














Starters and light dishes

Naan bread   3.5
Our artisan sourdough bread accompanied by a smoked eggplant dip, olives and organic extra virgin olive oil from Campos

Coca Mallorquina     8
Crunchy buckwheat and vegetable cracker, hummus, creamy cashew cheese, confit tomatoes, olive powder and fresh aromatic leaves



Vegetable ceviche   10
Variety of vegetables marinated in citric juice with peppers, al dente chickpeas, coriander sprouts and sweet potato

Zucchini carpaccio    10
Thin slices of subtly marinated zucchini, toasted pine nuts, crunchy capers, lemon dressing and organic extra virgin olive oil from Campos, fresh aromatic herbs from our garden




Naturally healthy bowl     13
Variety of organic quinoa, edamame, wakame seaweed, red onion pickles, tender sprouts, lentils, smoked tofu marinated in soy, toasted sesame seeds, cashews and a soft beetroot dressing

Spring pea soup   12
A soft warm creamy soup, coming with mint and Majorcan almond ricotta



Main dishes




Pasta Pomodoro   14
Fettucine with slow cooked Pomodoro tomato sauce with basil and spicy 'aji', served with Parmesan cheese

Vegetable curry   16
Variety of seasonal vegetables, sweet potato stew, black Venere rice and topped off with a creamy curry sauce and fresh coriander leaves

Homemade spinach wrap    14
Delicate spinach crêpe filled with roasted vegetables, soft spreadable cashew cheese and tofu, served with a salad of tender leaves and a cucumber-mint yogurt sauce




Desserts

Passion fruit panna cotta   6
With fine coconut and chocolate mousse

Cal Reiet's chocolate cheesecake    6
Delicious piece of chocolate-pure cacao cake, with dates, nuts and an organic Mallorcan carob cookie, garnished with a variation of red fruits

Apricot crème brûlée   6
A classical with a twist, coming with a caramelized apricot curd

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

-  Vegan
-  Naturally gluten free
-  Celery

-  Dairy
-  Eggs
-  Gluten
-  Mustard
-  Nuts
-  Peanuts
-  Sesame
-  Soy

Water

We offer our own 0KM freshly filtered water, or bottled water.

Small, still or sparkling	2
Big, still or sparkling	3
Numen or Font Major 0,5l	3,5
Numen or Font Major 1l	6

Juice bar

Freshly prepared juices and smoothies made with organic and seasonal ingredients. Rich in flavor and nutrients.

Juices and smoothies

Green genes	8
Celery, ginger, lemon	
Lean and clean	7
Cucumber, celery, apple	
Glorious green	8
Banana, spinach, orange, turmeric, ginger, flax seeds, milk*	
Apple pie	7
Apple, cinnamon, nutmeg, honey, milk*	

Fruit juices

Apple juice	7
Orange juice	7

Detox

Detox shot	4
Lemon, ginger, cayenne pepper	
Ginger shot	4
Lemon shot	4
Turmeric shot	4
Detox water	5
Lemon, ginger, cayenne pepper, water	
Lemon water	5

Kombucha

Ginger, lemon	7
Grapefruit, olive leaves	
Mango, passion fruit, olive leaves	

Homemade soda

Seasonal fruit syrup served with Cal Reiet's 0KM sparkling water:	5
Cherry	
Mango	
Peach	
Strawberry	

Tea selection

Made with the freshest herbs from our garden and the tastiest tea leaves.

Specials 6

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

Matcha tea
Matcha, milk*

Golden latte
Turmeric, ginger, cinnamon, vanilla, black pepper, coconut and rice milk

Infusions and loose leaf 4

Ceylon	
Earl Grey	
Camomile	
Green chun mee	
Hempseed	
Hibiscus	
Lemon, ginger	
Lemon verbena	
Mint	
Pause & relax	

Coffee bar

Espresso	3
Cortado*	3
Americano	3
Cappuccino*	4
Café con leche*	4
Latte macchiato*	4,5

Specials 5



Carob latte*
Cereal coffee

☉ Detox

*milk	
Cow milk	included
Homemade almond milk	+1
Oat milk	+0,5
Soy milk	+0,5

Wine

White wine Mallorca

-  A punt Blanc – Dismavi 6 | 19,5
Prensal Blanc, Chardonnay, Riesling
-  Macabeu – Toni Gelabert 7,5 | 22
Macabeu


Blanc L'Ergull – Bodegas Mortitx 33
Malvasia de Mallorca, Chardonnay

Es Mussols – Conde de Suyrot 35
Malvasia de Banyalbufar

Nounat – Binigrau 39
Prensal, Chardonnay

-  Quíbia – Ànima Negra 25
Callet, Prensal Blanc, Muscat-Giro

-  Sa Fita – Es Fangar 32
Prensal, Chardonnay, Muscat

-  Stairway to heaven – Castell Miquel 33
Sauvignon Blanc

Cava Spain

Monistrol – Wineries Estates 5,5 | 19
Macabeu, Xarello, Parellada

De Nit Rosado – Raventós i Blanc 33
Xarello, Macabeu, Parellada, Monstrell

Rose wine Mallorca

Veritas Roig – José L. Ferrer 6,5 | 21
Manto Negro

-  2012 Pink – Es Fingar 25
Callet, Cabernet Sauvignon, Syrah, Merlot,
Manto Negro

Red wine Mallorca


-  Pedra Binissalem – José L. Ferrer 6,5 | 23
Manto Negro, Cabernet Sauvignon

-  Som – Galmés i Ribot 7,5 | 24
Callet, Fogoneu, Merlot

Ferreret – José L. Ferrer 39
Manto Negro

Gallinas & Focas – Vinicola 4 Kilos 35
Manto Negro, Syrah

-  Stairway to heaven – Castell Miquel 29
Shiraz, Cabernet Sauvignon, Merlot, Monstrell

-  N'Amarat – Es Fingar 62
Callet, Merlot

Son Prim – Bodegas Son Prim 32
Merlot


-  Verán – Bodega Biniagual 32
Manto Negro, Syrah, Cabernet Sauvignon

Red wine Spain

Pago de Santa Cruz – Viña Sastre 69
Tempranillo

Roda Reserva – Bodegas Roda 45
Tempranillo, Graciano, Garnacha

Red wine France

-  Equinox – Erik Gabrielson 45
Merlot, Carignan

Beer

4,5

Mallorcan Beerlovers Pale Ale

Mallorcan Beerlovers Witbier

Mallorcan Rosa Blanca

Free Damm 0,0%

Maisel's Weisse 0,0%

Aperitif

Mimosa

Cava, orange, mint

Lemon twist

Frozen lemon, cava

Raspberry Fizz


Cava, raspberry


Digestive

4,5

Hierbas with fresh herbs

Limoncello with lemon zest

 Organic

 Biodynamic

 Natural

 Vegan