

PERFECT FOR SHARING

Perfect for sharing at the table

NIKKEI DRAWNS

Spicy and crunchy. A sweet and sour combination, with umami flavours. Served with avocado mousse and aji Amarillo. Pure Rock'n Roll.



22

SANTOÑA ANCHOVIS

The best anchovies in Spain, from Santoña in the Cantabrian Sea. Served with crunchy bread, extra virgin olive oil and tomato "ramallet".

28

CAVIAR

10 gr of Siberian sturgeon caviar from the Lena River, with a strong and fresh taste. Served with nakar spoon, blinis and butter.

45

JAMÓN IBÉRICO

Knife-cut acorn-fed ham from Extremadura. Served with crunchy bread tomato "ramallet" and salt from es Trenc.

34

SELECTION OF CHEESES

Great selection of cheeses accompanied by walnuts, grapes and Mallorcan biscuit.



24

FROM THE GARDEN TO YOUR PLATE

Eating healthy has never been so delicious

CAESAR SALAD

Crispy parmesan cheese, stuffed with romaine salad and dressed with our homemade caesar sauce. The original recipe.

ORIGINAL 18 CHICKEN 22

THAI SALAD

Refreshing, colourful and citrusy, with spicy and sweet contrasts, made with crunchy seasonal vegetables with roasted avocado.



22

ITALIAN SALAD

Fresh salad with basil pesto, courgette slices, cherry tomatoes, pine nuts, rocket and lemon vinaigrette. Topped with a spectacular buffalo burrata.



26

JAPANESE TEMPTATIONS

Connection Mallorca – Tokyo

SALMON ROLL 22

Roll made by our sushiman with salmon, fresh avocado and a sesame seed topping.

CALIFORNIA ROLL 18

Uramaki, prepared by our sushiman with crab meat, cheese and avocado.

SASHIMI 28

Delicately knife-cut sashimi. With the possibility of red tuna or salmon.

SELECTION FOR 2 70

A selection of our Asian specialities. Includes a delicious california roll, a succulent salmon roll and a tasty bluefin tuna sashimi. Perfect for sharing.

CHEF I+D

Unique creations by our chef

RICE "A LA LLAUNA" 28

Socarrat of rice with Iberian secret, bimis and saffron aioli.

PASTA COLLINS 29

Fettucine cooked with shrimps, asparagus and seafood sauce.

THE TAST OF BANGKOK CHICKEN 22 PRAWNS 24

Basmati rice wok with egg, cauliflower, green asparagus, red pepper and onion, all wrapped in our homemade asian sauce.

VEGGIE SMILE  19

Basmati rice wok with ponzu, seasonal vegetables along with our veggie sauce. The time for veggies has finally arrived.

FISH OF THE DAY S/M

Directly from "la lonja" (daily fresh fish market).

MEAT OF THE DAY S/M

Cuts selected by our chef.

FINGERLICIOUS FINDS

Perfect for the pool

VIP CLUB SANDWICH

23

Low temperature free range chicken with crispy smoked bacon, fresh tomato slices and Mahon cheese.

PORTALS HILLS BURGER

29

Beef burger with Galician beef burger with brioche bun, caramelised onion, pickled gherkins and cheddar cheese. With our umami mayonnaise.

VEGGIE BURGER



21

Vegetarian and homemade. Served on brioche bread, caramelised onion, pickled gherkin and cheddar cheese with our umami mayonnaise.

RALPH-STYLE WINGS

18

Crispy on the outside and tender on the inside, cooked at low temperature, with toasted sesame seeds and accompanied by our secret sauces.

COCHINITA'S BITE



19

Plantain base, stuffed with cochinita pibil, creamy avocado and coriander. Something especially different.

SIGNATURE AREPAS



Original 16 Cochinita 19

Corn masa with cheese, avocado mousse, pico de gallo and pickled onion. Add some meat (cochinita pibil) for a more rogue touch.

MIX OF SWEET POTATO & FRENCH FRIES



8

Choose from our homemade sauces: umami mayonnaise or truffle mayonnaise.

SOME SWEETS

All's well that begins well and has a better ending

EXOTIC FRUIT TARTAR	16
Selection of exotic fruits with delicious pineapple nectar.	
TEQUILA LINGOT	14
Tequila with spice crumble, yuzu gel with red fruits.	
CHOCOLATE TEXTURE	14
Dome with an interior of different textures with hints of passion fruit.	
SEASON FRUIT PLATE	13
Selection of seasonal fruits.	
MALLORCAN HOMEMADE ICE CREAMS	SCOOP 4
Chocolate / Vanilla / Lemon / Strawberry / Almond / Orange	