

Table service, perfect to spend some beautiful moments together

Menu 1
Appetizer
To share

Huevos rotos (scrambled eggs) with foie gras and portobello mushrooms
Cantabrian anchovies with llonguet torrat (typical Majorcan white bread)
Warm goat cheese salad, nuts and fig vinaigrette
Grilled vegetables with romesco sauce (red pepper and almond sauce)

Main course
To select in advance

Roasted sea bass in clam sauce with candied potatoes
Grilled beef tenderloin with foie and a Pedro Ximenez reduction accompanied by apple slices fried in butter

Dessert
Cream cheese and red fruits covered with crumble

BEVERAGES INCLUDED
Valonga Chardonnay / Valonga Syrah
Beer, water and soft drinks

Bread and olives

€ 49

Additional optional services (to this service)
Blended alcoholic drinks: €8/per piece (Sky Bar excluded)
Ham holder, Sushi, Theme buffets: on request

Price per person (10% VAT included).

Menu is only available with a previous reservation. A deposit invoice of 25 % of the total price is required.

The indicated beverages are included from the start of the dinner service to the moment when the dessert is served.

The selected main courses should be communicated 5 days before the event takes place. We kindly ask you to inform us about any allergies or food intolerances.

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Menu 2
Appetizer
To share

Portion of Ibérico ham with llonguet torrat (typical Majorcan white bread)
Warm codfish salad and roasted red pepper
Grilled squid with crunchy potatoes and alioli
Croquettes of Iberian cheek with port and honey

Main course
To select in advance

Grilled calamari in green sauce accompanied by candied potatoes
Beef tenderloin skewer with portobellos and a red pepper sauce accompanied by straw potatoes

Dessert
NY Cheesecake

BEVERAGES INCLUDED

Valonga Chardonnay / Valonga Syrah
Beer, water and soft drinks

Bread and olives

€ 55

Additional optional services (to this service)

Blended alcoholic drinks: € 8/per piece (Sky Bar excluded)
Ham holder, Sushi, Theme buffets: on request

Price per person (10% VAT included).

Menu is only available with a previous reservation. A deposit invoice of 25 % of the total price is required.

The indicated beverages are included from the start of the dinner service to the moment when the dessert is served.

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Cocktail service, perfect for events with dynamic character

Appetizer, 1 piece per person

Marinated salmon pintxo with cream cheese and a mustard vinaigrette

Chicken fingers with mustard and curry sauce

Anchovy and boqueron with tomato marmalade served on toast

Caprese skewer with Ibérico ham

Pintxo of Spanish potato salad ("Ensaladilla rusa") with tuna

Tasting of red tuna tartar

Grilled squid skewer

Croquette of Ibérico pork cheek with a port wine sauce

Pintxo of Ibérico pork fillet with goat cheese and onions braised in red wine

Dessert, 1 piece per person

Mini brownie

BEVERAGES INCLUDED

Valonga Chardonnay / Valonga Syrah

Beer, water and soft drinks

€39

Additional optional services (to this service)

Blended alcoholic drinks: €8/per piece (not applicable in the Sky Bar)

Ham holder, Sushi, Theme buffets: on request

Service at the Sky Bar of the hotel: € 15/per person. Min. 20 persons

Price per person (10% VAT included).

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We kindly ask you to inform us about any allergies or food intolerances.