












PLATJA MAR

MENU

TO SHARE

Plain oyster 	8€/u
Natural oyster with ponzu sauce 	8€/u
Oyster with Osetra caviar   	43€
Garlic prawns 	24€
Octopus with creamy potatoes  	34€
Andalusian-style squid with wasabi mayonnaise    	23€
Homemade iberian ham croquettes  	19€
100% Acorn-fed Ibérico Ham	42€





CAVIAR

50g Osetra caviar served with traditional blinis and butter     	280€
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STARTERS

Gazpacho with Iberian Ham 	24€
Artisanal burrata opened with tomato and figs from Ses Cases Velles 	34€
Lettuce, gorgonzola, walnut, and pear Salad  	28€
Quinoa tabbouleh salad    	24€
Tomato, avocado, and cockle tartare 	28€
Sea bass ceviche    	27€
Shrimp carpaccio with caviar     	95€
Seafood cannelloni Add 10g Osetra caviar + 70€        	34€
Mallorcan red prawn 	m.p
Fried quail eggs with caviar and shrimp     	85€

LOBSTER

Avocado and lobster salad   	36€
Grilled blue lobster 	175€/kg

PAELLAS*

Seafood paella with clams and prawns **38€**



Black rice paella with baby squid **32€**



Fideuà with cuttlefish and Clams **30€**



*Prices per person. Minimum 2 people

MAIN COURSES

Scarlet prawn linguine **66€**



Breaded turbot with panko **42€**



Dorado with Garlic and Chili **43€**



Tataki of Balfegó tuna with Bloody Mary froth **46€**



Veal sirloin with seared foie gras medallion **48€**



Aged beef bun burger with smoked cheddar cheese, guanciale, and beech mushrooms **32€**

Add foie + 9€



ALLERGENS

Gluten	Nuts
Crustaceans	Cellery
Eggs	Mustard
Fish	Sesame
Peanuts	Sulphites
Soja	Lupin
Dairy	Shellfish

SIDE DISHES FOR MAIN COURSES

Sautéed vegetables

Homemade French Fries

Mashed potatoes

Green asparagus

Green salad

DESSERTS

HOMEMADE, MADE BY
OUR PASTRY CHEFS

Cheesecake	14€
 	
Lemon pie.	14€
  	
Vanilla biscuit dipped in hot chocolate	14€
  	
Fruit salad	14€
Assorted Handcrafted Ice Creams	14€
	
Pistachio ice cream filled ensaimada	14€
    	
Chocolate cylinder with orange gelée	14€
   	

CHILDREN'S MENU (up to 10 years old)

Rigatoni with bolognese sauce	16€	French fries	   	4€
   		White rice		4€
Chicken fingers	16€	Salad		4€
 				
Beef and cheese hamburger	18€			
  				
Breaded chicken breast	18€			

PLATJA MAR

**CARTA DE VINOS
WINE MENU
WEINKARTE**

VINOS BLANCOS WITHE WINE WEISSWEIN

MALLORCA.

CAN AXARTELL BLANC. **33€**
Malvasía, giró ros, viogner,
prenal blanc. **Copa/Glass**
10€

TRIAVA BLANC. **79€**
Prenal blanc.

TORRE DES CANONGE **63€**
2021. Giró ros.

971. Sauvignon blanc. **46€**

RIBAS BLANC. Prenal
blanc, giró ros. **48€**

RUEDA

MENADE. Verdejo. **29€**

RIBERA DEL DUERO

TERRITORIO LUTHIER **48€**
BLANCO LARA O
BLANCO. Albillo Mayor,
Pirulés.

RIOJA

QUE BONITO **76€**
CACAREABA 2020.
Garnacha Blanca, Viura,
Malvasía.

RÍAS BAIXAS

EULOGIO POMARES **59€**
CARRALCOBA 2021.
Albariño.

VALDEORRAS

QUINTA DO SOL. Godello. **40€**
O SORO 2021. Godello. **550€**

RIBERA DEL DUERO

BELONDRADE Y **79€**
LURTON 2022. Verdejo.

VINOS ROSADOS ROSÉ WINE ROSÉWEINE

MALLORCA.

CAN AXARTELL **33€**
ROSADO. Manto negro,
merlot, pinot noir y callet. **Copa/Glass**
10€

ANAVA SOMNI. Manto
Negro, Merlot y Callet. **43€**

RIBERA DEL DUERO

TERRITORIO LUTHIER **50€**
BLANCO LARA O
CLARETE. Tempranillo,
Garnacha, Albillo Mayor.

RIOJA

MARQUÉS DE **76€**
MURRIETA PRIMER ROSÉ.
Mazuelo.

VINOS TINTOS

RED WINE

ROTWEIN

VIN ROUGE

MALLORCA.

CAN AXARTELL TINTO 2021. Callet, manto negro, merlot, syrah y gorgollassa. **33€**
Copa/Glass
10€

RIBAS DE CABRERA 2021. **115€**
Manto Negro, Syrah, Cabernet Sauvignon.

4 KILOS 2022. Callet, fogoneu. **65€**

RIOJA

CASTILLO DE YGAY GRAN RESERVA ESPECIAL 2012. **336€**
Tempranillo, Mazuelo.

RIBERA DEL DUERO

EL NOGAL 2019. **95€**
Tinto fino.

PRIORAT

ESCALA DEI L'HERETGE 2021. **93€**
Cariñena.

RIBERA DEL DUERO

ARTADI VIÑA EL PISÓN 2018. Tempranillo **398€**

ESPUMOSOS

SPARKLING WINE

SHAUMWEINE

MOUSSEUX

CORPINAT.

TURÓ D'EN MOTA 2008. **150€**
Xarel·lo.

GRAMONA PINOT NOIR ROSÉ GRAN RESERVA BRUT. Pinot noir. **60€**

LLOPART RESERVA BRUT NATURE. Macabeo, Xarel·lo. **51€**

CHAMPAGNE

KRUG GRANDE CUVÉE. **410€**
Pinot noir, Chardonnay, Pinot meunier.

RUINART BRUT. **115€**
Chardonnay, Pinot noir, Pinot meunier.

FRANÇOIS SECONDE BRUT GRAN CRU. **73€**
Chardonnay, Pinot noir, Vinos de reserva. **Copa / Glass**
20€

LAURENT PERRIER CUVÉE ROSÉ BRUT. **169€**
Pinot noir.

PLATJA MAR

**BEBIDAS
DRINKS**

APERITIVOS

CERVEZA BARRIL / DRAFT BEER 0,3L 6€

CERVEZA BARRIL / DRAFT BEER 0,5L 8€

CERVEZA / BEER 33CL 6€

0,0% CERVEZA / BEER 33CL 6€

CAVA. COPA / GLASS 9€

CINZANO DRY/ROSSO/BIANCO 8€

VERMUT MUNTANER (Mallorca)
blanco/rosé/rosso 8€

RICARD
FINO/MANZANILLA
APEROL SPRITZ 15€

SMOOTHIES

GREEN POWER. Piña, espinaca, pepino,
kale y zumo de manzana/ Pineapple,
spinach, cucumber, kale, and apple juice . 12€

VITALITY. Plátano, fresas y zumo de
manzana / Banana, strawberries, and apple
juice . 12€

COLADA. Plátano, piña, coco y zumo de
manzana / Banana, pineapple, coconut, and
apple juice. 12€

NATURE. Zanahoria, mango, piña y
maracuyá. Carrot, mango, pineapple, and
passion fruit. . 12€

HEALTHY. Aguacate, col rizada, plátano y
ralladura limón / Avocado, kale, banana,
and lemon zest. 12€

REFRESH. Sandía, fresa, mango y chía /
Watermelon, strawberry, mango, 12€ and
chia. 12€

COCKTAILS KMO

SPRITZ BIANCO 12€
FORMENTOR. Na Blanca
Formentor, aperol, soda.

MOJITO MEDITERRANEO. 12€
Hierbas Tunel, limón, menta
fresca y soda / Hierbas Tunel,
lemon, fresh mint and soda.

VERMUT SPLASH. Vermut 12€
Muntaner blanco, tónica y
perfume de cítricos de
nuestro huerto / White
Vermouth Muntaner, tonic,
and citrus perfume from our
garden.

PINK SPRITZ. Vermut 12€
Muntaner rosé, refresco de
pomelo rosa y pomelo fresco
/ Rosé Vermouth Muntaner,
pink grapefruit soda, and
fresh grapefruit.

COCKTAILS

BLOODY MARY 15€

MOJITO 15€

CAIPIRINHA 15€

PIÑA COLADA 15€

DAIKIRI MARGARITA 15€

MOCKTAILS

VIRGIN MARY 12€

MOJITO 12€

PIÑA COLADA 12€

GIN TONIC. Tanqueray 0.0 12€

GIN COCKTAILS

BOMBAY DRY con lima, menta fresca y Schweppes con flor de hibiscus / with lime, fresh mint, and Schweppes with hibiscus flower. **15€**

BOMBAY SAPHIRE con piel de limón, jengibre y Schweppes con pimienta rosa / with lemon peel, ginger, and Schweppes with pink peppercorn. **16,5€**

BOMBAY BRAMBLE con frutos rojos y Schweppes clásica / with red berries and classic Schweppes. **16,5€**

BULLDOG con canela en rama, piel de naranja y Schweppes de pimienta rosa / with cinnamon stick, orange peel, and Schweppes with pink peppercorn. **17,5€**

GIN MARE con romero, albahaca y Schweppes de pimienta rosa / with rosemary, basil, and Schweppes with pink peppercorn. **17,5€**

HENDRICKS con rodajas de pepino y Schweppes clásica / with cucumber slices and classic Schweppes. **17,5€**

G'VINE con uvas y Schweppes clásica / with grapes and classic Schweppes. **18,5€**

PALMA con naranja, limón y Schweppes con un toque de lima / with orange, lemon, and Schweppes with a hint of lime. **18,5€**

GIN

BOMBAY DRY **14€**
SEAGRAMS **14€**
BOMBAY SAPHIRE **15,5€**
BOMBAY BRAMBLE **15,5€**
BULLDOG **15,5€**
GIN MARE **15,5€**
HENDRICKS **15,5€**
G'VINE PALMA **15,5€**

TEQUILA

PATRON SILVER **19€**
PATRON REPOSADO **19€**
MEZCAL 400 CONEJOS **19€**

VODKA

ABSOLUT **12€**
GREY GOOSE **14€**
BELVEDERE **17€**

RON

ABACARDI BLANCO **12€**
BACARDI RESERVA 8 **12,5€**
BRUGAL **13€**
MATUSALEM **13€**
SANTA TERESA GRAN RESERVA **13€**

GIN COCKTAILS

BLENDDED.

BALLANTINES	12€
CHIVAS REGAL XV	18€
DEWARS 15	18€

BOURBON.

FOUR ROSES	12€
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TENNESSEE SOUR MASH.

JACK DANIEL'S	13€
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IRISH.

JAMESON	12€
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CANADIAN.

CANADIAN CLUB	12€
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SPEYSIDE.

GLENFIDDICH 18	32€
MACALLAN 12	25€

HIGHLANDS.

DALWHINNIE	18€
GLENMORANGIE	17€

ISLAY.

LAGAVULIN 8	25€
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