

**SENSE OF PLACE BOX. GREAT TO SHARE!** 28€

Feel the most essential Mediterranean!

A genuine appetizer kit of local and km0 products.

SALTY ALMONDS

OLIVES AND PICKLES

MAHON CHEESE

SELECTION OF LOCAL SAUSAGES: CARNIXUA,

CAMAIOT AND SOBRASADA

SEA BISCUITS

# the VIEW

POOL CLUB


MENORCA MOOD

By ARTIEM AUDAX

## MEDITERRANEAN MONOGRAPHS

**NATURAL GAZPACHOS**Refreshing gluten-free gazpacho, **vegan and rich in antioxidants.**STRAWBERRIES AND WILD BERRIES    9€CHERRY, BEET AND CHERRY TOMATOES    9€**SPECIAL CRISPY BREAD WITH LOCAL PICKLES.**Sophisticated version of the local pa amb oli, **based on gourmet bread, made with sourdough, and a selection of pickles from the Balearic Islands.**


WITH IBERIAN CURED HAM 19€

WITH MAHON CHEESE  15€

WITH ANCHOVIES FROM THE CANTABRIAN SEA 19€

**GOURMET potato Omelette.**Exquisite tapa of Spanish omelette, **with onion or stuffed version, made with the best ingredients: eggs, potato selection and extra virgin olive oil.**WITH ONION   7€STUFFED WITH GOAT CHEESE   7€STUFFED WITH BLACK PUDDING FROM BURGOS  7€



## FROM ALL OVER THE WORLD

EDAMAME WITH KIMCHI SAUCE  7€FRESH GUACAMOLE  9€

STEAMED BAO WITH SHELLFISH AND ROE OF TOBIKO 7€

LETTUCE SAM WITH GRILLED PEPPER AND XL ANCHOVY   9€FRESH BURRATA WITH SALMON AND ROE  15€PRAWNS WITH LIME MAYONNAISE ON CRUSH ICE   15€

## PIZZAS

Hand-made, **with extra virgin Arbequina olive oil and the best ingredients. Our pizzas are 100% natural, without preservatives or colorants.****CHEESE PIZZA:** SHEEP, BLUE, DANISH, PROVOLONE, PARMESAN, EMMENTAL & CHEDDAR CHEESES  15€**BBQ PIZZA:** BEEF AND PORK MEAT OF FIRST QUALITY 15€**SPINACH PIZZA:** SPINACH AND GOAT'S ROLLER  15€**ESCALIVADA PIZZA:** ROASTED PEPPERS AND AUBERGINES WITH CHEDDAR CHEESE  15€**RUSTIC PIZZA:** BACON, ONION, CHEDDAR CHEESE AND OLIVES 15€

## RAW FOOD

Selection of **hand-cut tartares and Tiraditos.**SALMON TARTAR WITH AVOCADO AND ROE  15€TUNA TARTAR WITH WAKAME SEAWEED AND WASABI SPHERES   19€THE VIEW SPECIAL BEEF TARTAR   19€

## TEMPURAS AND FRYING

CROQUETTE TASTING: HAM, SPINACH AND COD 10€









TEMPURA OF BABY VEGETABLES AND PRAWNS 19€

TEMPURA CRABS WITH WASABI MAYONNAISE 20€

TRIO OF EGG AND POTATO: CHISTORRA, TRUFFLE AND HAM  10€

FISH &amp; CHIPS 10€

## ORGANIC SALADS AND BOWLS

**¡Superfoods!** Pamper the body and soul with our exquisite proposals enriched with superfoods (chia seeds, maca, flax oil...) and our collection of organic paleo salads and functional bowls.**SALAD****SOPHISTICATED SALAD:** GOAT CHEESE, MICRO MEZCLUM CAMELIZED WALNUTS, FLOWERS AND BERRIES.   15€**HEALTHY:** BABY SPINACH, BIMI, SOYA BEANS, CHERRY TOMATOES, BASIL AND PARSLEY VINAIGRETTE.    15€**TREND:** FRESH BURRATA, ROCKET, TOMATO AND A TOUCH OF PESTO   15€**2018 CAESAR:** LEAVES OF LETTUCE, PARMESAN, PREMIUM ANCHOVIES, BLACK PEPPER AND ITS ORIGINAL DRESSING  15€**BOWLS****WOK OF HOT RICE NOODLES:** WITH CRISPY VEGETABLES AND SOYA.**CHOOSE:** PRAWNS OR CHICKEN 10€

## SANDWICHES, ROLLS & BURGERS

*With vegetable crisps***MIXED SANDWICH:** WITH DOUBLE HAM AND CHEESE 10€**SEA ROLL:** WITH CRAB AND PRAWNS 15€**VEGGIE BURGER** WITH BEET, AVOCADO AND SPINACH  15€**SPECIAL BURGER OF 180 GR** 100% ORGANIC BEEF, CAMELIZED ONION, FRESH TOMATOES, BRIE CHEESE AND ARUGULA 15€

## MAIN

Only in the  
Restaurant

OUR MAIN COURSES ARE TO BE ENJOYED IN THE RESTAURANT AREA ONLY.

CODFISH CONFIT WITH GRILLED PEPPERS AND IT'S OWN SAUCE	22€
LEMON-AND VANILLA-CONFIT SALMON WITH GINGER ONION	20€
COQUELET CHICKEN STUFFED WITH IBERIAN HAM AND TRUFFLE	15€
IBERIAN PORK SHOULDER WITH GLAZED ARTICHOKE IN ARBEQUINA OLIVE OIL	22€
VEAL CHEEK IN IT'S JUICE WITH APPLE AND CINNAMON PURÉE	22€
NATIONAL LAMB CONFIT WITH PUMPKIN AND HONEY TEXTURES	25€
VEAL FILLET WITH ROASTED PEPPERS	25€

## GARNISHES & EXTRAS

GREEN SPROUTS WITH LEMON AND PEPPER	5€
BASKET OF GOURMET BREADS (4)	5€
SPECIAL CRISPY BREAD WITH TOMATO	5€
VIOLET POTATO CRISPS	5€
FRENCH FRIES	5€
BOWL OF QUINOA WITH LEMON AND MINT	5€
FOCACCIA BREAD	5€

## 2018 THE VIEW DESSERTS

- **BROOKIE:** 22% BROWNIE WITH COOKIE AND CHOCOLATE BIO ICE-CREAM 9€
- **CHOCOLATE & COCO:** CREAMY BELGIAN CHOCOLATE CAKE WITH HEART OF COCONUT 6€
- **ANTIQUE APPLE TATIN:** SLIGHTLY CARAMELIZED WITH VANILLA BIO ICE-CREAM 5€
- **FONDANT WHITE CHOCOLATE:** WITH RASPBERRIES AND RED CURRANTS 6€
- **LEMON SECRET** CREAMY LEMON CURD ON A CRISPY LIME LEMON SABLÉ 5€
- **RED BERRIES & ICE CREAM OF VIOLET** 7€
- **SELECTION OF KM0 FRESH FRUIT ON CRUSH ICE** 6€
- **MINI BOX OF EXOTIC MACAROONS:** YUZU, SESAME, GREEN TEA AND BLACK CURRANT 9€

## BIO ICE CREAM COLLECTION 5€

Our ice creams are made by Gelato Maker Masters, with fresh organic milk and 100% natural ingredients.

STRAWBERRY BIO ICE CREAM	VANILLA BIO ICE CREAM
LEMON BIO ICE CREAM	CHOCOLATE BIO ICE CREAM
FROZEN YOGURT	

List of allergens available. Kindly ask for further information to your Waiter

Share your favourite dishes!

+34 971 15 46 46  
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#ArtiemLovers



Vegetarian

Low-fat

Gluten Free

Prices incl. VAT

# DRINKS

## JUICES / SMOOTHIES & DETOX

7€

### • GREEN DETOX:

- APPLE, SPINACH,  
CUCUMBER  
& LEMON

### • ORANGE ANTIAGING:

- ORANGE, CARROT  
& GINGER

### • RED ANTIOX:

- RASPBERRY,  
BLACKBERRY  
& BLUEBERRY

### • SMOOTHIES:

- STRAWBERRY  
& BANANA  
- BANANA & MANGO

## NATURAL LEMONADE SUPER REFRESHING

6€

JUST LEMON

LEMON AND STRAWBERRY

## GENUINE COCONUT ORGANIC

9€

VIRGIN COCONUT WATER, 100% NATURAL FROM THE HEART OF THAILAND

## FROZEN POMADA THE VIEW

9€

SPECIAL COCKTAIL THE VIEW 2018, FROZEN "POMADA" VERSION

## LOLEA CONCEPT

### LOLEA Nº 1 (75 cl.)..... 19€

Artisan Sangria with a sparkling touch made with red wine from Cabernet Sauvignon and Merlot grapes, natural orange juice and lemon and cinnamon. Served very cold, in tall glass or glass with lots of ice accompanied by citrus, peach or strawberries. Amazing with Basil (75 cl.).

### LOLEA Nº 2 (75 cl.)..... 19€

Artisan Sangria with a sparkling touch made with white wine of Macabeo and Chardonnay grapes, natural juice of orange and lemon and a touch of vanilla. Served very cold, in tall glass or glass with lots of ice accompanied by citrus, pineapple or strawberries. Surprising with Peppermint (75 cl.).

### LOLEA Nº 3 (75 cl.)..... 20€

This Lolea brut is balanced and smooth, for laughing palates. It's our most refreshing Lolea. Serve very cold in flute cup or with ice in ball cup with cut lime and mint leaves.

### LOLEA Nº 5 (75 cl.)..... 19€

A refreshing combination of attractive pale pink sparkling wine with hibiscus blossom and a ginger note. Lolea Rosé is sweet and floral. It is certainly the most sophisticated (75 cl.).