



ALLERGENS ENGLISH

Thanks for your visit. Open all year.

IF YOU WOULD LIKE INFORMATION
ABOUT CELEBRATING EVENTS AT OUR
PREMISES (WEDDINGS, FIRST
COMMUNIONS, COMPANY,
BIRTHDAYS...), PLEASE FEEL FREE TO
CONTACT US AND WE WILL BE
DELIGHTED TO ASSIST YOU

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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

From 10:00 a.m. to 12:00 p.m.

BREAKFASTS

All breakfasts include: fresh orange juice, croissant ( Trazas ) , and fruit salad.

Greek yogurt with muesli, candied figs, and fresh fruit. 17,00 € 

 Açaí bowl with Guaraná, fresh fruit, grated coconut, nuts and seeds. 16,50 € 

Avocado toast on crystal bread with tomato, poached egg, and Parmesan shavings. 18,00 € 
 Trazas 

Fried or scrambled eggs with bacon, ham and cheese, and Brioche toast. 18,00 € 
Trazas 

Croissant with butter and jam. 4,50 €  Trazas 

Brioche toast with butter and jam. 6.50 €  Trazas 

Crystal bread toasts with grated tomato. 6.50 €  Trazas 

SANDWICHES

From 10:00 a.m. to 7:30 p.m.

Lobster sandwich. Caramelized apple, celery, Chantilly sauce and julienne lettuce with salad.

22.30 €        

Sandwich Club. Roasted chicken, bacon, cheddar cheese, hard-boiled egg, caramelized onion, lettuce, tomato and cream cheese, with French fries. 18,50 €       

 Vegetable Club Sandwich. Tomato, avocado, hard-boiled egg, green asparagus, lettuce, and cream cheese, with French fries. 17,90 €       

Grilled fresh salmon sandwich with tomato, avocado, caramelized onion, lettuce and herbed cream with French fries. 19,50 €       

Enjoy our cuisine

COLD STARTERS

French Guillardau Oyster No. 3. 6,00 €/unit. 

Iberian acorn-fed ham (5J) with crystal bread and tomato. 33,00 €     

 Gazpacho with crostones. 12,00 €     

 Escalivada. Roasted red peppers, onion, and eggplant with tuna belly and salad. 18,50 € 

Marinated salmon tartar with avocado, tomato, red onion, dill vinaigrette and capers. 22,80 € 

Soy-marinated tuna tartare with strawberries, mango, and avocado. 23,00 €   

Sea bass and shrimp ceviche with cherry tomatoes, corn, red onion, mango and cilantro. 21,70 €  

Thai salad. Prawns, mango, cucumber, carrot and peanuts, with spicy sauce. 20,00 €  

Caesar salad. Grilled chicken on mixed greens, Caesar dressing, Parmesan, and croutons. 17,80 €     

Burrata Salad. Tomato, burrata, arugula, capers, and basil pesto. 19,30 €  

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

WARM STARTERS

Nachos with melted cheese, guacamole and “pico de gallo”. 15,70 € 🌱

✓ Padrón peppers with Maldon salt. 14,00 €

Fried small fish. 18,00 € 🐟

Battered fried squid rings. 18,50 € 🦑 🍷

Grilled artichokes with crispy Iberian ham. 18,50 €

✓ Vietnamese rolls with sweet chili sauce. 14,50 € 🌱

Iberian Jabugo ham croquettes. 17,00 € (8 pieces) 🌱 🍷 🍷

Boletus and Gorgonzola croquettes. 17,00 € (8 pieces) 🌱 🍷 🍷

Monkfish and shrimp croquettes. 17,50 € (8 pieces) 🌱 🍷 🍷 🦑 🐟 🦑

VEGETARIAN OPTIONS

✓ Veggie burger with avocado, green asparagus, and fries. 17,00 € 🌱 🌱

✓ Stir-fried vegetables and Heura (plant protein) in curry sauce with coconut rice. 17,50 € 🌱 🌱

PAELLAS

Price per person, minimum 2 people

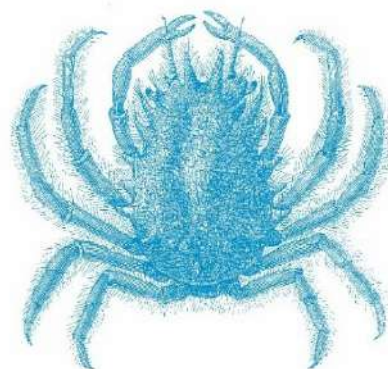
“Blind” seafood and fish paella (shell-free) 23.50 € 🐟 🦑 🦑 🍷

✓ Vegetable paella. 21,50 € 🍷

Black paella (squid ink). 23,50 € 🐟 🦑 🦑 🍷

Free-range chicken paella, artichokes and boletus. 22.50 € 🍷 🌱 🍷

Seafood and fish fideua (shell-free). 23.50 € 🌱 🐟 🦑 🦑 🍷



FISH AND SEAFOOD

Grilled fresh squid. 24,00 € 🦑

Sole Meunière with capers and pan-fried potatoes. 32,50 € 🍷 🐟

Grilled sole with pan-fried potatoes and roasted peppers. 32,00 € 🐟

Teriyaki salmon with wok vegetables. 24,80 € 🐟 🌿 🥬 🍷 Trazas 🍷 🍷 🦑 🍷 🍷



Tuna tataki with sesame crust, Soybean sprouts, and wakame. 27,00 € 🐟 🍷 🌿 🍷 🍷

PASTA

Spaghetti with squid. 19,00 € 🍷 🐟 🦑 🦑 Trazas 🍷 🌿 🍷

Spaghetti Vongole. 21,50 € 🍷 🦑 🐟 🦑 Trazas 🍷 🌿 🍷

Ask for gluten free pasta (Trazas 🌿)

MEAT DISHES

Steak tartare. 25,00 € 🍷 🍷 🍷 Trazas 🍷 🌿 🍷 🍷

Beef burger with cheddar, bacon, lettuce, tomato, caramelized onion, and fries. 18,70 € 🍷 🍷 🍷



Chicken curry with coconut rice, dates and crushed peanuts. 19,50 € 🍷

Beef entrecôte with roasted pepper and potatoes. 25,50 €

Iberian pork escalope with “tumbet” (traditional vegetable dish). 25,00 € 🍷 🍷



SIDES

Portion of fries. 6,00 € Trazas 

Crispy sweet potato sticks with two sauces. 7,50 €   Trazas   

Roasted “patató” potatoes with rosemary oil. 8,50 €

Basmati rice with vegetables. 7,50 €

Sauteed vegetables. 8,50 €

Cristal bread with tomato. 6,50 €  Trazas    

Breadbasket with olives, tapenade, and aioli. 2,90 €/person    Trazas   

Ask for gluten free bread (Trazas  ) and gluten free pasta (Trazas )

CHILDREN'S MENU

Recommended for children under 12 years.

Spaghetti Bolognese. 10,00 €    Trazas   

Spaghetti Carbonara. 10,00 €    Trazas  

Chicken nuggets*. 9,50 €  

Cheeseburger*. 10,00 €    Trazas    

Margherita pizza. 13,50 €   Trazas 

* Choose a side: fries, “patató” potatoes, or rice with vegetables.

DESSERTS

✓ Fruit salad. 8,50 €

Cheesecake with berries. 8,50 € 🍷 🌾 🍌 🍇 🍋 Trazas 🍌 🍌 🍌 🍌

Gluten free Chocolate coulant with Pistachio ice cream. 8,50 € 🍷 🍌 🍌 🍌 🍋

✓ Vegan mango and passion fruit mousse. 8,80 € 🍋

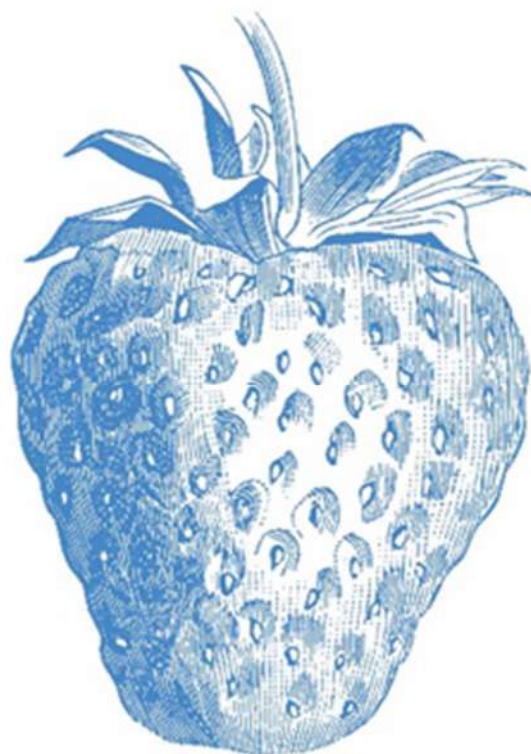
Gató (Mallorcan almond cake) with almond ice cream. 8,50 € 🌾 🍌 🍌 🍌 🍋 Trazas 🍌 🍌 🍌

Quarto embetumat. Classic Majorcan sponge cake with meringue and chocolate

topping. 8,50 € 🍷 🍌 🍌 🍌 Trazas 🍌

Cardenal de Lloseta with vanilla sauce. 8.50 € 🍷 🌾 🍌

I A A A 8,00 € 🍷 🌾 🍌 🍌 Trazas 🍌 🍌





balnearioillettas

SPARKLING

CAVA

VERITAS BRUT. José L. Ferrer. 30,00 €

Mallorca. Moll

ANNA DE CODORNIU Brut Nature. 28,00 € / 6,50 €

Chardonnay, parellada, xarel.lo y macabeo

ANNA DE CODORNIU Blanc de blancs Brut. 27,50 €

Chardonnay, parellada, xarel.lo y macabeo

ANNA DE CODORNIU Brut Rosé. 29,50 € / 6,90 €

Pinot noir y chardonnay

ARS COLLECTA Gran Rosé Reserva. 47,00 €

Pinot noir, trepat y xarel.lo

CHAMPAGNE

MOËT & CHANDON Brut Imperial. 78,00 € / Magnum 155,00 €

Chardonnay, pinot noir y pinot meunier

MOËT & CHANDON Brut Imperial Rosé. 89,00 € / Magnum 177,00 €

Chardonnay, pinot noir y pinot meunier

MOËT & CHANDON ICE Imperial. 95,00 € / Magnum 190,00 €

Chardonnay, pinot noir y pinot meunier

TAITTINGER Prelude Grand Cru. 93,00 €

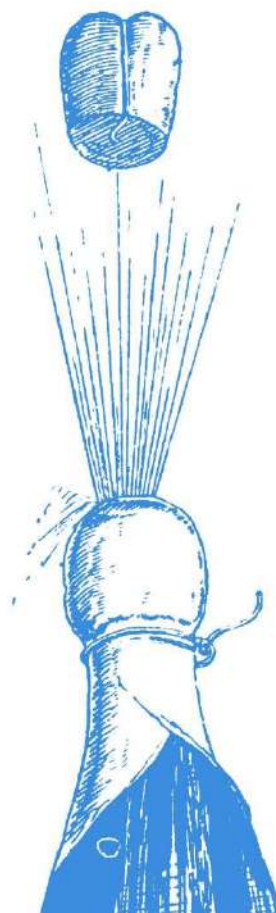
Chardonnay y pinot noir

TAITTINGER Prestige Rosé. 90,00 €

Chardonnay y pinot noir

DOM PÉRIGNON. 280,00 €

Chardonnay y pinot noir



WINES

WHITE WINE

MALLORCA

SITRA. Ecológico. 28,00€ / 6,00€
V.T. Mallorca. Giró, chardonnay y prensal

LLUM Blanc de Blancs. 29,50 €
Macià Batle, D.O. Binissalem. Prensall blanc y chardonnay

STAIRWAY TO HEAVEN. 32,00 €
Castell Miquel, V.T. Mallorca. Chardonnay

PEDRA DE BINISSALEM Ecológico. 27,00 €
D.O. Binissalem. Moll

SON CRESPI BLANC. 28,00 €
V.T. Mallorca. Prensall blanc y mantonegro

GALICIA

BICO DA RAN. 25,00 € / 5,20 €
D.O. Rías Baixas. Albariño

BALOIRO. 35,00 €
D.O. Bierzo. Godello, Doña Blanca y jerez

GABA. 29,00 €
D.O. Valdeorras. Godello

VEIGA DA PRINCESA. 29,50 €
D.O. Rías Baixas. Albariño

D.O.Ca. RIOJA

VIÑA SALCEDA sobre Lías. 25.50 €
Viura y tempranillo blanco.



D.O. RUEDA

CASA DE LUZ. 25,00 € / 5,20 €

Verdejo

ARI GOITIA. 25,50 € / 5,20 €

Sauvignon blanc

JOSÉ PARIENTE. 29,50 € / Magnum 57,00 €

Verdejo

EXCELLENS. 27,00 €

Verdejo

ROSÉ WINE

MALLORCA

VELOMAR Can Axartell. 26,00 € / 6,00 €

D.O. Binissalem. Mantonegro y cabernet sauvignon

SON CRESPI. 29,00 €

V.T. Mallorca. Mantonegro

XANET Rosé. 34,00 €

V.T. Mallorca. Cabernet sauvignon, monastrell, mantonegro y callet

ESTEL ROSAT. Ecológico. 28,50 €

V.T. Mallorca. Callet, merlot y syrah.

D.O.Ca. RIOJA

VIÑA POMAL Rosé. 25,00 € / 5,20 €

Garnacha y viura

SUD DE FRANCE

Domaine de MONTROSE. 31,00 € / Magnum 61,00 €

Vin du Sud de France. Syrah, cabernet sauvignon y garnacha

Domaine de MONTROSE Prestige. 37,00 €

Vin du Sud de France. Garnacha y rolle

Domaine de MONTROSE Cuvée 1701. 62,00 €

Côtes de Thongue. Garnacha, roussane y syrah

WHISPERING ANGEL. 68,00 €

Côtes de Thongue. Garnacha, cinsault y vermentino

MIRAVAL. 66,50 €

A.O.C. Côtes de Provence. Cinsault, garnacha, syrah y rolle

RED WINE

MALLORCA

DOS MARIAS Roble. 24,50 € / 5,50 €

D.O. Binissalem. Mantonegro, cabernet sauvignon, merlot y syrah

12 VOLTS. 37,00 €

V.T. Mallorca. Callet, fogoneu, syrah, cabernet sauvignon y merlot

VINYA SON FANGOS Negre Ecológico. 29,00 €

D.O. Pla i Llevant. Mantonegro, callet y merlot

D.O. RIBERA DEL DUERO

MARQUÉS DE VELILLA Roble. 25,50 € / 5,20 €

Tempranillo

SENTIDO. 29,00 €

Tempranillo

PAGO DE CARRAOVEJAS. 49,00 €

Tinto fino, cabernet sauvignon y merlot

D.O. Ca. RIOJA

FINCA LA SELVA Crianza. 24,50 € / 5,20 €

Tempranillo

SIERRA CANTABRIA Reserva. 42,00 €

Tempranillo

VIÑA SALCEDA Crianza. 28,00 €

Tempranillo y garnacha



DRINKS

SANGRIAS

Wine sangria. 24,50 € / 6,70 €

Red, rosé or white wine

Sangría ARS COLLECTA Grand Rosé Reserva. 49,00 €

Cava sangria. 27,50 € / 7,80 €

APERITIF

Muntaner. 7,00 €

Martini. 6,00 €

Aperol Spritz. 9,80 €

Campari Spritz. 9,60 €

Garibaldi. 9,60 €

Campari with Orange juice.

Pink Spritz. 9,80 €

Pink Gin, St. Germaine and grapefruit soda.

White Spritz. 9,60 €

Muntaner Blanco and prosecco

Limoncello Spritz. 9,60 €

Limoncello, prosecco and soda

Hugo Spritz. 9,80 €

Pomada frozen. 10,50 €

Gin Xoriguer, lemon juice and sugar



GIN PREMIUM

Cabraboc (Mallorca). 12,00 €

Nordés. 12,50 €

Gin Mare. 15,00 €

G'Vine Floraison. 15,00 €

Broockmans. 15,00 €

Hendricks. 12,50 €

Martin Miller. 13,00 €

VODKA PREMIUM

Belvedere. 12,00 €

Beluga. 15,00 €

Grey Goose. 15,00 €

RON PREMIUM

Flor de Caña 12. 12,00 €

Kraken black spiced. 12,00 €

Zacapa. 15,00 €

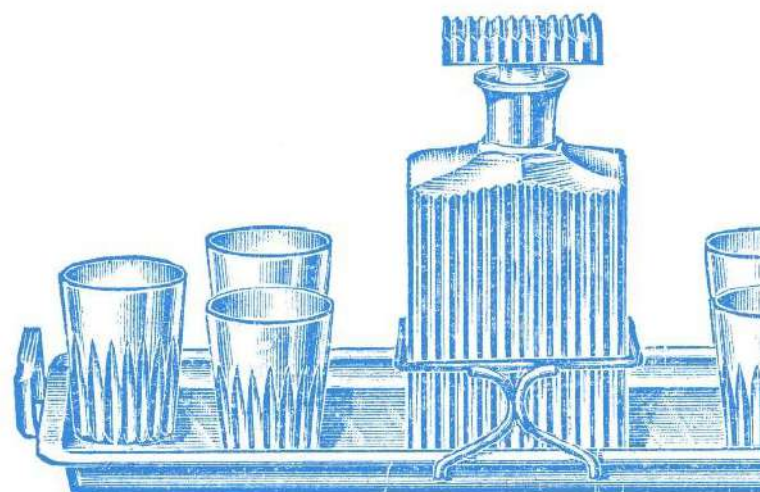
WHISKY PREMIUM

Cardhu. 12,00 €

Macallan 12. 18,00 €

Bulleit 10. 13,00 €

Hatozaki. 13,50 €



TEQUILA & MEZCAL PREMIUM 7,5 cl

1800 Reposado. 8,00 €

Herradura blanco. 11,00 €

Don Julio Reposado. 12,00 €

Ojo de Tigre. 11,00 €

1800 Cristalino. 12,00 €

BRANDY PREMIUM

Carlos I. 12,00 €

Suau 15. 11,00 €

Remy Martin VSOP. 15,00 €

HOT DRINKS

Espresso. 2,40 €

Espresso macchiato. 2,50 €

C A A,70 €

I A A,80 € / 3,60 €

Italian capuchino. 3,60 €

Flatt White. 3,90 €

Latte Machiato. 3,90 €

Carajillo with cognac, Amazonas, whiskey or Baileys. 4,40 €

Matcha latte. 5,20 €

Infusions and teas. *English Breakfast, Red, Green, Earl Grey, Rooibos, Chamomile, Mint.* 3,00 €

i A A1,50 €



COLD COFFEE

Espresso Martini. 10,50 €

Iced Matcha latte. 6,20 €

Iced Raspberry-Matcha with coconut milk. 8,40 €

i A A,70 €

Iced latte. 5,70 €

Frappé (A A). 4,90 €

d A A A A A 5,70 €

d A A A A A A 5,80 €

NATURAL JUICES AND SMOOTHIES

Orange. Small 4,00 € / Large 5,00 €

Orange and ginger. 5,70 €

Orange and strawberry. 7,30 €

Orange, carrot and ginger. 7,80 €

Celery, apple, ginger and lime. 8,20 €

Watermelon. 7,60 €

Watermelon and lime. 7,70 €

Watermelon and mint. 7,70 €

Banana smoothie with milk. 7,00 €

Banana and strawberry smoothie with milk. 7,50 €

Mango, pineapple and coconut milkshake. 7,70 €

Açaí, strawberry, banana and coconut milkshake. 7,70 €

FROZEN LEMONADE

Mint lemonade. 6,80 €

Strawberry lemonade. 6,80 €

Coconut lemonade. 6,80 €

Raspberry lemonade. 6,80 €

Pineapple and mint lemonade. 6,80 €

FRESH FLAVORED WATERS

Passion fruit. 4,50 €

Cucumber, basil and lemon. 5,40 €

