

Our vegetarian and plant-based dishes are full of nutrition, flavour, colour and passion. Always made freshly and with love.

Using daily fresh ingredients, partly from our own vegetable and herb garden, fruit trees and eggs from our free Cal Reiet chickens.

We serve you our beautiful dinner dishes between 19.00 and 22.00h.

To start with

- Naan bread**   5
Homemade bread, served with a delicate salty seaweed and with vegan butter, pickled olives and organic extra virgin olive oil from Campos
- Majorcan coca 'Essene bread'**      8
Crispy buckwheat and vegetable based cracker, fresh turmeric hummus, creamy cashew cheese, tomato confit, olives powder, fresh herbs and sprouts
- Plant-based ceviche**    14
Soft cream made with corn, chickpeas and sweet potatoes marinated in 'aguachile' and lemon, with aromas of lemon, coriander and Mallorcan bell pepper, tender and fresh seasonal vegetables, fresh codium seaweed
- Gazpacho blanco of Majorcan almonds**    12
Traditional cold summer soup with crispy Granny Smith apple, vegetable tartare tossed with cucumber and chia, garlic flowers from the garden, shiso and basil oil
- 'Pardina' lentil tartare**      12
A delicious composition of lentils, mild beetroot and avocado dressing, fermented cashew nut emulsion and a crunchy cumin cracker
- Variation of tomato**     12
A selection of raw, preserved and concentrated tomatoes with a homemade almond ricotta cheese, rustic bread croutons, accomplished by some fresh basil and black olive powder and a cold tomatoes consommé
- 'Dim Sum' of sweet potato and herbs**      12
'Coated' with sea weed powder and parsley, toasted kale, broccoli and spinach cream, almonds and critic foam and crunchy young garlic

Main dishes

- 'Raviolo' home made**     15
Filled with slightly roasted zucchini, 'confit' onions and homemade almond ricotta, turnip sauce and vegetable chlorophyl
- Vegetable curry**   16
Wild Venere rice in a creamy coconut and curry sauce with a variety of seasonal vegetables, crispy quinoa, fresh coriander leaves and hot chili pepper
- Roasted leeks and beans**    14
Leeks braised in their own juice presented in a veggie reduction sauce, bean stew and flavoured smoked paprika oil, roasted onions, sprouts of rucula and herbs
- Eggs 'estrellado' a la Cal Reiet's Table**   14
Smoked cauliflower foam, 'yolk' of saffron, turmeric, vegetable and mushroom ragout, charcoal powder, with homemade sour dough rye bread

Desserts

- Chocolate and carob tasting**     7
A moisty chocolate base, apricot citrus gel, chocolate and almond mousse, confit lemon skin and crunchy carob
- Seasonal fruit tartlet**     7
Creamy fruit custard, soft almond base, coconut, whole cane sugar and the best summer fruits
- Fruit saffron granite**   7
Beautiful combination of berries and red fruits, Sichuan and cardamom infusion, blueberry coulis, saffron granite, lemon balm and garden flowers
- Natural ice cream and sorbets**   6
Your choice of flavours for 3 scoops:
Chocolate – lemon & basil – orange & mint
Raspberry – peach – passion fruit

In case you are allergic or intolerant, please **always** let us know. Also when the ingredient is not mentioned at the menu. Thank you.

Water	
Still or sparkling, small	2
Still or sparkling, big	3
Numen or Font Major 0,5l	3,5
Numen or Font Major 1l	6

Juice bar

① Green genes	8
Celery, lemon, ginger	

Tropical mint	8
Celery, cucumber, pineapple, spinach, mint	

Matcha spritzer	7
Matcha, lemon. sparkling water	

All-time favourite	8
Banana, strawberry, orange, milk	

Golden milkshake	8
Turmeric, apple, banana, coconut, milk	
Add protein powder	+1

Apple juice	7
Orange juice	8
Watermelon juice	8

① Master detox shot	4
Lemon, ginger, cayenne	

① Detox water	5
Water, lemon, ginger, cayenne	

Kombucha lime & ginger	7
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Homemade soda

Seasonal fruit syrup served with sparkling water:	5
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Cherry, lemon, mango, peach or strawberry

Tea	
Garden tea	4
Lemon & ginger	
Mint & honey	

Infusions and loose leaves	4
Black Ceylon	
Earl grey	
Camomile	
Green chun mee	
Lemon-verbena	
Pause & relax	

Chai tea	6
Anise, cardamom, cumin, cinnamon, vanilla, milk	

Our sun brewed iced tea	5
Green	
Fruit	

Coffee	
Espresso	3
Cortado	3
Americano	3,5
Cappuccino	4
Café con leche	4

Frappuccino	
Coffee	5
Cappuccino	6
Chocolate	6,5
Add vanilla ice-cream	+1

Beer	4,5
Beerlovers pale ale	
Beerlovers witbier	
Rosa blanca (lager)	
Free damm 0,0%	
Erdinger weissbeer 0,0%	

Digestives	4,5
Hierbas (mixed)	
Limoncello	

Wines

White wine from Mallorca	
🌿 A punt - Prensall, Chardonnay, Riesling	6 19,5
🍷 Macabeu - Macabeu	7,5 21

Blanc l'ergull - Malvasia, Chardonnay	33
Es mussols - Malvasia	35
Nounat - Prensall, Chardonnay	39

🍷 Quíbia - Callet, Prensall Blanc, Muscat-Giro	25
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🍷 Sa fita - Prensall Blanc, Chardonnay, Muscat	32
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🍷 Stairway to heaven - Sauvignon Bl.	33
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Cava from Spain	
Monistrol - Macabeu, Xarello	5,5 19

De nit rosado - Xarello, Macabeu, Parelleda, Monstrell	33
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Rose from Mallorca	
Veritas roig - Manto Negro	6,5 21

🍷 2012 pink - Callet, Syrah, Merlot, Cabernet Sauvignon, Manto Negro	24
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Red wine from Mallorca

🌿 Pedra de binissalem - Manto Negro, Cabernet Sauvignon	6,5 23
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🌿 Som - Callet, Fogoneu, Merlot	7,5 24
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Ferreret - Manto Negro	39
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Gallinas & focas - Manto Negro, Syrah	35
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🍷 Stairway to heaven - Shiraz, Merlot, Cabernet Sauvignon, Monastrell	29
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🍷 N'amarat - Callet, Merlot	62
Son prim - Merlot	32

🍷 Verán - Manto Negro, Syrah, Cabernet Sauvignon	32
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Red wine from Spain

Pago de santa cruz - Tempranillo	69
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Roda reserva - Tempranillo, Graciano, Garnacha	45
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Red wine from France

🌿 Equinox - Merlot, Carignan	45
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*milk: cow milk included, homemade almond milk +1, oat or soy milk +0,5