

BRUNCH

A wooden table is set for a brunch meal. In the foreground, a white bowl is filled with granola, topped with sliced bananas, blackberries, and a strawberry. To the left, a black metal teapot sits on a white saucer. Next to it is a white cup of tea on a matching saucer. To the right, a white cup of coffee with a latte art design sits on a blue saucer. In the background, there are plates with fried eggs and toast, and a plate with two muffins. A glass of water with a lemon slice is in the bottom left corner. The overall atmosphere is warm and inviting.

balnearioilletas

MENÚ BRUNCH

PVP ADULTOS: TOSTA + BRUNCH_ **29,00 €**

PVP INFANTIL (<12): BUFFET_ **12,00 €**

DOMINGOS DE 10 A 13 H.

1 tosta + buffet brunch

TOSTA A ELEGIR ENTRE:

Tosta de aguacate, pan cristal, tomate, huevo escalfado y virutas de queso Grana Padano.

Tosta de salmón, pan de masa madre, crema de eneldo, rúcula, huevo duro, alcaparras y cebolla morada.

Huevos benedictine con salmón ahumado, bacon o aguacate con salsa holandesa.

Huevos fritos o revueltos con bacon.

Bowl de açai con guaraná, fruta fresca, coco rallado, frutos secos y semillas.

BUFFET BRUNCH

EL SURTIDO PUEDE VARIAR LIGERAMENTE

Selección de panes artesanos.

Surtido de embutidos y quesos locales y nacionales.

Tortilla de patata.

Especialidades mallorquinas.

Croissants, muffins y pancakes.

Ensalada de frutas y fruta de temporada.

Muesli, granola y avena.

Frutos secos y semillas.

Yogur griego.

Miel, mermelada, chocolate y sirope de arce.

Zumo de naranja + sugerencia de la semana.

Cava y aguas minerales.

Café o te.

SUNDAYS FROM 10 TO 13 H.

1 toast + buffet brunch

TOAST TO CHOOSE FROM:

Avocado “pan de cristal” toast with poached egg, tomato and Grana Padano cheese shavings.

Smoked salmon on sourdough bread, with dill cream, arugula, hard-boiled egg, capers, and red onion.

Eggs Benedict with smoked salmon, bacon or avocado with Hollandaise sauce.

Fried or scrambled eggs with bacon.

Açaí bowl with guarana, fresh fruit, grated coconut, nuts and seeds.

BRUNCH BUFFET

SELECTION MAY VARY SLIGHTLY

Selection of artisan breads.

Assortment of local and national cold cuts and cheeses.

Spanish potato omelette.

Mallorcan specialities.

Croissants, muffins and pancakes.

Fruit salad and seasonal fruit.

Muesli, granola and oats.

Nuts and seeds.

Greek yoghurt.

Honey, jam, chocolate and maple syrup.

Orange juice + suggestion of the week.

Cava and mineral waters.

Coffee or tea.