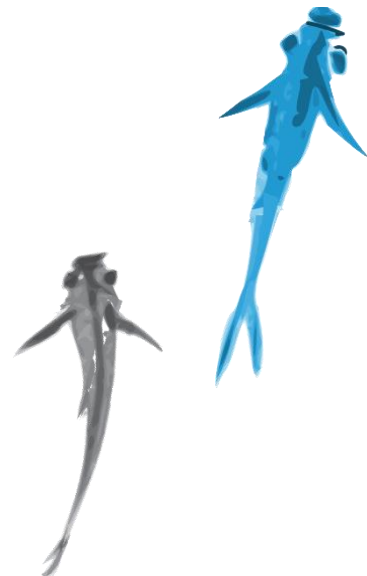
Vegan Brownie



Rich chocolate brownie made with plant-based ingredients.

7,60

Allergen information available upon request





**ALCUDIA
PORT SUITES
BORDOYHOTELS**