



★ YACHT CHARTER MENU ★



BREAKFAST CHOICES

BREAKFAST PLATTER 24€

PP (minimum 2 persons)

Freshly baked bread (croissant, baguette, integral), boiled eggs, smoked salmon, jamon serrano, manchego cheese, fresh fruits, butter, jam and freshly squeezed orange juice

BACON & EGGS BREAKFAST BAGEL 9€

Mini omelette, bacon, tomato & rocket

SMOKED SALMON BREAKFAST BAGEL 10€

Smoked salmon, ricotta cheese, rocket & chives

MEXICAN BREAKFAST BURRITO 12€

Beef chilli, beans, feta cheese, roasted cherry tomatoes

FRUIT CUP 8€

Selection of seasonal fruits

GREEK YOGHURT WITH GRANOLA & BERRIES 8€

Fresh greek yogurt with our homemade granola and berries compote

BOCADILLOS 9.5€

HAM & CHEESE 8€

Serrano ham, manchego cheese and tomato

CHICKEN & AVOCADO

Avocado, chicken, red onion, coriander, lime and a mango compote

PULLED BEEF & PESTO

Slow cooked beef with pesto, sun dried tomatoes, parmesan & rocket

BEETROOT & GOATS CHEESE

Sliced beetroot, goats cheese, spinach and fig jam

WRAPS 9€

TROPICAL HUERA 'CHICKEN'

Huera 'chicken', vegan sriracha mayo, mango & pineapple chutney, yellow pepper, spring onion & spinach

ASIAN TUNA

Tuna, sweet chilli sauce, red pepper, spring onion, carrot, sesame seeds & spinach

CHICKEN & BACON CAESAR

Chicken, caesar sauce, bacon, red onion, parmesan cheese & spinach

TAPAS – SNACKS

VEGETARIAN 'QUICHE OF THE DAY' 7€

HUMMUS & VEGGIE SNACK POT 8€

Includes carrot, celery & cucumber sticks

FRESHLY BAKED BAGUETTE WITH ALIOLI DIP 8€

SELECTION OF MALLORQUIN MARINATED OLIVES 8€

SPANISH TORTILLA 6€

Potatoes, onion & eggs

SELECTION OF HOMEMADE CROQUETTES (10 PCS) 16€

Ham, spinach & feta or chicken

ALBÓNDIGAS 14€

Typical spanish beef + pork meatballs in tomato sauce

TAPAS MIX FOR 2 PEOPLE 28€

Serrano ham, chorizo, olives, cheese, fuet, almonds & bread

MINI BREADED CHICKEN STICKS & SWEET CHILI DIP (8 PIECES) 15€

TOMATO & MOZZARELLA STICKS WITH BASIL PESTO (10 PIECES) 15€

FRUIT PLATTER FOR TWO PERSONS (7,5€ PER ADDITIONAL PERSON) 15€

Selection of seasonal fruits

SWEET TREATS

6 €

MALLORQUIN ALMOND CAKE 'GATÓ'

BROWNIE

SALADS

16 €

PASTA SALAD

Rigatoni pasta with slow roasted cherry tomatoes, mozzarella, rocket & basil.

Dressing; Basil pesto

GREEK COUS COUS SALAD

Cous cous & quinoa mix, fresh tomato, cucumber, black olives and feta cheese.

Dressing; Fresh mint, garlic & parsley dressing

MOROCCAN SALAD

Ras El Hanout infused couscous with grilled aubergine, roasted cherry tomatoes, yellow & red peppers and pomegranate.

Dressing; Yoghurt & coriander

CLASSIC CAESAR SALAD

Crisp romane lettuce, parmesan cheese, crunchy croutons, cherry tomato, chicken, creamy homemade dressing.

POKE BOWLS (700ML)

16 €

SALMON

Sushi rice, fresh salmon with mango, avocado, edamame beans, wakame, carrot, radish and sriracha mayo

KING PRAWN

Sushi rice, sweet chilli cooked king prawn, pineapple, avocado, edamame beans, cucumber, coconut and a poke sauce

ROASTED CHICKEN

Sushi rice, sesame infused grilled chicken with wok vegetables, cherry tomatoes, cucumber, corn and a ponzu sauce

VEGAN 'CHICKEN' BOWL

Sushi rice, teriyaki infused heura 'chicken' with edamame beans, pineapple, avocado, red cabbage, carrot and a miso vegan mayo

WINES

JEAN LEON (BLANCO VIDRIO) D.O Penedés 24 €

JEAN LEON (ROSE) D.O Penedés 24 €

STAIRWAY TO HEAVEN - OWNER'S EDITION -

C.M SAUV BLANC 21 €

STAIRWAY TO HEAVEN - OWNER'S EDITION - ROSE 21 €

WHISPERING ANGEL CÔTES DE PROVENCE ROSE 2019

- CHATEAU D'ESCLANS 44 €

DOMAINES OTT PROVENZA ALPES COSTA AZUL 75 €

MINUTY - CÔTES DE PROVENCE 32 €

CAVA

Duc de Foix - Brut 16 €

CHAMPAGNES

MOËT CHANDON BRUT IMPERIAL 56 €

MOËT CHANDON BRUT IMPERIAL ROSE 68 €

MOËT CHANDON ICE IMPERIAL 86 €

RUINART CHAMPAGNE 105 €

RUINART CHAMPAGNE ROSÉ 98 €

BEERS

SAN MIGUEL 330ML 4.5 €

CORONA 330ML 4.5 €

SOFT DRINKS

STILL WATER 1.5L 4 €

SPARKLING WATER 1.5L 4 €

TONIC WATER 0,33CL 2.5 €

SPRITE 0,33CL 2.5 €

FANTA ORANGE 0,33CL 2.5 €

COCA COLA 0,33CL 2.5 €

NESTEA LIMON 0,33CL 2.5 €

BAG OF ICE 3 €