

MENU

A P P E T I Z E R S

ACORN-FED IBERIAN HAM - €42

Hand-carved.

CRYSTAL BREAD - €9.5

With ramallet tomato and Es Trenc fleur de sel.

OSCIETRA PERLITA CAVIAR - €230/€320

(France. High-grade Oscieta, 2.7mm grain)
Served with blinis and homemade brioche – 30g/50g.

ANDALUSIAN GAZPACHO - €18

(vegan)
Cold seasonal tomato soup in its original recipe.

TENDERLOIN TARTARE - €38

Served with toast.

CROQUETTES - €18

Homemade croquettes.

SALADS

MEDITERRANEAN SALAD - €23/€28

(Vegan option available)
With free-range chicken, basil dressing and apple cider vinegar

SUMMER SALAD - €25

(Varies according to the season)
With ingredients from our garden and Mallorcan cheese.

R I C E D I S H E S

SEA RICE - €46/€77

(For one or two people)
Rice with prawn, monkfish, and local Mallorcan cuttlefish stew.

LAND RICE - €46/€77

(For one or two people)
Rice with Iberian pork shoulder, free-range chicken, four spices and vegetables from our garden.



SANDWICHES

CHICKEN KATSUSANDO - €22

Served with Chinese cabbage salad and kimchi sauce.

SON CLARET CLUB SANDWICH - €26

Triple sandwich with bacon, turkey and mayonnaise,. Served with fries.

DUCK BAO (2 units) - €28

With hoisin sauce, fresh cilantro & chili salad.

CASTELL BURGUER - €28

Made with Mallorcan meats, caramelized onion, Mahón cheese, bacon, and spicy brava sauce. Served with fries.

MAIN COURSES

CATCH OF THE DAY - Price upon request

HOMEMADE PASTA - €29

Caserecci alla boscaiola, with tomato sauce, minced beef, and cultivated mushrooms.

S I D E S

HOMEMADE FRENCH FRIES - €12

GLAZED VEGETABLES WITH CUMIN - €12

MIXED SALAD - €11

D E S S E R T S

LEMON TART - €18

Our modern take, made with lemons from our garden.

CHOCOLATE, ALMONDS & AMAZON RUM - €18

70% chocolate molten bar with roasted coffee cream.

CHEESE SELECTION - €22

Sheep, goat, and cow cheeses. Served with fig bread, quince paste and toast.

ICE CREAMS & SORBETS - €9

Tiramisú, strawberry, lemon, vainilla, mango

Rise dishes and main courses available only from 13.00 to 16.00.

If you have any allergies or food intolerances, please inform our staff so we can assist you appropriately.

POOL BAR

DRINKS

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Water all day – 8€
Aromatic Water – 9€
Almond granita - 12€
Soft Drink – 9€
Iced Tea– 9€
Vanille Iced Coffee – 12€
Son Claret Lemonade – 12€
Beer – 9€
Pint of Beer – 12€
Glass of Wine – 9€
Glass of Cava – 18€
Glass of Champagne – 24€
Glass of Sangria – 19€
Jug of Sangria – 60€

SMOOTHIES (100% Vegan & Gluten free)

TRAMUNTANA – 14€
Spinach, celery, apple, cabbage, basil

SA ROQUETA – 14€
Mango, pineapple, melon, kiwi, apple, mustard

MENORCA – 14€
Strawberry, banana, milk, cinnamon

FORMENTERA – 14€
Pineapple, mango, papaya, grapefruit, mint

IBIZA – 14€
Strawberry, raspberry, blueberry, apple

MILKSHAKES

CHOCOLATE – 14€
BANANA – 14€
VANILLA – 14€
STRAWBERRY – 14€

COCKTAILS (The art of Km. 0)

SUN OF MALLORCA – 19€

(Bitter & citric)

Palma's Gin, local orange liqueur,
Mallorca's bitter, pineapple juice, honey syrup, calamondin.

BASIL BRAMBLE – 19€

(Citric & fruity)

Mallorca's Gin, red fruit liquor, lemon juice, basil, cane sugar.

CHAMPAGNE MOJITO – 22€

(Bubbly & fruity)

Champagne, Mallorca's Rum, strawberries, green lemon juice, molasse sugar, mint leaves.

POOL PALOMA – 19€

(Fresh, salty & fruity)

Tequila, lemon juice, Es trenc salt, grapefruit juice, soda water.

MATCHA LA VISTA – 19€

(Earthy & floral)

Matcha powder, Mallorca's vodka, apple juice, elderflower syrup, lime juice.

ALSO THE CLASSICS...

APEROL SPRITZ, HUGO, MOJITO, DAIQUIRI,
MARGARITA, BLOODY MARY, CAIPIRINHA,
ESPRESSO MARTINI & PIÑA COLADA.

GIN TONICS

GIN EVA – 19,50 €

(Aromatic & citric)

Lemon peel, orange peel, juniper, cardamom.

GIN MARE – 21,50 €

(Herbaceous)

Lemon peel, rosemary, basil.

HENDRICK'S – 21,50 €

(Flowered & citric)

Pink grapefruit peel, rose's petals, cucumber.



POOL BAR

DRINKS

BUBBLE TEA

VALLDEMOSSA BUBBLE TEA – 16€

(Floral & sweet)

Hibiscus's flower tea, strawberry syrup, blueberry's pearls

SOLLER BUBBLE TEA – 16€

(Citric & fruity)

Camomille, fresh lemon juice, fresh orange juice, honey syrup, passion fruit's pearls

DEIA BUBBLE TEA – 16€

(Floral & citric)

Green jazmin tea, elderflower syrup, fresh lemon juice, blueberry's pearls & passion fruit's pearls

SANT ELM BUBBLE TEA – 16€

(Tropical & creamy)

Hasam black tea, coconut syrup, almond milk, passion fruit's pearls & blueberry's pearls

KIDS MENU



STARTERS

CROQUETTES – 18€

SOUP OF THE DAY – 16€

FRIED CALAMARI – 22€

VEGETABLES – 12€

MOCKTAILS

CASTELL'S LEMONADE – 12€

MEDITERRANEAN SPRITZ – 14€

SOFT DRINKS – 9€

MAIN COURSE

KIDS BURGER – 28€

Cheese hamburger with French fries

HAKE IN BATTER – 28€

Hake in batter served with French fries

BOLOGNESE PASTA – 25€

Homemade bolognese pasta

CHICKEN BREAST – 22€

Breaded chicken breast served with French fries

DESSERTS

ICE CREAM OR SORBET – 14€

2 scoops of homemade ice cream or sorbet

POOL BAR

WINE CARD

RECOMMENDATION BY SOMMELIER

TIANNA BOCCHORIS BLANC – 70€

Sauvignon Blanc, Premsal Blanc, Giró Ros

It is a gastronomic white, with volume where the weight of the Giró ros is compensated by the acidity of the Sauvignon blanc.

Bocchoris is the name given to the northern part of Mallorca when it was conquered by the Romans

CAVA

MASCARÓ BRUT INITIUM – 18 € / 75 €

Macabeo, Parellada, Xarel·lo

CAVA ROSE

MASCARÓ RUBOR ROSÉ BRUT- 18 € / 99€

Garnacha

CHAMPAGNE

TAITTINGER BRUT RÉSERVE – 24 € / 154€

Chardonnay, Pinot Meunier, Pinot Noir

RUINART BLANC DE BLANCS – 210 €

Chardonnay

CHAMPAGNE ROSE

FRANÇOIS SECONDÉ BRUT ROSE- 27€ /132€

Pinot noir

RUINART ROSE – 250€

Pinot noir, Chardonnay

WHITE WINE

MOSAIC 2022 – 9 € / 38 €

Malvasia y Giro Ros

MACABEU TONI GELABERT – 16 € / 60 €

Viura

HACIENDA DE ARINZANO – 98 €

Chardonnay

EKAM – 94 €

Albariño, Riesling

FILLABOA – 16 € / 78 €

Albariño

LA SEREINE CHABLIS – 124 €

Chardonnay

ROSE WINE

CANGREJO – 14 € / 80 €

Mantonegro

MEMORIES DE BINIAGUAL ROSE – 12 € / 75€

Syrah, Mantonegro

BOB ROSAT – 60 €

Siray, Mantonegro

RED WINE

VERÁN – 96 €

Mantonegro, Cabernet Sauvignon, Syrah

SINCRONIA – 12 € / 60 €

Mantonegro, Cabernet Sauvignon, Syrah, Monastrell, Gorgollasa, Callet

