Galdana RESTAURANT





aportam

TAKING CARE OF YOUR HEALTH, RESPECTING OUR
ENVIRONMENT. WE HAVE DESIGNED THIS MENU FOLLOWING
OUR PROJECT APORTAM, OFFERING A BALANCED PROPOSAL
THAT COMBINES FLAVOUR, RESPECT FOR THE ENVIRONMENT
AND CREATES PROSPERITY IN THE SURROUNDINGS. WITH
APORTAM WE WANT TO INSPIRE HAPPINESS THROUGH FOOD.







A gastronomic proposal that captures the culinary essence of countries sharing the sea, culture, and flavor. From Cala Galdana, taste the Mediterranean at your table.

Half board guests can choose a starter, a main course and a dessert.

Starters

Melanzane Italy	15,50
Aubergine parmigiana with tomato, pesto, and basil	
Tree nuts, gluten, egg, dairy, soya, sulphites, vegetarian	
Mediterranean mezze Turkey	15
Hummus, baba ghanoush, labneh, and crudités	
Peanuts, tree nuts, gluten, dairy, sesame, sulphites, vegetarian	
Seafood horiatiki Greece	17
Lettuce, tomato, seasonal seafood, and lemon vinaigrette	
Crustaceans, egg, dairy, molluscs, fish, sulphites	
Milos salad Greece	16,50
Grilled chicken, rocket, tomato, olives, and Parmesan	
Gluten, egg, dairy, sulphites	
Pizza pesto e pomodoro Italy	15,50
with ricotta, pesto, and olive powder	
Gluten, dairy, vegetarian	
Mediterranean cannoli Spain	15,50
Cod with tomato tartare	
Gluten, egg, dairy, mustard, fish, soya, sulphites	
Vitello tonnato Italy	16
Marinated veal, tonnata sauce, and brunoise pickles	
Gluten, egg, dairy, mustard, fish, sulphites	

Mains

Seafood and lemon spaghetti Italy with lemon and basil velouté, prawns, and clams Gluten, crustaceans, egg, dairy, sulphites	21,50
Nonna's ragu pasta Italy Pappardelle with veal ragu and Parmesan Celery, gluten, egg, dairy, sulphites	21
Iberian turf risotto Spain Carnaroli rice with Iberian pork fillet, black garlic, and mushrooms <i>Dairy, sulphites</i>	21
Cod au gratin Spain with vegetable samfaina (vegetable stew) Gluten, egg, dairy, fish, sulphites	23
Roasted monkfish with pancetta (M.P. supplement €8) Spain with peas and roasted potatoes Crustaceans, egg, dairy, molluscs, fish, sulphites	27
Rustic Sicilian chicken Italy on a bed of vegetable caponata Celery, tree nuts, gluten, sulphites	21
Tajine-style lamb Morocco with couscous, vegetables, and spiced nut dukkah Celery, tree nuts, gluten, dairy, sesame, sulphites	23
Beef sirloin (M.P. supplement €8) Spain with roasted potato and confit piquillo peppers Dairy, sulphites	26

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Sides

Rice pilaf with vegetables Vegetarian	6
Sicilian caponata	6
Celery, sulphites, vegetarian	
Roasted potato	6
Vegetarian	
Parmesan mashed potatoes	6
Dairy, sulphites, vegetarian	
Roasted vegetables	6
Vegetarian	

If you can't finish your dish, you can ask us to prepare it to take away and enjoy it later. Let's fight food waste together.