

Ses Oliveres is...



Fresh

We use fresh, seasonal ingredients with vibrant flavors and colorful presentations.

Fun

We offer a variety of creative and original dishes that awaken the curiosity and enjoyment of our guests.

Casual

We provide a relaxed and uncomplicated culinary experience composed of real, comforting food without any pretensions.

Dynamic

We use creative combinations and blend local ingredients with international culinary influences, always following the rhythm and ingredients dictated by the season.

Snacks

Padrón | 10

Peppers with Es Trenc salt

Croquettes | 12

Selection of assorted croquettes

DAIRY, EGG, GLUTEN, NUTS

Hummus and Babba Ghanoush | 12

Vegetable crudités and artisanal pita bread

CELERY, GLUTEN, NUTS, SESAME

Calamari | 16

In tempura with smoked garlic alioli

DAIRY, GLUTEN, MOLLUSCS

Hand-Carved 100% Acorn-fed Iberian Ham | 36

Served with "cristal" bread and Ramillete tomato

GLUTEN

Starters

Focaccia | 18

Beetroot with Provençal tomato and avocado

GLUTEN

Burrata | 20

Pear, Cherry tomato, honey, lime and passion fruit

DAIRY

Ceviche | 24

Sea bass with gazpacho and sweet potato chips

FISH, SULFITES

Gazpacho | 16

Cherry tomato, cucumber, melon, root vegetables crisps and extra virgin olive oil

CELERY, SULFITES

Salads

Verde | 16

Green sprouts, tomato, red onion, sweet corn and carrot

SULFITES

Halloumi | 20

Grilled with asparagus, apricots, hazelnuts and watercress

DAIRY, NUTS

Tuna | 26

Seared with citrus miso dressing over tender leaves

FISH, NUTS, SESAME, SOY

Main dishes

Club Sandwich | 20

Chicken, egg, bacon, lettuce, tomato and piparra peppers mayonnaise

EGG, GLUTEN, MUSTARD, SULFITES

Quinoa | 20

Beetroot, cottage cheese, crispy kale and sunflower seeds

DAIRY, NUTS

Burger | 24

Beef burger with Mahón cheese, bacon veil and Ramillete tomato chutney

DAIRY, GLUTEN, SULFITES

Sea Bass | 28

White mussel velouté, potato and cucumber pearls with chive oil

DAIRY, FISH, MOLLUSCS

Entrecote | 32

300 grams of beef ribeye steak with potatoes, grilled vegetables and mushroom sauce

DAIRY



Desserts

Ice Cream | 7

Artisanal ice creams and sorbets

DAIRY

Fruit Salad | 8

Seasonal fruit salad

Banoffee | 10

Vegan Cocoa and Banana Cake

NUTS

Cheesecake | 10

Made with Mallorcan cheeses

DAIRY, EGGS, GLUTEN, NUTS

Brownie | 10

Chocolate brownie with pistachios and vanilla ice cream

DAIRY, EGGS, GLUTEN, NUTS

