

BREAKFAST

de 7am a 11am/from 7am to 11am

DAILY BREAKFAST

Cesta de Panes / Bread Basket ^{G, E, D, N}

Croissant, napolitana, brioche, panecillo blanco e integral, mantequilla, miel
Croissant, neapolitan pastry, brioche, white and whole-wheat rolls, butter, honey
15

Tostadas / Toast ^{D, N}

Centeno, blanco, multigrano, mantequilla, miel
Rye, white, multigrain, butter, honey
5

Yogur / Yoghurt ^{D, N}

Granola casera, plato de fruta fresca
Homemade granola, plate of fresh fruit
6

Porridge de Avena / Oat Porridge ^{G, D}

Cocinado con leche, bebida vegetal o agua, frutos rojos
Made with milk, plant-based milk or water, berries
9

Bol de Açai / Açai Bowl ^N

Granola casera, platano, fresas de Manacor, manzana
Homemade granola, banana, Manacor strawberries, apple
9

Desayuno Punta Negra / Punta Negra Breakfast ^{G, E}

Dos huevos a su gusto, bacon, butifarró mallorquín, champiñones asados, pan local
Two eggs cooked to your liking, bacon, Mallorcan sausage, sautéed mushrooms, local bread
26

Desayuno Vegetariano / Vegetarian Breakfast ^{G, E, V}

Dos huevos a su gusto, espinacas salteadas, rösti de patata, champiñones, tomate asado, pan de masa madre
Two eggs cooked to your liking, sautéed spinach, potato rösti, mushrooms, roasted tomato, sourdough bread
28

Allergens: Gluten (G), Crustaceans (C), Egg (E), Fish (F), Dairy (D), Nuts (N), Vegetarian (V), Vegan (VG)

All prices are displayed in Euros (€) and are inclusive of all applicable taxes.

Please notify a Mandarin Oriental colleague regarding any dietary requirements or restrictions

Huevos Benedict / Benedict Eggs ^{D,E}

Sobrasada y miel, salmón ahumado o espinacas
Sobrasada and honey, smoked salmon or spinach
16

Tortilla o Huevos Revueltos / Omelette or Scrambled Eggs ^E

Elección de jamón ibérico, espinacas, queso Mahón, champiñones, tomate, cebolla, jamón cocido
A selection of Iberian ham, spinach, Mahón cheese, mushrooms, tomato, onion, cooked ham
15

Huevos Cocidos a su Gusto (2) ^E

Eggs cooked to your liking (2)
5

GOURMET BREAKFAST

Caviar Oscietra 30g ^F

Blini, huevos, cebollino, crema agria
Blinis, eggs, chives, sour cream
95

Salmón Ahumado / Smoked Salmon ^{E, F, D}

Blinis, huevos, cebollino, crema agria
Blinis, eggs, chives, sour cream
15

Jamón de Bellota 100% Ibérico / 100% Iberian Acorn-fed Ham ^G

Tomate Ramellet, pan local
Ramellet tomatoes, local bread
42

Selección de Quesos Mallorquines / Mallorcan Cheese Selection ^{G, D}

Mostaza de pera, pan de frutas
Pear mustard, fruit bread
18

Tostada de Aguacate / Avocado Toast ^{G, F, N}

Queso fresco, salmón, tomates, rúcula, piñones
Cream cheese, salmon, tomatoes, arugula, pine nuts
19

Butifarró Mallorquín / Mallorcan Pork Sausage

Encebollado
Onion-topped
10

Tostada de Berenjena Ahumada / Smoked Auvergne Toast^{G, E}

Huevo poché, jamón de bellota
Poached egg, corn-fed ham
12

SIDES

Champiñones

Mushrooms
4

Aguacate

Avocado
4

Bacon

4

Camaiot

4

Salchicha de Pollo o Cerdo

Chicken or pork sausage
4

DESSERT

Tostada Francesa / French Toast^{G,E,D}

Frutos rojos, nata montada
Berries, whipped cream
12

Tortitas de la Casa / Homemade Pancakes^{G,E,D}

Almendras locales, albaricoques deshidratados, salsa de limón de Sóller
Local almonds, dried apricots, lemon sauce from Sóller
11

Allergens: Gluten (G), Crustaceans (C), Egg (E), Fish (F), Dairy (D), Nuts (N), Vegetarian (V), Vegan (VG)

All prices are displayed in Euros (€) and are inclusive of all applicable taxes.

Please notify a Mandarin Oriental colleague regarding any dietary requirements or restrictions

REAL CAVIAR SELECTION

Real Caviar Baeri 50gr^F

Elegante y equilibrado con notas avellanadas y final cremoso

Elegant and well-balanced, with nutty notes and a creamy finish

150

Real Caviar Osetra 30gr^F

Perlas firmes, complejas, con matices marinos y minerales

Firm, complex pearls with marine and mineral notes

95

Real Caviar Osetra 50gr^F

Perlas firmes, complejas, con matices marinos y minerales

Firm, complex pearls with marine and mineral notes

160

Real Caviar Osetra 100gr^F

Perlas firmes, complejas, con matices marinos y minerales

Firm, complex pearls with marine and mineral notes

310

Real Caviar Osetra Ahumado 30gr^F

Sutilmente ahumado para intensificar su carácter, notas tostadas y final elegante

Subtly smoked to enhance its character, with toasted notes and an elegant finish

115

Real Caviar Osetra Albino 30gr^F

Variedad extremadamente rara con perlas doradas, perfil delicado y mantecoso

An extremely rare variety with golden pearls and a delicate, buttery texture

260

Real Caviar Beluga 30gr^F

Textura sedosa, gran tamaño, sabor profundo y persistente

Silky texture, large size, deep and lingering flavor

260

Real Caviar Beluga 50gr^F

Textura sedosa, gran tamaño, sabor profundo y persistente

Silky texture, large size, deep and lingering flavor

450

SIDES OF YOUR CHOICE

Clásico ^{G, D, N}

Blinis, crème fraîche

Contemporáneo ^{G, D, N}

Coca crujiente de patata, crema ligera de almendra mallorquina

Crispy potato bun with light Mallorcan almond cream

Punta Negra ^{G, D}

Ensaimada, emulsión de yogurt orgánico

Ensaimada, organic yoghurt emulsion

ALL DAY DINING

de 11am a 11pm / from 11am to 11pm

STARTERS

Selección de panes / Bread selection ^{G, D}

Aceite de oliva virgen, aceitunas mallorquinas, sal de Es Trenc
Extra virgin olive oil, mallorcan olives, Es Trenc salt

8

Jamón de Bellota 100% Ibérico / 100% Iberian acorn-fed ham ^G

Tomates rallado, pan local
Grated tomato, local bread

42

Tabla de quesos de Baleares / Balearic cheese selection ^D

Mostaza de pera, pan crujiente
Pear mustard, crispy bread

19

Tabla de embutidos españoles / Spanish cold cuts selection

Lomo, chorizo, salchichón, camaïot, sobrasada
Traditional cold cuts

21

Sopa cremosa de calabaza / Creamy pumpkin soup ^D

Zanahoria, cúrcuma
Carrot, turmeric

11

Sopa de miso / Miso soup

Tofu, algas
Tofu, seaweed

12

Ensalada César clásica / Classic Caesar salad ^{G, E, F, D}

Lechuga romana, queso Parmesano, anchoas, picatostes caseros
Roman lettuce, Parmesan cheese, anchovies, homemade croutons

20

Suplemento pollo / Chicken supplement 7

Suplemento gambas / Prawn supplement 12

Ensalada mallorquina / Mallorcan salad ^F

Lechuga, tomate Ramallet, aceitunas, ventresca de atún
Lettuce, Ramallet tomato, olives, tuna belly

17

Allergens: Gluten (G), Crustaceans (C), Egg (E), Fish (F), Dairy (D), Nuts (N), Vegetarian (V), Vegan (VG)

All prices are displayed in Euros (€) and are inclusive of all applicable taxes.

Please notify a Mandarin Oriental colleague regarding any dietary requirements or restrictions

Bocados de Baleares / Balearic bites ^{G, D}

Sobrasada, alioli, trampó mallorquín, escalivada, aceitunas mallorquinas, pa amb oli crujiente

Sobrasada, alioli, Mallorcan trampó, mixed vegetables, Mallorcan olives, crispy bread, olive oil

22

Croquetas de jamón ibérico ^{G, E, D}

Iberian ham croquettes

24

MAINS

Punta Negra Club Sándwich / Punta Negra Sandwich Club ^{G, E, D}

Pollo marinado, huevo, lechuga, bacon, tomate, patatas fritas caseras

Marinated chicken, egg, lettuce, bacon, tomato, homemade French fries

24

Punta Negra Club Sándwich Vegano / Vegan Punta Negra Sandwich Club ^{G, VG}

Aguacate, tomate, espinaca fresca, patatas fritas caseras

Avocado, tomato, fresh spinach, homemade French fries

25

Hamburguesa de vacuno / Beef burger ^{G, E, D}

Queso cheddar, bacon, ensalada, pan brioche, patatas fritas caseras

Cheddar cheese, bacon, salad, brioche bread, homemade French fries

26

Brioche de autor / Signature brioche ^{G, E, D}

Langostino crujiente, limón local agridulce, brotes

Crispy prawn, bittersweet local lemon, sprouts

27

Pizza Mandarin Oriental Punta Negra ^{G, D}

Mozzarella, tomates deshidratados, albahaca frita

Mozzarella, sundried tomatoes, fried basil

24

Pasta linguini / Linguine ^{G, C, E, D}

Salsa de tomate cherry, espinacas baby frescas, queso Brossat

Cherry tomato sauce, fresh baby spinach, Brossat cheese

24

Suplemento Gamba / Prawn supplement 12

Salmón teriyaki / Teriyaki salmon ^{F, D}

Puré sedoso de patatas, espárragos verdes

Silky mashed potatoes, green asparagus

32

Pollo picantón / Spring chicken

Tumbet mallorquín

Mallorcan tumbet

36

Solomillo de vacuno / Beef tenderloin ^D

Verduras de temporada, puré de patatas

Seasonal vegetables, mashed potatoes

42

SIDES

Ensalada verde

Lechugas variadas, pepino, brócoli, manzana

Mixed lettuces, cucumber, broccoli, apple

7

Patatas fritas caseras

Home made French fries

7

Verduras de temporada al wok

Wok Sauteed Season vegetables

7

Puré de patatas ^D

Mashed potatoes

7

WELLNESS FAVOURITES

Ensalada inmunológica / Immune-boosting salad

Aguacate, raíces crudas, vinagreta de jengibre

Avocado, raw roots, ginger vinaigrette

21

Caldo de huesos nutritivo

Nourishing bone broth

14

Clorofila mediterránea / Mediterranean chlorophyll ^F

Atún rojo, tomates verdes, cogollo braseado

Red tuna, green tomatoes, grilled lettuce heart

26

Coliflor asada / Baked coliflour

Quinoa, tahina

17

Lubina / Sea Bass ^{F, D}

Crema de coliflor, ensalada crujiente de hinojo, aceite de hierbas

Cauliflower cream, crispy fennel salad, herb oil

38

Balance vital / Vital balance

Ternera ecológica, aguacate, kale, brotes

Ecologic beef, avocado, kale, sprouts

38

Ritual antiox / Antioxidant ritual

Cacao, aguacate, frutos rojos, sal marina de Es Trenc

Cacao, avocado, red fruits, Es Trenc sea salt

18

Pudding de chía / Chia pudding

Aguacate, limón mallorquín

Avocado, Mallorcan lemon

12

Allergens: Gluten (G), Crustaceans (C), Egg (E), Fish (F), Dairy (D), Nuts (N), Vegetarian (V), Vegan (VG)

All prices are displayed in Euros (€) and are inclusive of all applicable taxes.

Please notify a Mandarin Oriental colleague regarding any dietary requirements or restrictions

IN-ROOM MOMENTS

Unaselección de experiencias para disfrutar en la intimidad de su habitación
A selection of experiences to enjoy in the privacy of your room

Champagne & caviar ritual ^F

Ruinart Blanc de Blancs, caviar Osetra, ostra Gillardeau, salmón ahumado
Ruinart Blanc de Blancs, Osetra caviar, Gillardeau oyster, smoked salmon
210

Selección ibéricos y quesos artesanos de Baleares / Selection of Iberian cured meats and artisan cheeses from the Balearic Islands ^{G, M, N}

Pan crujiente, mermelada artesana de pera, frutos secos
Crispy bread, homemade pear marmelade, dried fruits
90

Movie night experience ^{G, E, D}

Mini brioche César, patatas fritas caseras, palomitas de caramelo salado, bombones
Mini Cesar brioche, homemade French fries, salted caramel popcorn, chocolates
55

DESSERTS

Espuma de yogur natural ecológico / Organic natural yoghurt foam ^{E, D}

Crema de vainilla, manzanas caramelizadas
Vanilla cream, caramelised apples
16

Tarta de queso ecológico de vaca ^{E, D}

Organic cheesecake
14

Galleta tibia de chocolate / Warm chocolate cookie ^{G, E, D}

Helado de vainilla
Vanilla ice cream
14

Variado de frutas de temporada

Mixed seasonal fruits
12

Selección de helados artesanos ^D

Selection of homemade ice creams
7

Tarta del día ^{G, E, D}

Cake of the day
15

Allergens: Gluten (G), Crustaceans (C), Egg (E), Fish (F), Dairy (D), Nuts (N), Vegetarian (V), Vegan (VG)

All prices are displayed in Euros (€) and are inclusive of all applicable taxes.

Please notify a Mandarin Oriental colleague regarding any dietary requirements or restrictions

OVERNIGHT

de 11pm a 7am/from 11pm to 7am

Sopa cremosa de calabaza^D

Zanahoria, cúrcuma

Carrot, turmeric

11

Ensalada César clásica^{G, E, F, D}

Lechuga romana, queso parmesano, anchoas, picatostes caseros

Romaine lettuce, Parmesan cheese, anchovies, homemade croutons

20

Suplemento pollo / Chicken supplement 7

Suplemento gambas / Prawn supplement 12

Hamburguesa de vacuno^{G, E, D}

Queso cheddar, bacon, ensalada, pan brioche, patatas fritas caseras

Cheddar cheese, bacon, salad, brioche bread, homemade French fries

26

Punta Negra sándwich club^{G, E, D}

Pollo marinado, huevo, lechuga, bacon, tomate, patatas fritas caseras

Marinated chicken, egg, lettuce, bacon, tomato, homemade French fries

24

Punta Negra sándwich club vegano^G

Aguacate, tomate, espinaca fresca, patatas fritas caseras

Avocado, tomato, fresh spinach, homemade French fries

25

Brioche de autor^{G, E, D}

Langostino crujiente, cítricos de Sóller agridulce, brotes

Crunchy prawn, bittersweet Sóller citrics, sprouts

27

Pizza Mandarin Oriental Punta Negra^{G,D}

Mozzarella, tomates deshidratados, albahaca frita

Mozzarella, sundried tomatoes, fried basil

24

Pasta linguini^{G, C, E, D}

Salsa de tomate cherry, espinacas baby frescas, queso Brossat

Cherry tomato sauce, fresh baby spinach, Brossat cheese

22

Suplemento gamba / Prawn supplement 12

Allergens: Gluten (G), Crustaceans (C), Egg (E), Fish (F), Dairy (D), Nuts (N), Vegetarian (V), Vegan (VG)

All prices are displayed in Euros (€) and are inclusive of all applicable taxes.

Please notify a Mandarin Oriental colleague regarding any dietary requirements or restrictions

DESSERTS

Tarta de queso ecológico de vaca ^{E, D}

Organic cheesecake

14

Variado de frutas de temporada

Mixed seasonal fruits

12

Selección de helados artesanos ^D

Selection of homemade ice creams

7

Tarta del día ^{G, E, D}

Cake of the day

15

Allergens: Gluten (G), Crustaceans (C), Egg (E), Fish (F), Dairy (D), Nuts (N), Vegetarian (V), Vegan (VG)

All prices are displayed in Euros (€) and are inclusive of all applicable taxes.

Please notify a Mandarin Oriental colleague regarding any dietary requirements or restrictions