

# THE POOL DECK D'ES MOLÍ

**Selection of breads, olive oil from Sóller • 4,00 p.p.**  
*\*GF option available*

## Starters & Sharing Plates

### ES MOLÍ GAZPACHO (V) • 8,00

Tomatoes, raspberries, toasted pistachios and goat's cheese

### CHICKEN CAESAR SALAD • 19,00

Baby gem lettuce, grilled chicken, Caesar dressing, anchovies, croutons  
*(Add grilled shrimp +4,00)*

### MEDITERRANEAN BOWL (V) • 15,00

Feta, cherry tomatoes, grilled veggies, crispy chickpeas, salad mix, balsamic vinaigrette  
*(+ grilled shrimp 4,00 | + grilled chicken 3,00)*

### FRESH VEGETABLE & DIPS BASKET (VG) • 14,50

Crudités with corn tortillas, guacamole, hummus and tapenade

### FRIED CALAMARI AND ZUCCHINI • 11,00

with roasted garlic aioli

## Sandwiches

### LOBSTER ROLL • 24,00

Toasted brioche roll, sriracha mayo, pickled red onion

### CLUB SANDWICH • 15,00

Chicken breast, egg and pickled mayonnaise, cooked ham, cheddar, fries

### VEGAN WRAP (VG) • 12,00

Crushed avocado, fried tofu, tahini dressing, side salad

### BLACK ANGUS BURGER • 22,00

Angus beef patty, aged cheddar, toasted brioche bun, fries

### FISH AND CHIPS BURGER • 14,00

Fried white bass, tartare sauce, toasted brioche bun, fries

(V) Vegetarian | (VG) Vegan

## FROM THE GRILL MAR

Please ask the server about our catch of the day (Market price)

SEA BASS • 40,00 | PRAWNS • 39,00  
PATA DE PULPO • 25,00  
MALLORCAN LOBSTER • 55,00  
*(subject to availability)*

### SAUCES

Onion & Lemon | Mediterranean  
compote • 4,00 | Vinaigrette • 3,50

## TIERRA

ENTRECÔTE • 40,00  
MARINATED CHICKEN THIGH • 28,00  
PRESA IBÉRICA • 27,00

### SAUCES

Chimichurri • 2,00 | Mojo rojo • 2,20

### SIDES

Green salad • 5,00 | Fries • 5,50  
Roasted potatoes and herb cream • 6,00  
Grilled vegetables • 6,00





## *Pizzas & Pasta*

MARGHERITA • 14,00  
FOUR CHEESE • 15,00  
TOMATO AND SOBRASADA • 17,00  
SALMON AND CREAM • 19,00

### PASTA

Penne or spaghetti with a choice of:

PUTTANESCA • 15,00  
TOMATO AND BASIL • 14,00  
BOLOGNESE SAUCE • 15,00

## *Desserts*

TRADITIONAL ALMOND TART  
WITH PASSION FRUIT YOGURT • 7,00  
FRESH FRUIT PLATTER • 10,00  
ICE CREAM SELECTION • 5,00



## *Kid's Menu*

Grilled Chicken or Crispy Fish with sides  
(salad, fries, grilled veggies)  
Spaghetti or Penne  
with tomato and basil sauce  
- 12,00 -



# - BEVERAGES -

## *Water, Sodas & Fruit Juices and others*

WATER (50 CL | 1 L) • 3,95 | 5,95  
Still or sparkling water

SODAS • 4,75  
Coca-Cola, Coke Zero, Fanta Orange, Sprite,  
Schweppes Lemon, tonic, tonic 0%

FRUIT JUICES  
Freshly squeezed orange or lemon juice • 6,00  
Bottled peach, pineapple, apple, tomato • 4,75

NESTEA • 4,75

LACCAO • 4,75

## *Coffee & Tea*

ESPRESSO OR CORTADO • 3,75  
CAFÉ CON LECHE, CAPUCCINO • 4,60  
TEAS AND INFUSIONS • 3,95

## *Mocktails*

WATERMELON DAIQUIRI • 13,00  
Watermelon, lime, coconut water

AMBER COOLER • 13,00  
Rum 0%, pepper-infused syrup,  
grapefruit, tonic

SOUR CUCUMBER • 13,00  
Tanqueray 0%, apple juice, lime, ginger beer

Please ask your bartender for our  
selection of fresh fruit smoothies • 12,00



## - COCKTAILS & WINE -

### *Spritz*

**CLASSIC • 14,00**

Aperol, cava, sparkling water

**CAMPARI • 14,00**

Campari, cava, sparkling water

**LIMONCELLO • 15,00**

Villa Massa Limoncello,  
cava, sparkling water

**MALLORCAN SPRITZ • 15,00**

Vermouth Muntaner,  
berries, cava, sparkling water

### *Beers*

**DRAFT • 4,75**

Mahou

**BOTTLE • 4,75**

San Miguel 0% 33cl, Estrella Galicia  
Daura Sin Gluten 33cl

### *Signature Drinks*

**ROSEMARY PALOMA • 17,00**

Tequila, grapefruit soda, fresh rosemary

**STRAWBERRY BASIL SMASH • 17,00**

Xoriguer gin, fresh strawberries  
and basil, ginger beer

**PINEAPPLE MOJITO • 17,00**

Roasted pineapple,  
pepper-infused syrup, mint, soda

**ESPRESSO MARTINI • 17,00**

Vodka, espresso, coffee liqueur

**SANGRIA Glass • 9,95 | Pitcher • 29,00**

Should you wish to enjoy a classic cocktail,  
our bartender is at your disposition • 15,00

### *Vinos Rosados*

**Copa de vino rosado selección Es Molí • 7,95**

**VERITAS CAP-ROIG • 33,00**

Mantonegro, Callet y Syrah | D.O.P. Binissalem

**JEAN LEON 3055 ROSÉ • 31,00**

Pinot Noir | D.O.P. Penedès

### *Vinos Tintos*

**Copa de vino tinto selección Es Molí • 7,95**

**VIVANCO CRIANZA • 30,00**

Tempranillo | D.O.P.Ca. Rioja

**BUTXET CABERNET SAUVIGNON • 33,00**

Cabernet Sauvignon | D.O.P. Pla i Llevant

**VERITAS VINYES VELLES • 36,00**

Mantonegro, Cabernet Sauvignon,  
Syrah y Callet | D.O.P. Binissalem

**SON PRIM MERLOT • 39,00**

Merlot | I.G.P. Mallorca

### *Vinos Blancos*

**Copa de vino blanco selección Es Molí • 7,95**

**PUERTA SANTA • 29,00**

Albariño | D.O.P. Rías Baixas

**MACIA BATLE BLANC • 32,00**

Prensal blanc | D.O.P. Binissalem

**OLIVER MORAGUES PRENSAL • 33,00**

Prensal blanc | I.G.P. Mallorca

**JEAN LEON CHARDONNAY • 33,00**

Chardonnay | D.O.P. Penedès

**MARQUÉS DE RISCAL RUEDA VERDEJO • 33,00**

Verdejo | D.O.P. Rueda

**NATUREO 0.0% • 29,00**

Muscat, desalcoholizado

### *Cavas & Champagne*

**Copa de cava selección Es Molí • 8,00**

**FREIXENET BRUT NATURE RESERVA • 28,00**

Macabeo, Xarel·lo, Parellada | D.O.P. Cava

**VERITAS BRUT • 31,00**

Moll | D.O.P. Binissalem

**CODORNÍU ARS COLLECTA • 45,00**

Pinot Noir, Xarel·lo y Trepat | D.O.P. Cava

**MOËT & CHANDON BRUT • 85,00**

Pinot Noir, Pinot Meunier y Chardonnay  
Champagne