



menu
our food and drinks





Our Snacks (Included in all-inclusive tours)



Starters



Tomatoes salad
with rucola, lamb's
lettuce, avocado
and nuts

18€



Grilled red
shrimps from
Huelva.
(15 ud)

26€



Grilled scallops
from Galicia.
(6 ud)

19€



Grilled octopus
with virgin olive
oil, paprika and
salt flakes.

29€



Taste our Mediterranean pasta salad, with a base of pasta spirals, tomato, green pepper, tuna, olives, egg, corn, avocado, lamb's lettuce and pesto sauce.

29 €





Enjoy our baked chicken and pork ribs, served with mixed vegetables.

36€





Experience the authentic taste of Spanish beef matured for 60 days, accompanied by Grilled mixed seasonal vegetables, Grilled red shrimps from Huelva or Grilled scallops from Galicia.

55€/65€/65 € Min. 2 pax



Vegetables

55€

With Grilled mixed seasonal vegetables.



Rend Shrimp

65 €

With Grilled red shrimps from Huelva. (15 ud per person.)



Vieiras (Scallops)

65€

With Grilled scallops from Galicia. (6 ud. per person)



Enjoy our grilled salmon, accompanied by grilled seasonal vegetables, grilled red shrimps from Huelva or grilled scallops from Galicia.



50€/60€/60 €



Vegetables

50€

With Grilled mixed seasonal vegetables.



Rend Shrimp

60 €

With Grilled red shrimps from Huelva. (15 ud per person.)

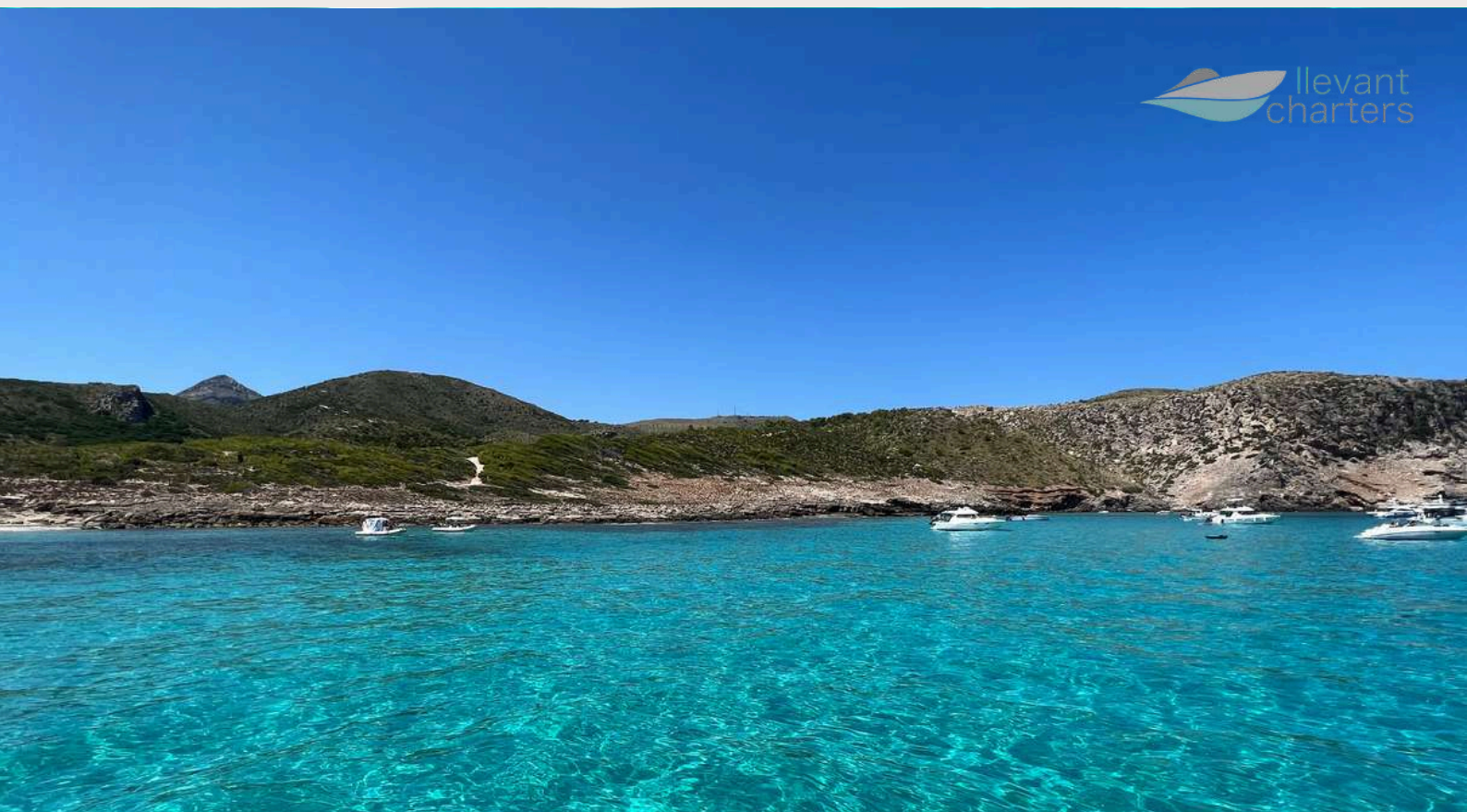


Vieiras (Scallops)

60€

With Grilled scallops from Galicia. (6 ud. per person)

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DESSERT

Delicious assorted fresh seasonal fruit.

9.50€



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Wines

White wines	Rosé wines	Red wines
 <p>The Talvin White Ses Talaioles Mallorca This wine is characterised by delicate aromas of pear, melon and honeysuckle flowers with hints of lime and fennel seeds. Refreshing and mineral</p> <p>30€</p>	 <p>The Talvin Rosé Ses Talaioles Mallorca Spring and summer, lively and light-hearted. The Talvin Rosé is the ideal Wine for summer aperitif</p> <p>30€</p>	 <p>The Talvin Red Ses Talaioles Mallorca Its freshness and lively aroma make Talvin a charming and uncomplicated companion. Its low sulphur content makes it particularly digestible.</p> <p>30€</p>
 <p>Habla de Ti Speak of You This is a white wine that dazzles with its emerald green hue and golden glints. Its aroma overflows with the freshness of Sauvignon Blanc, where lively notes of asparagus and mango intertwine, complemented by subtle hints of tomato leaf and herbaceousness.</p> <p>35€</p>	 <p>Bobal Rosa It has a very pale pink colour with coppery reflections. The nose expresses delicate aromas of rose, red fruits and grapefruit. In the mouth it is agile, fresh and very pleasant and unctuous.</p> <p>35€</p>	 <p>The Sestal Ses Talaioles Mallorca Just as the old hand-built stone walls structure the landscape, they are an image of the character, structure and complexity of this wine</p> <p>55€</p>
 <p>José Pariente Fresh fruit notes appear on the palate. Unctuous, sweet and elegant with a soft touch of bitter finish, characteristic of the Verdejo variety and sustained by a good acidity. It has a great structure that favours its persistence.</p> <p>40€</p>	 <p>Ca Dei Frati Lugana Rosé The most famous rosé of Lago di Garda, a refreshing and delicate delight. The nose is exceptionally fragrant, in the sip, it confirms the same surprising complexity, enriched by a flavour that never tires and a decisive persistence that recalls above all the little reds.</p> <p>55€</p>	 <p>The NaPujola Ses Talaioles Mallorca A top wine that is only vivified from the very finest grapes. It impresses with its fullness depth and distinctly Mediterranean aromas.</p> <p>90€</p>

Cavas & Champagnes

ice	Brut	Rosé
 <p>Freixenet Ice Rosé Intense aromas of berries, raspberries, strawberries and sloes, but with hints of aniseed and spices. The finish is refreshing and elegant</p> <p>30€</p>	 <p>Elyssia Gran Cuvée It has pleasant, elegant aromas of acacia flowers and a touch of honey with ripe summer fruits. The palate is smooth and inviting at first, opening up to those fruit flavours with clean, crisp acidity and developing into a long, balanced finish.</p> <p>35€</p>	 <p>Elyssia Rosé Medium-intense raspberry pink, with abundant, lively, medium-sized bubbles. Fruity with intense aromas of red fruit such as raspberries, currants and cherries. Fruity in the mouth, tasty and sweet with a refreshing acidity, easy to drink and with a long finish.</p> <p>35€</p>
 <p>Moët & Chandon Ice Impérial Is the first and only champagne specially created to be enjoyed on ice. A new experience that combines fun, fresh sensations, distinguished by its lively fruit, seductive palate and elegant maturity.</p> <p>140€</p>	 <p>Moët & Chandon Impérial. It is the Maison's most emblematic champagne. It was created in 1869 and embodies the unique Moët & Chandon style, distinguished by lively fruit, a seductive palate and elegant maturity.</p> <p>110€</p>	 <p>Moët & Chandon Rosé Impérial Is a spontaneous, radiant and romantic expression of the Moët & Chandon style, distinguished by lively fruit, a seductive palate and elegant maturity.</p> <p>130€</p>

- Please indicate your choice 24 hours in advance.
- If you would like any other kind of food or drink, please ask us and we will give you a tailor-made quotation.
- If you have any allergies, please let us know and we will adapt our menu to your needs.
- VAT included.



MINERALITY » SESTALINO, the little brother of SESTAL, impresses with freshness and minerality. A lighter but round, fruity and full-bodied wine, to be combined with all dishes, but also pleasant to be drunk alone. It owes its minerality to the marine deposits in the deep layers where it takes root. The imprint of fossil sea rocks adorns its label.



ORIGIN:	Mallorca, Spain
APPELLATION:	Vi de la Terra Mallorca
HARVEST:	by hand
GRAPE VARIETIES:	Cabernet Sauvignon (39%), Syrah (26%), Merlot (22%), Tempranillo (7%), Callet (4%), Manto Negro (2%)
ALCOHOL:	14,5 % vol
PH-VALUE:	3,56
ACIDITY:	5,11 g/L
ALLERGENS:	contains sulphites
AGEING:	7 years
BOTTLING:	0,75 L and 1,5 L
PACKAGING:	6 bottles/package and 3 bottles/package

VINIFICATION

Gentle treatment of the vines with natural products. Careful cultivation of the soil, promoting biodiversity, to ensure the resistance and health of the vines. Harvested grapes are stored in cold chambers for up to 12 hours to preserve aromas and avoid oxidation during processing.

Manual selection of the grapes, handpicking of the berries.

No use of sulphites before fermentation. Instead, use of non-saccharomyces yeasts for fruit enhancement, increase in typicity and complexity similar to that of wild fermentation, with the added benefit of lowering the sulphur content in the wine.

Fermentation in inox tanks. Extended maceration completed 7 days after the end of fermentation. Malolactic fermentation in inox tanks.

MATURATION

12 months in French oak (1 year old).

COLOUR

Intense red colour with violet reflections.

NOSE

Fresh aromas of blackcurrants and blackberries and notes of liquorice, mocha and tobacco leaves.

PALATE

Balanced and round on the palate, with fruity aromas of plums and cherries and hints of chestnuts and Mediterranean spices. Mineral notes, multi-faceted body and balanced interplay of acidity, alcohol and tannins.

PAIRING

SESTALINO can be enjoyed on its own or with light meals such as salads, pasta and tapas. It goes well with spareribs, sobrassada, semi-matured cheeses and chocolatey desserts.



SES TALAIOLES SESTAL 2019

STRUCTURE » SESTAL is a very complex, elegant wine. Its characteristics are a manifest of the history of Finca Ses Talaioles, which is marked by the structure of its agricultural land. The fields and vineyards are still enclosed by kilometres of ancient dry-stone walls. Every single metre of a wall consists of numerous stones hewn by hand. The imprint of an old stone wall on the vineyard is the basis of the SESTAL label. It stands for the structure and complexity of this wine.



ORIGIN:	Mallorca, Spain
APPELLATION:	Vi de la Terra Mallorca
HARVEST:	by hand
GRAPE VARIETIES:	Cabernet Sauvignon (50%), Syrah (25%), Manto Negro (10%), Callet (9%), Merlot (6%)
ALCOHOL:	14,5 % vol
PH-VALUE:	3,64
ACIDITY:	5,06 g/L
ALLERGENS:	contains sulphites
AGEING:	7 years
BOTTLING:	0,75 L and 1,5 L
PACKAGING:	6 bottles/package and 3 bottles/package

VINIFICATION

Gentle treatment of the vines with natural products. Careful cultivation of the soil, promoting biodiversity, to ensure the resistance and health of the vines. Harvested grapes are stored in cold chambers for up to 12 hours to preserve aromas and avoid oxidation during processing. Manual selection of the grapes, handpicking of the berries.

No use of sulphites before fermentation. Instead, use of non-saccharomyces yeasts for fruit enhancement, increase in typicity and complexity similar to that of wild fermentation, with the added benefit of lowering the sulphur content in the wine. Fermentation in inox tanks. Extended maceration completed 12 days after the end of fermentation. Malolactic fermentation in inox tanks.

AGEING

12 months in French oak (new).

COLOUR

Deep ruby red with dark violet reflections.

NOSE

Intense aromas of blackcurrant and tomato leaves, as well as notes of fresh tobacco, dark chocolate and hazelnuts.

PALATE

On the palate, it is complex and rich in flavours reminiscent of black cherries, tomato leaves and Mediterranean spices, with an intense body and a balanced phenolic richness. This wine impresses with its great persistence, elegance and structure.

PAIRING

With its presence and liveliness, the SESTAL is the ideal companion for nutritious meals, spicy meat dishes, all kinds of game, as well as for fine cheeses.



TALVIN WHITE 2023

VINIFICATION Gentle treatment of the vines with natural products. Careful cultivation of the soil, promoting biodiversity, to ensure the resistance and health of the vines. Harvested grapes are kept in cold chambers for up to 12 hours to preserve aromas and avoid oxidation during destemming. Manual selection of grapes before destemming and crushing. Immediate pressing in the basket press. Fermentation of the juice in stainless steel tanks at 14 -16°C. Storage of the wine after fermentation at a cool temperature. Filtration of the wine only shortly before bottling.

AGEING 6 months on fine lees.

COLOUR Very pale straw with green hues.

NOSE Mineral with outstanding notes of lime zest, nuances of melon, natchy pears, hints of fennel seeds.

PALATE Refreshing and refined saltiness on the palate, citric with an appealing acidity. Chalky finish.

PAIRING It is best to enjoy on its own or as an accompaniment to light dishes such as fish, seafood and salads.



ORIGIN	Mallorca, Spain
APPELLATION	Vi de la Terra Mallorca
HARVEST	by hand
GRAPE VARIETIES	Merlot, Callet, Manto Negro

ALCOHOL	12,5 % vol 3,26
PH-VALUE	4,82 g/L 0,30 g/L
ACIDITY	contains
SUGAR	sulphites
ALLERGENS	

AGEING	2 years
BOTTLING	0,75 L
PACKAGING	6 bottles/package



TALVIN ROSÉ 2023

VINIFICATION Gentle treatment of the vines with natural products. Careful cultivation of the soil, promoting biodiversity, to ensure the resistance and health of the vines. Harvested grapes are kept in cold chambers for up to 12 hours to preserve aromas and avoid oxidation during destemming. Manual selection of grapes before destemming and crushing. Immediate pressing in the basket press. Fermentation of the juice in stainless steel tanks at 14 -16°C. Storage of the wine after fermentation at a cool temperature. Filtration of the wine only shortly before bottling.

AGEING 6 months on the lees.

COLOUR Light onion peel.

NOSE Mineral nose, wet limestone. Hints of white peaches, spicy notes of fennel seeds, raspberry and pears. Furthermore floral hints of lily flowers.

PALATE A choky mineral, citrusy palate with appealing acidity, notes of black rafi de, cumquats.

PAIRING It is best to enjoy on its own or as an accompaniment to light dishes such as fish, seafood and salads.



ORIGIN	Mallorca, Spain
APPELLATION	Vi de la Terra Mallorca
HARVEST	by hand
GRAPE VARIETIES	Merlot, Callet, Manto Negro

ALCOHOL	12,5 % vol 3,28
PH-VALUE	4,68 g/L 0,25 g/L
ACIDITY	contains
SUGAR	sulphites
ALLERGENS	

AGEING	2 years
BOTTLING	0,75 L + 1,5 L
PACKAGING	6 + 3 bottles/package



TALVIN RED 2021



VINIFICATION Gentle treatment of the vines with natural products. Careful cultivation of the soil, promoting biodiversity, to ensure the resistance and health of the vines.

Harvested grapes are kept in cold chambers for up to 12 hours to preserve aromas and avoid oxidation during destemming. Manual selection of the grapes, handpicking of the berries.

No use of sulphites before fermentation. Instead, use of non-saccharomyces yeasts for fruit accentuation, increase in typicity and complexity similar to that of wild fermentation, with the added benefit of lowering the sulphur content in the wine.

Fermentation in inox tanks. Extended maceration completed 7 days after the end of fermentation. Malolactic fermentation in inox tanks.

AGEING 12 months: 70% 3,000 L wooden vats + 30% stainless steel.

COLOUR Ruby red with purple hues.

NOSE Aromas of dried blackcurrant, black cherries and dehydrated black olives, with notes of dark chocolate and hints of liquorice.

PALATE Vibrant on the palate, with fresh notes black cherries, cocoa and hints of Mediterranean spices. With a flinty minerality and an elegant tannin structure. Fresh and persistent.

PAIRING An ideal wine for everyday enjoyment. To be drunk on its own or as an accompaniment to tapas, pasta, salads, soft cheeses and Serrano ham.



ORIGIN	Mallorca, Spanien
APPELLATION	Vi de la Terra Mallorca
HARVEST	by hand
GRAPE VARIETIES	Merlot, Tempranillo, Manto Negro

ALCOHOL	14,5 % vol
PH-VALUE	3,54
ACIDITY	4,83 g/L
ALLERGENS	contains sulphites

AGEING	5 years
BOTTLING	0,75 L
PACKAGING	6 bottles/package