

Galdana

RESTAURANT

A culinary journey through the flavours of the countries that share sea, culture and tradition. Enjoy Mediterranean-inspired dishes at Cala Galdana.

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

To start

- **Melanzane | Italy** 15,50
Aubergine parmigiana with tomato, pesto and basil
Nuts, gluten, egg, dairy, soy, sulphites, vegetarian
- Mediterranean Mezze | Türkiye** 15
Hummus, baba ghanoush, labneh and crudités
Peanuts, nuts, gluten, dairy, sesame, sulphites, vegetarian
- Seafood salpicón | Spain** 16,50
Lettuce, tomato, seasonal seafood and lemon vinaigrette
Crustaceans, egg, dairy, molluscs, fish, sulphites
- Milos salad | Greece** 16,50
with marinated chicken, lettuce shoots, tomato and honey-mustard dressing
Gluten, dairy, mustard, sulphites
- **Tomato and pomegranate salad | Middle East** 15
with yoghurt and fresh herb dressing, served with pita bread
Nuts, gluten, dairy, sulphites, vegetarian
- Pizza pesto e pomodoro | Italy** 15,50
with ricotta, pesto and olive dust
Nuts, gluten, egg, dairy, vegetarian
- Mediterranean cannoli | Spain** 15
Salt cod brandade with tomato tartare
Gluten, egg, dairy, mustard, fish, soy, sulphites
- Vitello tonnato | Italy** 17,50
Marinated veal, with tonnata sauce and finely diced pickles
Celery, gluten, egg, dairy, mustard, fish, sulphites

Main courses

- **Spaghetti nero del mar | Italy** 18
with prawns and confit tomatoes
Crustaceans, gluten, egg, dairy, molluscs, fish, sulphites
- Pasta with nonna's ragù | Italy** 18
Pappardelle with beef ragù and Parmesan
Celery, gluten, egg, dairy, sulphites
- Mushroom and black garlic risotto | Italy** 18
Carnaroli rice with assorted mushrooms, black garlic and Parmesan
Dairy, sulphites, vegetarian
- **Gratinated cod (Half-board supplement €8) | Spain** 24
with vegetable samfaina
Gluten, egg, dairy, fish, sulphites
- Salmon with a lemon and herb crust | Spain** 22
served with rice and sautéed asparagus
Nuts, gluten, egg, dairy, mustard, fish, sulphites
- Sicilian rustic chicken | Italy** 19
served on vegetable caponata
Celery, nuts, gluten, sulphites
- Tajine-style local lamb | Morocco** 23
with couscous, vegetables and dukkah
Celery, nuts, gluten, dairy, sesame, sulphites
- Beef tenderloin (Half-board supplement €10) | Spain** 28
with potato parmentier and confit piquillo peppers
Dairy, sulphites
- Roasted vegetable cannelloni | Spain** 18
with goat's cheese and roasted pine nuts
Celery, nuts, gluten, egg, dairy, mustard, soy, sulphites, vegetarian

Desserts

- Panna cotta | Italy** 7
with fig jam
Nuts, dairy, vegetarian
- Baklava | Türkiye** 8
served with vanilla ice cream
Nuts, gluten, egg, dairy, vegetarian
- Traditional tiramisu | Italy** 7
with mascarpone, sponge and amaretto
Nuts, gluten, eggs, dairy, vegetarian
- **"Pa amb oli i xocolata" | Spain** 7
Bread with extra virgin olive oil, salt and chocolate ganache
Nuts, gluten, egg, dairy, vegetarian
- Lemon meringue | France** 7
Almond crumble, lemon cream and hazelnut praline
Nuts, gluten, egg, dairy, vegetarian
- Ice creams and sorbets | Spain** 6
Chocolate / Vanilla / Mango sorbet
Nuts, egg, dairy, soy, vegetarian
- A selection of seasonal fruit | Spain** 7
Vegetarian

- Highlights recommended by ARTIEM

Prices in euros / VAT included

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.

ARTIEM

FRESHPEOPLE MAKE THE DIFFERENCE

