



PLATJA MAR

formentor
beach

MENU.

TAPAS.

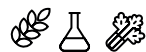
IBERIAN ACORN-FED HAM WITH BREAD WITH TOMATO.

28.



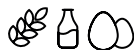
PATATAS BRAVAS.

15.



HAM CROQUETTES.

3 per croquette.



STEAMED ROCK MUSSELS WITH CITRUS FRUITS AND HERBS.

15.



CALAMARI ANDALUSIAN STYLE, LIME MAYONNAISE.

19.



SPANISH POTATO SALAD.

15.



ALLERGENS.



Gluten



Dairy



Sulphite



Egg



Shellfish



Peanut



Cellery



Crustacea



Soy



Fish



Nuts



Mustard

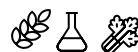


Sesame

STARTERS.

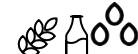
ANDALUSIAN GAZPACHO.

12.



GREEK SALAD WITH BABA GANOUSH.

17.



SALAD OF TOMATOS WITH TUNA BELLY AND SPRING ONION.

17.



RIGATONI WITH BOLOGNESE SAUCE.

16.



STARRED EGGS WITH IBERIAN HAM AND POTATOS.

19.



VEAL CARPACCIO WITH PARMESAN AND ROCKET SALAD.

20.



PRAWN CARPACCIO WITH LIME VINAIGRETTE.

24.



PA AMB OLI, ROASTED AUBERGINE, SOBRASSADA AND MAHÓN CHEESE.

16.

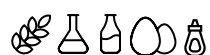


BURGERS.

PLATJA MAR BURGER.

BEEF, LETTUCE, TOMATO, ONION, PICKLES, BACON AND MAHON CHEESE WITH FRIES ON THE SIDE.

22.



FRESH TUNA BURGER.

LETTUCE, TOMATO AND CARAMELISED ONION WITH FRIES ON THE SIDE.

21.



VEGGIE BURGER WITH SALAD.

21.



FISH.

TUNA TATAKI WITH ROASTED PEPPERS.

24.



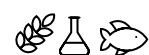
GRILLED CALAMARI WITH TRAMPÓ.

24.



MONKFISH TAIL PLATJA MAR STYLE.

26.



MEAT.

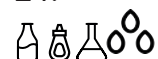
CHICKEN PALLARDA WITH FRIES.

18.



ROAST BEEF WITH MUSTARD VINAIGRETTE AND MASHED POTATOS.

24.



BEEF SIRLOIN WITH PIQUILLO PEPPERS.

25.

RICE and FIDEUA.

BLACK RICE PAELLA WITH CUTTLFISH AND SCALLOPS.*

24.



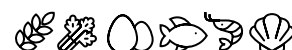
PAELLA "DEL SENYORET" WITH SQUID AND PRAWNS.*

27.



FISH FIDEUA.*

22.



*Prices per person. Minimum 2 people.

DESSERTS.

FRUIT SALAD.

9.

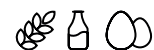
DARK CHOCOLATE BROWNIE WITH VANILLA ICE CREAM.

11.



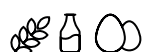
CHEESECAKE WITH RASPBERRY SAUCE.

11.



LEMON PIE.

11.



VANILLA AND CHOCOLATE ICE CREAM.

9.



LEMON SORBET.

9.



SMOOTHIES.

GREEN POWER. Pineapple, spinach, cucumber, kale and apple juice. 8.

VITALITY. Banana, strawberry and apple juice. 8.

COLADA. Banana, pineapple, coconut and apple juice. 8.

DRINKS.

DRAUGHT BEER 0,3 L. 6.

DRAUGHT BEER 0,5 L. 8.

BEER 33 CL. 6.

BEER 0,0 33CL. 6.

GLASS OF CAVA. 6.

MARTINI DRY/BLANCO/ROSSO. 7.

VERMUT MUNTANER BLANCO/ROSÉ/ROSSO. 7.

RICARD. 7.

FINO / MANZANILLA. 7.

FIERO by Martini. 8.

COLD TEAS.

MOORISH TEA. 7.

PEACH TEA. 7.

LEMON TEA. 7.

COCKTAILS KMO.

SPRITZ BIANCO FORMENTOR. White wine from Formentor Na Blanca, aperol and soda. 12.

MOJITO MEDITERRÁNEO. Túnel herbs, lemon, fresh mint and soda. 12.

VERMUT SPLASH. Vermut Muntaner Bianco, tonic and citrus fragrance from our orchard. 12.

PINK SPRITZ. Vermut Muntaner Rosé, pink grapefruit and fresh grapefruit soda. 12.

WINES from FORMENTOR.

The vineyard is one of the jewels of Formentor. Our wines have a cultivation process that is committed to the practice of organic viticulture with little intervention, respecting the environment.

The climate of the area combined with the sea breezes and the orography of the estate, which protects the vineyard from the Tramuntana winds, are responsible for the unique wine that surprises all types of palates.

WHITE.

NA BLANCA FORMENTOR. Viogner, Giró ros, Malvasia and Prensal blanc.
Glass 6. | Bottle 21.

ROSÉ.

U CAP FORMENTOR. Callet, Prensal blanc and Syrah.
Glass 6. | Bottle 21.

RED.

LILLOT FORMENTOR. Cabernet Sauvignon, Callet and Syrah.
Glass 6. | Bottle 23.

WHITE WINE SANGRIA.

37,5 CL | 18.
75 CL | 27.

WHITE WINES.

MALLORCA.

MANDIA VELL CUVÉÉ BLANC. Chardonnay, Viogner ECO. 35.

RUEDA.

BICICLETAS Y PECES. Verdejo ECO. 23,50.
MARQUÉS DE RISCAL. Sauvignon Blanc. 26.

VALDEORRAS.

EL AERONUATA. Godello. 28.

ROSÉ WINES.

MALLORCA.

ES TREN ROSAT. Callet, Syrah, Cabernet Sauvignon. 21.

TIANNA "VELOROSE". Manto Negro ECO. 26,50.

PENEDÉS.

FRAGANCIA DE MARTA. Sauvignon Blanc, Pinot Noir VEGANO. 27.

RED WINES.

MALLORCA.

PROJECTE TERRA. Callet ECO. 26,50.

RIOJA.

MARQUÉS DE RISCAL. Tempranillo. 33.

V.T. CASTILLA-LEÓN.

ABADÍA RETUERTA SELECCIÓN ESPECIAL. Tinta Fina, Cabernet. 52.

SPARKLING.

CAVA.

RAVENTÓS ROIG BRUT NATURE. 22.

RAVENTÓS ROIG BRUT NATURE ROSÉ. 22.

CORPINNAT.

GRAMONA IMPERIAL GRAN RESERVA. 39.

CHAMPAGNE.

MOËT BRUT IMPERIAL. 71.

MOËT BRUT ROSÉ. 86.

MOËT ICE. 97.

COCKTAILS.

KIR. White wine and Cassis Cream.

7.

KIR ROYAL. Cava and Cassis Cream.

8

FIERO SPRITZ. Martini Fiero and Cava.

8.

BLOODY MARY. Vodka, tomato juice, lemon juice, Perrins Sauce and Tabasco.

14.

MOJITO. Ron, lime, fresh mint and soda.

14.

CAIPIRINHA. Cachaça and lime.

14.

PIÑA COLADA. Ron, coconut milk and pineapple juice.

14.

DAIKIRI. Rum and lime juice.

14.

MARGARITA. Tequila, cointreau and lime juice.

14.

TEQUILA.

PATRON SILVER.

10.

PATRON REPOSADO.

12.

VODKA*.

ERISTOFF.

11,5.

GREY GOOSE.

14,5.

*Premium tonic supplement. 1.

**Supplement Whisky soft drink. 2,5.

GIN*.

BOMBAY DRY.

11,5.

BOMBAY SAPHIRE.

15,5.

BOMBAY BRAMBLE.

15,5.

BROCKMAN'S.

16,5.

HENDRICKS.

16,5.

RON.

BACARDI BLANCO.

11,5.

BACARDI RESERVA 8.

12,5.

SANTA TERESA GRAN RESERVA.

18,5.

WHISKY**.

DEWARD'S WL.

9.

FOUR ROSES.

9.

JACK DANIEL'S.

10.

JAMESON.

9.

DEWARD'S 8.

10.

J.W. BLACK LABEL.

10.

DEWARD'S 12.

16.

GLENFIDDICH.

16.



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