



balnearioillets

Allergens



DAIRY (Milk, cheese, ice cream...)



EGGS (Products that may contain eggs, even in traces, such as some doughs or drinks)



SESAME GRAINS



CONTAINS GLUTEN (Wheat, rye, barley, oats, spelt, kamut or their hybrid varieties and derived products)



FISH (Fish and fish-based products)



CELERY



CRUSTACEANS (Shrimps, spider crabs, prawns, scarlet shrimp...)



PEANUTS



SULFUR DIOXIDE AND SULPHITES



MOLLUSCS (Mussels, squid, cockles, clams, razors...)



SOY (Soy sauce, teriyaki)



MUSTARD



LUPINS



NUTS (Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachio, macadamia nuts or Australia nuts and derivative products)



Illetas's Breakfasts


9:30 a.m. to 12:00 p.m.

BREAKFASTS


All breakfasts include: Fresh orange juice, croissant, butter, jam and fruit salad

Greek yoghurt with muesli and fresh fruits. 16,70 € 


 Açaí bowl with Guarana, fresh fruit, grated coconut, nuts and seeds. 16,00 € 


Avocado toast with poached egg, tomato and cheese shavings. 17,50 € 

Salmon toast, dill cream, arugula, hard-boiled egg, capers and red onion with rye bread. 19,50 € 


Prawn toast, avocado, arugula and tomatillo sauce with sourdough bread. 19,80 € 

Burrata toast, fresh cheese, tender garlic pesto and roasted peppers with artisan sourdough loaf bread. 19,50 € 

Fried or scrambled eggs with bacon and ham and cheese on toast. 17,80 € 


Eggs Benedict with smoked salmon or bacon and Hollandaise sauce. 18,50 € 

Pancakes with chocolate, red fruits and yogurt. 16,50 € 



Toast with butter and jam or grated tomato. 6,50 € 


Croissant with butter and jam. 4,50 € 

SANDWICHES From 9.30 a.m. to 7.00 pm

Lobster sandwich. Caramelized apple, celery, Chantilly sauce and julienne lettuce with mini salad and French fries. 21,80 € 

Sandwich Club. Roasted chicken, bacon, cheddar cheese, hard-boiled egg, caramelized onion, lettuce, tomato and cream cheese with French fries. 18,00 € 


 Vegetable Club Sandwich. Tomato, avocado, hard-boiled egg, wild asparagus, lettuce and cream cheese with French fries. 17,40 € 



Grilled fresh salmon sandwich with avocado, caramelized onion, lettuce and herbed cream with French fries. 18,80 € 


Enjoy the menu


COLD STARTERS


Gillardeau French Oyster nº3. 6,00 €/u. 



Iberian acorn-fed ham (5J) with crystal bread and tomato. 32,00 € 

 Gazpacho with crostones. 11,70 € 



Trepó (ensalada de pimiento verde, tomate y cebolla) con garbanzos y atún escabechado. 15,50 € 


Marinated salmon tartar with avocado, tomato, red onion, dill vinaigrette and capers. 21,80 € 






Tuna tartare with strawberries, mango and avocado. 22,50 



Sea bass and shrimp ceviche with cherry tomatoes, corn, mango and coriander. 21,50 €  



Prawn cocktail with lettuce, avocado, pineapple, apple and cocktail sauce. 19,80 €  

Thai salad. Prawns, mango, cucumber, carrot and peanuts, dressed with spicy sauce. 19,50 €  

Potato salad with lobster. 25,00 € 


Caesar salad. Roasted chicken strips on a selection of lettuce dressed with Caesar sauce, parmesan and croutons. 17,50 €     


 Quinoa salad with falafel, avocado, cherry tomatoes and red onion. 17,50 € 


Burrata Salad. Pink tomato, burrata, arugula, capers and basil pesto. 18,00 €  



WARM STARTERS

Nachos with melted cheese, guacamole and spicy tomato sauce. 15,50 € 


 Padrón peppers with Maldon salt. 13,00 €


Thai mussels with coconut milk and ginger sauce. 18,00 € 

Fried fish. 17,50 € 



Battered fried squid rings. 18,50 €  


Majorcan style cuttlefish with potato salad. 19,50 €    

Garlic prawns. 17,50 € 

Grilled clams. 18,50€ 



Grilled artichokes with crunchy acorn-fed Iberian ham. 18,00 €



 Vietnamese rolls with sweet chili sauce. 14,50 € 



Iberian Jabugo ham croquettes. 16,50€ (8 unidades) 

Shrimp and monkfish croquettes. 17,00 € (8 unidades) 

VEGETARIAN OPTIONS


 Burger with avocado, wild asparagus and fries. 17,00 € 


 Stir-fried vegetables and Heura curry with coconut rice. 17,50 € 

 Linguine with vegetables and Cherry tomatoes. 17,50 € 

PAELLAS


Price per person, minimum 2 people.

Seafood and fish paella (no bones or shells). 21,80 € 


Mixed paella (fish, seafood and meat). 21,50 € 

Lobster paella. 32,00 € 


Vegetable paella. 19,50 € 


Black paella (with squid ink). 21,50 € 


Free-range chicken paella, artichokes and boletus. 21,00 € 


Seafood and fish fideua (no bones or shells). 21,80 € 

FISH AND SEAFOOD


Lobster with fried eggs, potatoes, peppers and Iberian ham shavings. 32,00 € 

Monkfish and king prawns skewer with basmati rice. 27,00 € 

Grilled squid with potatoes and roasted tomatoes. 19,90 € 

Sole Meunière with capers and potatoes. 32,00 € 

Teriyaki salmon with wok vegetables. 24,50 € 


Tuna tataki with sesame seed crust, sautéed vegetables and wakame. 27,00 € 




Sea bass in salt.

Price per person, minimum 2 people. 32,00 € 

'Suquet de peix' (Fish and seafood stew).





Price per person, *mínimum 2 people*. 29,50 €   

Cod loin confit with tomato and peppers sauce. 26,00 € 



Grilled fish and seafood platter with lobster.   

Price per person, *minimum 2 people*. 38,00 €

PASTA




Spaghetti with squid. 18,50 €    

Spaghetti Vongole. 21,00 €  

Linguine with lobster. 28,00 €  

MEAT DISHES

Steak tartar. 24,00 €  

Beef burger with cheddar cheese, bacon, lettuce, tomato and caramelized onion, served with fries. 18,00 €   

Marinated chicken skewer with vegetables and roast potato. 21,00 €

Chicken curry with coconut rice, dates and chopped peanuts. 19,00 € 

Rosemary lamb chops with French fries. 24,00 €

Boneless roasted suckling pig (porc negre de Mallorca). 25,00 €

Beef entrecôte with roasted pepper and potato wedges. 25,00 €

Stone-grilled beef tenderloin.


Price per person, *minimum two people*. 26,50 €

Grilled Rib eye with roasted pepper and potatoes. 32,00 €

Beef sirloin schnitzel with French fries. 24,00 €  

SIDES


Portion of fries. 6,00 €



Portion of sweet potato fries with two sauces. 7,50 € 

Roast potatoes. 7,00 €

Basmati rice with vegetables. 7,50 €

Sauteed vegetables. 8,50 €





Ciabatta bread with tomato. 6,50 € 

Basket of bread, olives, tapenade and alioli. 2,90 €/person  

We have gluten-free bread and pasta.



CHILDREN'S MENU

Recommended for children under 12 years.

Spaghetti bolognese. 9,00 €    

Spaghetti carbonara. 10,00 €    

Battered hake*. 10,00 €   

Chicken nuggets*. 9,00 €  

Hamburger*. 10,00 €  


Pizza margarita. 13,50 €   




*Choice of side dish: French fries, roasted potato or rice.



DESSERTS






Fruit salad. 8,00 €




Strawberries with Mascarpone. 8,50 € 






Cheesecake with red fruits. 8,50 €   

Chocolate coulant with vanilla ice cream. 8,50 €  



Banoffe. 8,50 €   

Gató. Majorcan almond cake with almond ice cream. 8,50 €   

Quarto embetumat. Classic Majorcan sponge cake with meringue and chocolate topping. 8,50 €   

Crème brûlée. Sponge cake, Catalan cream mousse and burnt yolk. 8,80 €     

HOMEMADE ICE CREAM

Toasted almond ice cream. 7,50 €  

Mantecado ice cream. 7,50 € 