












Salad bowls | *Bowls de ensalada*

Cal Reiet salad | *Ensalada Cal Reiet*    €16
Variety of green leaves, tomato, avocado, crackers, activated buckwheat, mustard dressing
Varietad de hojas verdes, tomate, aguacate, crackers, trigo de sarraceno activado, aliño de mostaza
+ Add quinoa | *Añade quinua* +€3







Protein salad | *Ensalada Protein*   €18
Variety of green leaves, marinated kale, broccoli, mushrooms, quinoa, sprouted lentils, roasted peppers, tomato, pickled vegetables, hemp seeds, avocado-turmeric dressing
Varietad de hojas verdes, kale marinada, broccoli, champiñones, quinua, lentejas germinadas, pimiento asado, tomate, vegetales encurtidos, aliño de aguacate y cúrcuma, semillas de cáñamo
+ Add an poached egg | *Añade un huevo pochado*  +€2





Pasta | *Pasta*






Pasta with kale pesto | *Pasta con pesto de kale*   €14
With basil, parsley, toasted almonds, extra virgin olive oil and Parmesan cheese
Albahaca, perejil y almendra tostada, aceite de oliva virgen extra y queso Parmesano




Pasta Mediterranean | *Pasta Mediterránea*   €14
With a sauce of tomato, onion, thyme, oregano, extra virgin olive oil, parmesan cheese and fresh mozzarella
Con salsa mediterránea de tomate, cebolla, tomillo, oregano, aceite de oliva virgen extra queso parmesano y mozzarella fresca
+ Add fresh vegetables | *Añade verduras del día* +€2
+ Gluten free pasta | *Pasta sin gluten*  +€2

Sandwich | *Sándwich*



Powerhouse sandwich | *Powerhouse sandwich*    €13
Artesian bread, tomato, avocado, Majorcan cow cheese, onion, red pepper, Dijon mustard, root chips and olives
Pan artesano, tomate, aguacate, queso Mallorquin de vaca, cebolla, pimiento rojo, mostaza de Dijon, chips de raíces y aceitunas
+ Gluten free homemade cracker option | *Opción de cracker sin gluten*  +€3
+ Add grilled tempeh | *Añade tempeh a la plancha*  +€3
+ Add an poached egg | *Añade un huevo pochado*  +€2



Burger of the day | *Hamburguesa del día*   €14
With tomato, avocado, Majorcan cow cheese, onion, vegetable chips and salad
Con tomate, aguacate, queso mallorquin de vaca, cebolla, chips de raíces y ensalada
+ Gluten free option available | *Opcion sin gluten disponible*  +€2
+ Add an poached egg | *Añade un huevo pochado*  +€2



Crafted cracker with avocado | *Cracker con aguacate*    €12
Homemade cracker, tomato, nutritional yeast, radishes, pistachios, lettuce, sprouts and turmeric
Cracker de casera, tomate, levadura nutricional, rabanitos, pistachos, lechuga, germinados y cúrcuma
+ Add grilled tempeh | *Añade tempeh a la plancha*  +€3
+ Add an poached egg | *Añade un huevo pochado*  +€2

Cal Reiet quiche | *Cal Reiet quiche*    €13
Made with xeixa from our garden, Menorcan cheese, coconut milk, egg, salad, cherry tomato, balsamic vinegar, sprouts and almonds
Base de harina de xeixa producida en nuestra finca, queso Menorquin, leche de coco, huevo, con ensalada, tomate cherry, vinagre balsámico, germinados y almendras



Healthy bowls | *Bowls saludables*

Açaí bowl | *Açaí bowl*   €12
Banana, homemade granola, goji berries, red fruit, kiwi, coconut cream, turmeric, raw almonds and rice syrup
Plátano, granola casera, bayas de goji, frutos rojos, kiwi, crema de coco, cúrcuma, almendras crudas y sirope de arroz



Chia bowl | *Chia bowl*   €11
Coconut milk, matcha tea, homemade granola, goji berries, red fruit, banana, coconut cream, nuts, cacao and rice syrup
Leche de coco, té matcha, granola casera, bayas de goji, frutos rojos, plátano, crema de coco, nueces, cacao y sirope de arroz

Seasonal fruit bowl | *Bowl de frutas de temporada*   €8

Sweets | *Dulces*

'Snickers' protein ball | *Bola de proteína 'Snickers'*   €4
Cacao, toasted almonds, dates and coconut oil
Con almendra tostada, dátiles y aceite de coco


Pastry of the day | *Pastel del día*  €5


Artisan vegan ice cream | *Helados artesanales veganos*   €3
Chocolate, vanilla or orange-mint served with coconut cream
Chocolate, vainilla o naranja-menta con nata de coco


+ Any extra scoop | *Añade una bola extra* +€2

Food symbols | *Símbolos de alérgenos*


Naturally gluten free | *Naturalmente sin gluten* 


Vegan | *Vegano* 


Dairy | *Lácteos* 


Eggs | *Huevos* 

Gluten | *Gluten* 

Peanuts | *Cacahuetes* 

Mustard | *Mostaza* 

Sesame | *Sésamo* 

Soy | *Soja* 

Other nuts | *Otra nueces* 





Cal Reiet lunch menu (served from 13.00 till 17.30)
Menú del almuerzo de Cal Reiet (13.00 hasta las 17.30)

All the ingredients we use make our lunch plates are local, sustainable and fresh. We only use 'free range eggs' from chickens that are free to walk around in the wild.



Todos los productos de esta carta son locales, sostenibles y frescos los huevos son de gallinas criadas en libertad.


Bread, tomato spread & olives | *Pan con tomate & aceitunas*  €3

Soup of the day | *Sopa del día*   €8
with homemade crackers
con crackers artesanales



Seasonal vegetables bowl | *Bowl de verduras de temporada*   €8


To share | *Para compartir*

Mediterranean plate | *Plato mediterráneo*   €18
Hummus, feta cheese marinated with fresh herbs, grilled and roasted vegetables marinated in olive oil, muffin bread, crudites, sprouts
Hummus, queso feta marinado con hierbas fresca, verduras asadas y a la plancha marinadas en aceite de oliva, pan de mollete, crudités, germinados, ralladura de limón

+ Gluten free cracker option | *Possible con un cracker sin gluten* 

+ Add a poached egg | *Añade un huevo pochado*  +€2

Italian plate | *Plato Italiano*   €18
Bruschetta with fresh mozzarella, marinated roasted vegetables, sun-dried tomatoes marinated in fresh herbs, Kalamata olives & sprouts
Bruschetta con mozzarella fresca, verduras asadas marinadas, tomates secos marinados en hierbas frescas, aceitunas Kalamata, germinados

+ Gluten free herbed cracker option | *Possible con un cracker con hierbas sin gluten* 

*Smaller portion | *Porción mediana*

€11