
















PLATJA MAR

MENU






TO SHARE

| | |
|--|----------------------|
| Plain oyster  | 8€/u |
| Natural oyster with ponzu sauce  | 8€/u |
| 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€ |
| Rustic bread and extra virgin olive oil | 6€ (p.p.) |

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€ |
| Seafood cannelloni        | 34€ |
| Avocado and lobster salad    | 56€ |
| Mallorcan red prawn  | m.p |

CAVIAR

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

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 | Celery |
| 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 | 11€ |
|   | |
| Lemon pie. | 11€ |
|    | |
| Vanilla biscuit dipped in hot chocolate | 11€ |
|    | |
| Fruit salad | 11€ |
| Assorted Handcrafted Ice Creams | 11€ |
|  | |
| Pistachio ice cream filled ensaimada | 11€ |
|      | |
| Chocolate cylinder with orange gelée | 11€ |
|     | |

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€**

CARIÑENA

PARTICULAR **Copa/Glass**
Chardonnay **7,5€**

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

LETARGO. **Copa/Glass**
Garnacha. **7,5€**

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

HERACLIO ALFARO **Copa/Glass**
Garnacha, Graciano, Tempranillo **7,5€**

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

RIBERA DEL DUERO **95€**
EL NOGAL 2019.
Tinto fino.

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

RIBERA DEL DUERO **398€**
ARTADI VIÑA EL PISÓN 2018. Tempranillo

ESPUMOSOS

SPARKLING WINE

SHAUMWEINE

MOUSSEUX

CORPINAT.

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

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

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

CHAMPAGNE

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

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

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

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

BLENDED.

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

BOURBON.

| | |
|------------|-----|
| FOUR ROSES | 12€ |
|------------|-----|

TENNESSEE SOUR MASH.

| | |
|---------------|-----|
| JACK DANIEL'S | 13€ |
|---------------|-----|

IRISH.

| | |
|---------|-----|
| JAMESON | 12€ |
|---------|-----|

CANADIAN.

| | |
|---------------|-----|
| CANADIAN CLUB | 12€ |
|---------------|-----|

SPEYSIDE.

| | |
|----------------|-----|
| GLENFIDDICH 18 | 32€ |
| MACALLAN 12 | 25€ |

HIGHLANDS.

| | |
|--------------|-----|
| DALWHINNIE | 18€ |
| GLENMORANGIE | 17€ |

ISLAY.

| | |
|-------------|-----|
| LAGAVULIN 8 | 25€ |
|-------------|-----|