

PERFECT FOR SHARING

Made to share at the table

NIKKEI PRAWNS

Spicy and crunchy. A sweet and sour combination, with umami flavours. Served with avocado mousse and aji Amarillo. Pure Rock'n Roll.



22

SANTOÑA ANCHOVIES

The best anchovies of Spain, from Santoña in the Cantabrian Sea. Served with crunchy bread, extra virgin olive oil and "ramallet" tomato.

28

CAVIAR

10 gr of Siberian sturgeon caviar from the Lena River, with a strong and fresh taste. Served with nakar spoon, blinis and butter.

45

JAMÓN IBÉRICO

Knife-cut acorn-fed ham from Extremadura. Served with crunchy bread, "ramallet" tomato and salt from es Trenc.

34

CHEESE SELECTION

Great selection of cheeses accompanied by walnuts, grapes and Mallorcan biscuit.



24

FROM THE GARDEN TO YOUR PLATE

Eating healthy has never been so delicious

CAESAR SALAD

Crispy parmesan cheese, stuffed with romaine salad and dressed with our homemade caesar sauce. The original recipe.

ORIGINAL 18 CHICKEN 22

THAI SALAD

Refreshing, colourful and citrusy, with spicy and sweet contrasts, made with crunchy seasonal vegetables and roasted avocado.



22

MEDITERRANEAN SALAD

Fresh lettuce, tuna loin, seasonal tomato, and balsamic vinaigrette.



26

Bread service 4 € per person. Served
With 3 homemade sauces: Baba Ghanoush, Muhammara
and Raita. All prices in € VAT included
Inform us of any intolerance or allergy.
Allergen menu available.

JAPANESE TEMPTATIONS

Connection Mallorca – Tokyo

SALMON ROLL	22
Roll made by our sushiman with salmon, fresh avocado and a sesame seed topping.	
CALIFORNIA ROLL	18
Uramaki, prepared by our sushiman with crab meat and avocado.	
SASHIMI	28
Delicately knife-cut sashimi. With the possibility of red tuna or salmon.	
SELECTION FOR 2	70
A selection of our Asian specialties. Includes a delicious California roll, a succulent salmon roll and a tasty bluefin tuna sashimi. Perfect for sharing.	

CHEF R+D

Unique creations by our chef

COLLINS PASTA	24
Fettucine pasta cooked with pesto sauces.	
FISH OF THE DAY	M/P
Directly from "La Lonja" (daily fresh fish market).	
MEAT OF THE DAY	M/P
Cuts selected by our chef.	

FINGERLICIOUS FINDS

Perfect for the pool

VIP CLUB SANDWICH 23

Low temperature free range chicken with crispy smoked bacon, fresh tomato slices and Mahon cheese.

PORTALS HILLS' BURGER 29

Galician beef burger with brioche bun, caramelised onion, pickled gherkins, and cheddar cheese. With our signature umami mayonnaise.

VEGGIE BURGER 21

Vegetarian and homemade. Served on brioche bun, caramelised onion, pickled gherkin and cheddar cheese with our umami mayonnaise.



RALPH-STYLE WINGS 18

Crispy on the outside and tender on the inside, cooked at low temperature, with toasted sesame seeds and accompanied by our secret sauces.

SIGNATURE AREPAS Original 16 Cochinita 19

Corn masa with cheese, avocado mousse, pico de gallo and pickled onion. Add some meat (cochinita pibil) for a more rogue touch.



MIX OF SWEET POTATO & FRENCH FRIES 8

Add our homemade sauces: umami mayonnaise or truffle mayonnaise.



SOME SWEETS

All's well that begins well and has a better ending

TEQUILA LINGOT	14
Panacotta tequila with spice crumble, yuzu gel with red fruits.	
CHOCOLATE TEXTURE	14
Dome with an interior of different textures with hints of passion fruit.	
SEASONAL FRUIT PLATTER	13
Selection of seasonal fruits.	
MALLORCAN HOMEMADE ICE CREAM	Scoop 4
Chocolate / Vanilla / Lemon / Strawberry / Almond / Orange	