

COSTA DE LOS PINOS



LA CABANA

RESTAURANTE





Aperol Spritz 9

Aperol with Cava,
Orange & Soda

or without alcohol 0.0



Limoncello Spritz 9

Cava with Scavi & Ray
Limoncello & soda



Lillet Berry 9

Lillet Blanc with
Wildberry Tonic & Forest
Berries

or without alcohol 0.0



Hugo 9

Cava with John's
Elderflower, Lime,
Mint & Soda

or without alcohol 0.0



Hugo Strawberry 9

Cava with John's Elderflower,
Lime, Strawberry, Mint & Soda

or without alcohol 0.0



Campari Spritz 9

Campari with Cava,
Orange & Soda

or without alcohol 0.0



Limoncello Pink 9

Limoncello Scavi & Ray with
Grapefruit Tonic, Orange &
Rosemary

or without alcohol 0.0



Sarti Spritz 9

Goldberg bitter Lemon



Soller Spritz 9

Canonita with Goldberg
Grapefruit & Orange



Aperitif

Limoncello | Scavi & Ray

7

Martini
Bianco | Extra Dry | Rosso

7

Campari

7

Vermut Muntaner Mallorca
Blanco | Negro | Rosado

7

Vermut Jnpr alcohol free 0,0



7

Cava, Prosecco & Champagne



VERITAS BRUT NATURE | Mallorca



7



29



VERITAS BRUT NATURE ROSAT | Mallorca

7

29



SCAVI & RAY | D.O.C. Prosecco Spumante

7

29



SCAVI & RAY ROSÉ | D.O.C. Prosecco Spumante

7

29



MOËT & CHANDON BRUT IMPÉRIAL | A.O.C. Champagne

79



MOËT & CHANDON BRUT IMPÉRIAL ROSÉ | A.O.C. Champagne

89



MOËT & CHANDON ICE IMPÉRIAL | A.O.C. Champagne

99



TAITTINGER BRUT RESERVE | A.O.C. Champagne

79



LOUIS ROEDERER COLLECTION PREMIUM | A.O.C. Champagne

79



LOUIS ROEDERER CRISTAL | A.O.C. Champagne

349

Sangría & Co

Sangria Tinto
with fresh fruits

9

Tinto de Verano
with Lemoande, Lemon & Orange

8

Wines

Rosé wine

			
	DUES Syrah y Callet Mallorca	7	30
	VERITAS ROIG Manto Negro Mallorca		30
	NABAL Tempranillo, Garnacha Ribera del Duero	7	30
	STAIRWAY TO HEAVEN "Owners Edition" Syrah Mallorca		35
	FORMENTOR AILLAT Cabernet, Prensall Mallorca		50
	FINCA VALERIA Garnacha, Cinsault, Syrah France		30
	RIBAS Mantonegro Mallorca	8	35

White wine

			
	DUES Chardonnay Giró Ros	7	30
	STAIRWAY TO HEAVEN "Owners Edition" Sauvignon Blanc Mallorca		35
	PULPO Albariño Rías Baixas	7	30
	LUGANA Trebbiano di Lugana Italy	7	30
	ANALIVIA SELECCIÓN Verdejo Rueda	6	25
	CAN XICATLÀ Manto Negro Mallorca		55
	NEKORA Sauvignon Blanc Rueda	6	25
	GUITIAN Godello Valdeorras		35
	GRANBAZÁN ÁMBAR Albariño Rías Baixas		35
	DUNORD L'INSOMNI Giró Ros, Malvasía Mallorca		35

Wines

Red wines

			
	DUES Manto Negro y Cabernet Sauvignon Mallorca	7	30
	ARNEGUI CRIANZA Tempranillo Rioja	6	25
	PAGO DE FUENTECOJO Tempranillo Ribera del Duero	7	30
	PRIMITIVO Salento IGT Italia	6	25
	PAGO DE CARRAOVEJAS Tinto Fino, Cabernet y Merlot Ribera del Duero		65
	EMILIO MORO Tempranillo Ribera del Duero		45
	ALIÓN Tinto Fino Ribera del Duero		120
	PINTIA Pinta de Toro Toro		100
	MACÁN CLÁSICO Tempranillo Rioja		70
	FLOR DE PINGUS Tinto Fino, Garnacha Ribera del Duero		200
	RIBAS DE CABRERA Manto Negro, Syrah Mallorca		100
	SUPERNOVA TINTO Manto Negro Mallorca		35
	LA VANIDOSA NO2 Garnacha Rioja		30
	ALTANZA FAMILIA RESERVA Tempranillo Rioja		40
	MAURO VS Tempranillo Castilla y León		100
	CAN AXARTELL ARTISTA Syrah, Merlot, Callet, Manto Negro Mallorca		60

Sweet

			
	VERITAS DOLÇ Moscatel Mallorca	7	25

Gin & Tonic

Sears	10
Segrams	10
Puerto de Indias	10
Tanqueray	10
Bombay Sapphire	10
Beefeater	10
Cabraboc de Mallorca	10
Brockmanns	12
Gin Mare	12
Hendricks	12
Monkey	12
Martin Millers	12
Jnpr Gin 0,0% Alc.	10



Cognac & Brandy

Osborne Veterano	6
Cardenal Mendoza	7
Carlos 1	7
Henessy V.S.	7
Henessy XO	15
Remmy Martin VSOP	8
Remmy Martin XO	15
Suau 25	8
Suau 50	11
Luis Felipe	12

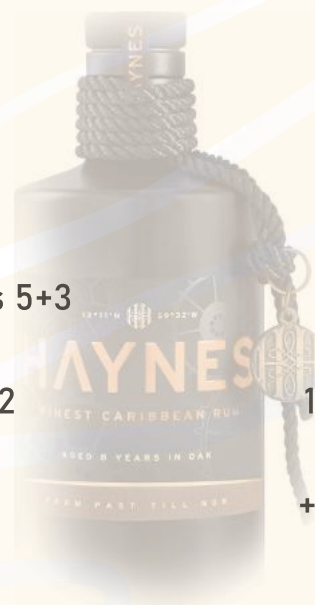
Tequila

Salitos	
Blanco	3
Oro	3
Clandestina	
Blanco	5
Reposado	6
Clase Azul	15



Ron

Bacardi	7
Barcelo	7
Brugal	7
Havana 3	7
Dos Maderas 5+3	8
Havana 7	8
Ron Botran 12	10
Haynes 8	8
Combinado	+3



Whisky

Johnnie Walker Black	7
Ballentines	6
Four Roses	6
J&B	6
Jack Daniels	7
Jameson	7
Tullamore Dew	7
Asaka Koriyama	10
Talisker 10	9
Glenmorangie 10	8
Lagavulin 16	11
Glen Scotia Campbelton	12
Macallan 15	12
Macallan 12	10
Combinado	+3

Vodka

9 Miles	7
Absolut	8
Belvedere	9
Combinado	+3

Beer

Draft:

Krombacher 0,3l | 3,9

Bottle:

Mahou 5* 3,9

Mahou without Gluten 3,9

Wheat Krombacher 5,5

Alcohol-free from the bottle:



Krombacher 0,0% 3,9

Non-alcoholic Krombacher Wheat Beer 5,5

Mahou 0,0% Tostada 3,9

Coffee

Americano Coffee 2,5

Espresso 2

Double Espresso 3,5

Cortado* 2,5

Cappuccino* 3,5

Coffee with milk* 3

Carajillo with Amazonas Rum 4,5

Hot Chocolate 3

*Also available with oat milk or lactose-free milk

Soft Drinks

Water still / sparkling 0,5l | 5

Coca Cola | Zero 3,5

Fanta Orange | Lemon 3,5

Sprite 3,5

Ice Tea Lemon 4

Goldberg Premium Sodas 3,5

Tonic Water | Ginger Ale | Wildberry
Bitter Lemon | Grapefruit

Juices 3,5

Orange | Apfel | Ananas | Pfirsich

Apple Spritzer 4

Natural Tea

Ginger with fresh Orange 4

Fresh Mint Tea 4

Fresh Ginger & Mint Tea 4

Fresh Mint with Ginger
and fresh Orange 4

Tea Bags

Black Tea 3

Jasmine Green Tea 3

Mint Tea 3

Chamomile Tea 3

Rooibos Tea 3

Fruit Tea 3

Starter

Breadbasket

With aioli, olives and grilled paprika-olives dip.

7

Gambas al Ajillo

Garnished with fresh parsley and olive oil.

19

Baby Squid

Served with a creamy beetroot aioli.

14

Mussels

Prepared in a delicious seafood broth, refined with fresh herbs.

16

Calamar a la Andaluza

Squid, golden brown on the outside and deliciously tender on the inside.
A classic delicacy, served with a squeeze of lemon.

15

Octopus Tentacle

With boiled potatoes and sweet paprika, a traditional and sophisticated combination that enhances the flavours of the sea.

25

Grilled Shrimp

Masterfully grilled for an exceptional flavour.

20

Tomato Carpaccio

Made from select Buey tomatoes and tender burrata, a perfect interplay of freshness and creaminess.

16



Beef Carpaccio

Refined with velvety truffle cream, spicy arugula, aged Parmesan, and a dash of Pepperoncini.

18

Octopus Carpaccio

Served with pomegranate and apple, finished with a citrus and mint vinaigrette.
A perfect harmony of freshness.

20

Salmon Tartare

Refined with creamy avocado, a shot of Dijon mustard, sweet chili, and Worcestershire sauce, rounded off with a splash of lime - a revitalizing combination that delights the taste buds.

23

Padrón Peppers

A Spanish classic. Fried green peppers finished with coarse sea salt.

12



Grilled Artichokes

Perfectly grilled and served with creamy burrata and crispy guanciale.

17

Grilled Scallops

The taste of the sea with a hint of smokiness. Tender and juicy, grilled in the charcoal oven.

16

Grilled Leeks

Deliciously roasted in the charcoal oven with romesco sauce and crunchy toasted almonds.

16



Grilled Sweet Potatoes

Slow-roasted with a soft, melting center, finished with grated Parmesan and a touch of truffle.

14



Salads

Goat Cheese Salad

Consisting of a base of fresh leafy greens, garnished with cherry tomatoes, sweet strawberries, walnuts, and carrot strips, refined with a hint of honey and rounded off with a creamy balsamic cream. An exquisite blend of sweet, sour and nutty flavours.



22

Chicken Breast Salad

A nutritious mix of crispy leafy greens, juicy cherry tomatoes, fine onion slices, refreshing cucumbers, sweet corn, and tender carrot strips, refined with a sweet and spicy chili vinaigrette. A delight that combines health and taste in every bite.

21

Mediterranean Salad with Baby Spinach

A fresh and aromatic blend of baby spinach, juicy orange segments, and thinly sliced red onions, combined with creamy feta cheese and toasted pine nuts. This flavorful experience is completed with our carefully balanced vinaigrette.



20

Tuna Loin Salad

A base of fresh lettuce leaves topped with cherry tomatoes, red onion, sesame seeds, wakame seaweed, and finished with a smooth avocado vinaigrette.

29

Mediterranean Dishes

Paccheri Frutti di Mare

Prepared with a selection of seafood such as mussels, clams, shrimp, and squid, served in an aromatic seafood sauce. A pasta classic that encapsulates the diversity and flavours of the ocean.

28

Beetroot Gnocchi Filled with Walnuts and Mascarpone

Served with smooth burrata, crunchy toasted pine nuts, and a touch of fresh basil. This creation combines deep earthy flavors with the creaminess of burrata and the freshness of basil for a unique taste experience.



24

Mushroom-Truffle Risotto

A creamy dish made from fine Arborio rice, enriched with a diverse selection of mushrooms, refined with parmesan, and rounded off with a subtle hint of truffle. An exquisite combination that perfectly showcases the depth of mushrooms with the elegance of truffle.



29

Vegan Tartufo

Enjoy our paccheri pasta with roasted cherry tomatoes and freshly grated truffle, finished in a creamy vegan truffle sauce. Let yourself be tempted by this vegan masterpiece.



29

Paellas

Discover the traditional flavors of Spain with our paella menu, carefully prepared with a selection of seafood, meat, and vegetables.

Min.2p

Seafood Paella

26 / pp

With a rich base of cuttlefish, prawns, crab legs, mussels, clams, and a delicious salmorreta sauce, complemented with saffron.

Mixed Paella

25 / pp

A generous dish of tender squid, juicy chicken, flavorful pork, fresh peas and crunchy green beans, prawns, crab legs, mussels and clams in a savory salmorreta sauce. Finished with a touch of saffron, this mixed paella offers the perfect balance between seafood and meat.

Black "Ciega" Paella

25 / pp

Built on a base of cuttlefish, peeled prawns, St. Peter's fish, and squid. Enriched with squid ink and prepared with a delicious salmorreta sauce. This dish offers a deep and intense flavour experience that awakens the senses.

Lobster Paella

42 / pp

Prepared with a rich base of cuttlefish, mussels, clams, and broad beans, complemented with a flavourful salmorreta sauce.

Vegetable Paella

24 / pp

Enriched with artichoke hearts, romanesco, peas, and red peppers, all brought together in a savory salmorreta sauce and refined with saffron. This vegetable paella captures the true taste of the Mediterranean and offers a delicious option for those seeking a dish without meat or seafood.



Meat Paellas

Tender meat of your choice Pluma Ibérica or Chuletón combined with rice and enriched with artichoke hearts, red peppers, green beans, and peas, all brought together in a savory salmorreta sauce and finished with saffron.

A true explosion of Mediterranean flavour.**

* Pluma Ibérica

30 / pp

Juicy meat with an intense flavor thanks to its natural marbling.

*Chuletón

38 / pp

A classic meat from Galicia

Fish & Seafood

From the Charcaol Oven

Cuttlefish

This traditional yet refined dish highlights the rich flavors of the sea and offers an authentic taste experience.

29

Gilthead seabream

Expertly prepared to complete your dining experience.

28

Turbot

A supreme delight for all fish lovers.

40

Sole

The king of flatfish tender, juicy, and free of small bones.

32

Salmon

Salmon fillet perfectly grilled in the charcoal oven, infused with Mediterranean aromas.

28

Complete your meal with a side of your choice:

Baked Potato with Aioli | Homemade French Fries | Mixed Salad | Roasted Vegetables | Sweet Potato

Each additional side +5

Children

For our little guests, we offer classic dishes that will make every child up to 12 years old smile.

Rigatoni Napoli

12

Calamari with French fries

12

Rigatoni with Butter

11

St. Peter's Fishfilet
with French Fries

15

Chicken Escalope
with French Fries

15

A scoop of ice cream,
creamy and delicious.
Vanilla / Chocolate

3

Meat

Lamb Chops

30

A feast for the senses, these chops capture the authentic spirit and flavours of Spanish cuisine with every bite, a true delicacy for lovers of traditional dishes.

Pluma Ibérica

30

An exquisite piece of pork, known for its exceptional quality. This tender and flavourful meat is an homage to the culinary excellence of Spain.

Free-Range Chicken Breast

24

Lovingly prepared and perfectly grilled, combines taste and tenderness in one. A simple, but delicious dish that wins over every heart. Each dish is served ready-grilled and is a testament to the skill and passion that go into its preparation to ensure true enjoyment.

This selection of meat dishes is artfully seared and served on a hot stone:

Entrecôte from Argentinian beef

34 / 300g approx.

Crispy on the outside, juicy on the inside, it unfolds a rich, intense flavour that excites meat connoisseurs.

Tenderloin from Argentina

42 / 300g approx.

For lovers of the finest meat, tender and juicy, a true delight that melts on the tongue.

Chuletón of Galician veal

44 / 600g approx.

A magnificent piece of meat, juicy and rich in flavours, offering an unforgettable taste impression.

Complete your meal with a side dish of your choice:

Baked Potato with Aioli | Homemade French Fries | Mixed Salad | Roasted Vegetables | Sweet Potato

Each additional side +5

Sauces

Refine your enjoyment with one of our homemade sauces

Pepper Sauce

4

Cafe de Paris

4

Herb Butter

2

Aioli

2