



Cal Reiet's Table

SATTVA: Purity, Balance & Harmony
at CAL REIET'S TABLE

"Where food is medicine and well-being an art"

Each plant-based dish reflects respect for the earth and a commitment to holistic well-being without compromising the pleasure of taste.

At Cal Reiet's Table, every sattvic meal is a ritual that connects diners with their essence and the surrounding nature.

Inspired by the principles of the Ayurvedic sattvic diet, in an idyllic setting, we create space where health, beauty and well-being can be enjoyed in every bite.

(Sattva, the Sanskrit word reveals what is true and real. It is shown as beauty, balance & inspiration, it generates life, energy, health and satisfaction)

Fruits and seeds | Desserts

Creamy 70% cacao with a crispy tuile, olive oil, orange chutney, and pumpkin sponge cake 1, 2 12
Antioxidants, Fiber, Fatty Acids

Chia pudding with coconut milk, slices of confited pineapple, and Golden milk 9 9
Omega-3, Vitamin C, Calcium

Pickled strawberries with basil, sumac caramel, matcha tea panna cotta 10
Vitamin C, Anti-inflammatory, Relaxing

Peanut cream with roasted banana, salted toffee, and vanilla ice cream 1, 2, 5, 6 12
Healthy Fats, Antioxidants, Energy



Please, ask the team about our daily specials recommended by the Chef

Allergies & intolerances

Please *always* inform your waiter of any allergy or intolerance, also when the ingredient is not mentioned on our menu. Thank you very much. The allergens marked with * can be replaced.

Our symbols

- 1 Dairy
- 2 Egg
- 3 Gluten
- 4 Mustard
- 5 Peanuts
- 6 Other nuts
- 7 Sesame
- 8 Soy
- 9 Celery
- 10 Lupins
- 11 Sulfite
- 12 Mushrooms



Leaves

- Escarole dressed with grapefruit and orange reduction, almond brandade, roasted pepper and summac 6, 8 16
Antioxidant, Digestive, Revitalizing
- Crispy kale in a quinoa salad, feta cheese crumbs, and roasted apple “ras el hanout” style 1, 6, 7 16
Protein, Fiber, Energy
- Fresh watercress with avocado, coconut ricotta, chili sauce, and fruit salad 16
Iron, Omega-9, Antioxidants
- Rocket with zucchini ribbons, burrata stracciatella, sun-dried tomato pesto, and pine nuts 1, 6 18
Calcium, Fiber, Antioxidants

Vegetables

- Seasonal tomatoes, semi-confit in textures with a Mallorcan-style aguachile of green pepper, olives, and pickled cucumber 11 18
Vitamin C, Potassium, Fiber
- Kohlrabi noodles dressed with lime and wasabi, served with spirulina cheese and a crispy seaweed coca 1, 2 18
Fiber, Omega-3, Minerals
- Aubergine in textures with dried plum sauce, chickpea crumble, apricot chutney and mint 7, 8 16
Antioxidants, Minerals, Fiber
- Roasted and creamed pumpkin, with crispy “vermicelli” and fresh herb sauce 6, 4 16
Vitamin A, Fiber, Healthy Fats



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Roots

- Roasted beetroot with black garlic, venere rice risotto, and Son Jover goat cheese 1, 3, 6, 8 24
Betalains, Vasodilator, Digestive
- Celeriac in a cannelloni filled with mushrooms and reduced cream sauce 1, 8 26
Healthy Fats, Detoxifying, Fiber
- Spiced carrots with corn and chili cream, fresh salad “trempó” 8 26
Beta-carotene, Anti-inflammatory, Fiber
- Parsnips with four Mallorcan spices and tofu crumbs 8 24
Fiber, Protein, Vitamins

Cereals

- Carnaroli rice in a classic risotto with cauliflower couscous and smoked ghee butter 1, 8 26
Carbohydrates, Fiber, Healthy Fats
- Beluga lentils with yellow curry, asparagus and sauteed cherry Tomato 3, 8 24
Plant-based Protein, Antioxidant, Minerals
- Seitan with a cacao sauce, Jerusalem artichoke purée, and vanilla-confit salsifi 3, 8 24
Probiotics, Endorphins, Anti-inflammatory
- Rigatoni filled with vegetable “pisto”, roasted pepper juice, and a 63°C slow-cooked egg 2, 3 24
Digestive, Fiber, Vitamins



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