


TO SHARE

Salmon and avocado tartare. 18€ 

Homemade Iberian ham croquettes. 5€/2 Uni. 

Mediterranean steak tartare. 19€ 

Iberian acorn-fed Bellota ham. 26€ 
with crispy bread, tomato and extra virgin olive oi

Fresh fish ceviche. 18€
with a 'leche de tigre' dressing, coriander, red onion,
cooked sweet potato and corn cobs

Grilled foie with onion compote. 16€


Roasted eggplant hummus with crudites. 12€

Padron peppers. 6€

SALADS

Caesar salad. 14€ 
with free-range chicken / **Prawns + 4€**

Burrata, tomato and pesto. 15€ 

Quinoa superfood salad. 18€ 
with coconut, chia seeds, bimi broccoli, avocado,
collard greens, wakame and sliced carrots

Green Salad. 10€
vegetables, fruits, sprouts and seasonal flowers,
homemade vinaigrette and olive oil

OH CRUMBS !

Club Sandwich. 18€      

free range chicken, crispy bacon,
selection of sprouts, tomato, caramelised
onion and eggs

Hamburger. 20€      

With tasty beer-bread, beef, caramelised onion, cheese,
selection of salad leaves, tomato and bacon

PASTAS & RICE

Pomodoro Rigattoni. 16€ 

with tomatoes, basil and parmesan flakes.

Creamy tagliatelle with prawns. 19€     

Seafood paella. 24€/pax (min 2 Pax)     

Lobster paella . 32€/pax (min 2 Pax)     

Dried vegetable rice. 19€/pax (min 2 Pax)  

MEAT

Château Briand. 44€/pax (min 2 pax)  

with potato and seasonal vegetables

Grilled Mallorcan Rubia beef steak. 29€

Suckling pig taco. 26€      

in meat juice

Free range roast chicken. 26€

with craft beer juice



waveofchange.com


FISH

Sea bass cooked in salt. 27€/pax (min 2 pax)

Salmon fillet. 22€
with quinoa, baby garden vegetables,
wakame seaweed

Lobster. 35€   
grilled with hollandaise sauce

Croaker with corn sauce and asparagus. 22€

Grilled scallops. 25€ 
with citrus and aromatic herbs



MSC-C-56782

ASC-C-01938

Certified restaurant by MSC/ASC Chain of Custody Standard (First hotel chain certified in Southern Europe, Mexico and the Dominican Republic). From Iberostar, as part of our “Wave of Change” initiative, we work to provide our customers with an increasingly responsible seafood selection to protect the health of our oceans and the people and communities that depend on them.

GARNISHES

(To choose with meat and fish)

- Grilled vegetables**
- French fries in olive oil**
- Basmati rice**
- Meat sauce**
- Hollandaise**

DESSERTS

Thin apple tart. 12€ 
with vanilla ice cream

Seasonal Fruit Salad. 10€
with elderflower and mint

Coconut panna cotta. 10€     
with red berries *sugar free

Brownie served with caramel ice cream. 10€

Ice cream assortment. 6€



GLUTEN



SOY



SESAM



LUPINS



NUTS



PEANUT



MILK



EGG



CELERY



FISH



MUSTARD



SHELLFISH



SHELLFISH



SULPHITE

Kids Menu available. Please consult our staff if you have any food intolerances, may contain traces.