

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 fresh herbs emulsion, 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
- Summer zucchini carpaccio**      10  
Fine slices of marinated zucchini, toasted pine nuts, crispy capers, blood orange jelly vinaigrette, fresh aromatic herbs from our garden and a seasonal red fruit dressing
- 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, 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

### Main dishes

- Sweet potato gnocchi**     15  
Homemade gnocchi in an aromatic herbal sauce, steamed spinach, roasted sesame and sunflower seeds, kale and basil pesto and garlic chips
- 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
- Aubergine and coconut**     14  
Tender twice-cooked eggplant in a warm coconut and vanilla sauce with miso, organic honey, sprouts and seed crumble

### 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.

## Agua

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 <b>Green genes</b>	8
Celery, lemon, ginger	
<b>Tropical mint</b>	8
Celery, cucumber, pineapple, spinach, mint	
<b>Matcha spritzer</b>	7
Matcha, lemon. sparkling water	
<b>All-time favourite</b>	8
Banana, strawberry, orange, milk	
<b>Golden milkshake</b>	8
Turmeric, apple, banana, coconut, milk	
Add protein powder	+1
Apple juice	7
Orange juice	8
Watermelon juice	8

① <b>Master detox shot</b>	4
Lemon, ginger, cayenne	

① <b>Detox water</b>	5
Water, lemon, ginger, cayenne	

<b>Kombucha lime &amp; ginger</b>	7
-----------------------------------	---

## Homemade soda

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

## Fruittail

Alcohol free cocktails with seasonal fruits.

<b>Piña colada</b>	7
Pineapple, coconut	

<b>Pink cherry</b>	7
Cherry, red fruits, lemon	

<b>Sparkling peach sunrise</b>	7
Peach, apple, sparkling water	

<b>Strawberry mojito</b>	7
Strawberry, lime, apple, mint	

## Tea

<b>Garden tea</b>	4
Lemon & ginger   mint & honey	

<b>Infusions and loose leaves</b>	4
Black ceylon, earl grey, chamomile, green chun mee, jasmine, lemon-verbena, pause & relax	

<b>Chai tea</b>	6
Anise, cardamom, cumin, cinnamon, vanilla, milk	

<b>Our sun brewed iced tea</b>	5
Green   fruit	

## Coffee

Espresso	3
Cortado	3
Americano	3,5
Cappuccino	4
Café con leche	4
Dandelion (caffeine free)	5

## Frappuccino

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

## Beer

Beerlovers pale ale   witbier	4,5
Rosa blanca	
Free damm 0,0%	
Franziskaner weissbeer 0,0%	

## Homemade sangria

Made with Mallorcan white, red or cava wine and refreshing fruits:	
Glass	7,5
Carafe 1l	28

## Wines

### White wine from Mallorca

🌿 A punt - Prensal, Chardonnay, Riesling	6   19,5
🍷 Macabeu - Macabeu	7,5   21
Blanc l'ergull - Malvasia, Chardonnay	33
Es mussols - Malvasia	35
Nounat - Prensal, Chardonnay	39

🍷 Quíbia - Callet, Prensal Blanc, Muscat-Giro	25
---	----

🍷 Sa fita - Prensal Blanc, Chardonnay, Muscat	32
---	----

🍷 Stairway to heaven - Sauvignon Bl.	33
--------------------------------------	----

## Cava from Spain

Monistrol - Macabeu, Xarello	5,5   19
De nit rosado - Xarello, Macabeu, Parelleda, Monstrell	33

## Rose from Mallorca

Veritas roig - Manto Negro	6,5   21
----------------------------	----------

🍷 2012 pink - Callet, Syrah, Merlot, Cabernet Sauvignon, Manto Negro	24
--	----

## Red wine from Mallorca

🌿 Pedra de binissalem - Manto Negro, Cabernet Sauvignon	6,5   23
🌿 Som - Callet, Fogoneu, Merlot	7,5   24

Ferreret - Manto Negro	39
------------------------	----

Gallinas & focas - Manto Negro, Syrah	35
---------------------------------------	----

🍷 Stairway to heaven - Shiraz, Merlot, Cabernet Sauvignon, Monastrell	29
---	----

🍷 N'amarat - Callet, Merlot	62
Son prim - Merlot	32

🍷 Verán - Manto Negro, Syrah, Cabernet Sauvignon	32
--	----

## Red wine from Spain

Pago de santa cruz - Tempranillo	69
Roda reserva - Tempranillo, Graciano, Garnacha	45

## Red wine from France

🍷 Equinox - Merlot, Carignan	45
------------------------------	----

## Digestives

Hierbas (mixed)	4,5
Limoncello	

\*milk: cow milk included, homemade almond milk +1, oat or soy milk +0,5

① detox

🌿 organic

🍷 biodynamic

🌍 natural

🍷 vegan