



COSTA D'OR
HOPOSA HOTELS

STARTERS

Iberico ham platter

Served with crostini, tomato and olives - €19.25

Crispy artichoke flowers

On a parmesan cream with shavings of Serrano ham - €16.75

Salmon carpaccio with fines herbes

With drops of yogurt sauce, rocket, cherry tomatoes, toasted hazelnuts, olive oil and Maldon sea salt - €17.75€

Iberico ham croquettes

With juicy melon and pepper sauce - €14.25

Tumbet with goat's cheese and fried egg

With a mix of roasted vegetables with fried tomato, served with shavings of goat's cheese and fried egg - €15.45

Beef sirloin toast

With foie gras and Padron peppers - €15.45

Tuna tataki

Served with a tropical "trempo", wakame seaweed and wasabi mayonnaise - €17.75

SALADS

King prawn salad

With avocado, cherry tomatoes, wakame and sesame - €16.55

Burrata

With aroma of truffle, sun-dried tomato, crispy parmesan and poached egg yolk - €16.55

Allergens



Gluten



Egg



Fish



Shellfish



Crustacean



Milk



Celery



Sesame



Nuts



Peanuts



Soya



Lupins



Mustard



Sulphites







COSTA D'OR
HOPOSA HOTELS

PASTA

Ricotta and spinach ravioli      

With toasted pine nuts and caramelised shallots,
in a tomato and basil sauce - €18.95

**Wheat tagliatelle in a smoked salmon
and vodka cream sauce**    

With salmon, cream, traditional sauté, dill and vodka - €18.65

*Gluten-free pasta available

RICE DISHES

Paella without bones or shells    

With sautéed cuttlefish, prawns, chicken, pork and mussels - €22.30

Seafood rice    

With a sauté of cuttlefish, prawns, mussels, clams, “garrofón”
and green beans (Minimum 2 people) price per person - €23.55




FISH

Our version of Mallorcan-style fish    

With white fish, mixed vegetables, concassé tomato,
aromatic herbs and a parmesan biscuit - €27.60

Mediterranean sea bass fillet   

Served with a beetroot cream, roast potatoes
and seasonal vegetables - €26.75

Cod confit in a citrus and rosemary oil   

On a cauliflower parmentier, sautéed edamame
and pumpkin, extra virgin olive oil and salt flakes - €27.60

Hake loin in a herb velouté    

With a fine basil, parsley and spearmint sauce,
mashed sweet potato, asparagus tips
and prawns - €27.90



COSTA D'OR
HOPOSA HOTELS

MEAT

Angus beef entrecote

With chips and seasonal vegetables - €27.80

Tender suckling pig

With traditional potato, grilled vegetables
and d'Es Trenc salt - €27.50

Beef filet mignon with caramelised foie gras

Served with roast potato and seasonal vegetables
with a Pedro Ximénez reduction - €27.90

Free range chicken supreme in a fines herbes and citrus crust

With a light potato parmentier, wild asparagus, tomato confit
and a honey and chipotle sauce - €25.25

DESSERTS

Dark chocolate mousse

With Sóller oranges, fruit, caramel cream
and fried walnuts - €8.20

Chocolate coulant

With warm chocolate sauce, vanilla ice cream
and Chantilly foam - €8.20

Cream of lemon with white foam

With toasted almond - €8.20

Homemade cheesecake

With wild berries and cheese ice cream - €8.20

Fruit salad

With natural yogurt, pineapple sorbet and crumble - €7.65

Ice creams and sorbets

2 scoops - €5.60



VISA



VAT
included












COSTA D'OR
HOPOSA HOTELS

Vegetarian

STARTERS




Andalusian gazpacho   
With a vegetable garnish - €10.40

Beetroot hummus    
Served with lamb's lettuce, chicory and slices of toasted bread - €9.90


Ricotta and spinach ravioli     
With blue cream cheese, caramelised apple, toasted walnuts,
cherry tomatoes and rocket - €18.95




*Gluten free pasta available

SALADS




Caprese   
With bocconcini cheese, tomato, rocket, toasted pine nuts,
Kalamata olives, olive oil and Maldon sea salt - €13.50




OUR MAIN COURSES

Rice with seasonal vegetables 
A traditional rice dish with vegetables - €16.50

Vegetable curry   
With roast seitan, broccoli, cauliflower, carrot and edamame,
served with basmati rice - €17.25

DESSERTS

Dark chocolate coulant   
With cream-flavoured ice cream and edible 'earth' - €7.65

Homemade cheesecake   
With wild berries and cheese ice cream - €7.65

Fruit salad
With natural yogurt, pineapple sorbet and crumble - €6.65

Lemon or raspberry sorbet  - €6.65