
WORLD
kitchen

To eat with us is to travel with us!

WORLD TAPAS

to start or to share

SMALL BITES

1/2 portions

NEW PARMA CROSTINIS

parma ham, parmesan cheese and basil pesto

VEGAN FALAFEL

beetroot and chickpea falafel with white tahini

HOMEMADE CROQUETTES

iberican ham and roast chicken

ITALIAN NACHOS

fried raviolis with mozzarella, guacamole and parmesan cheese

TAPA SANÍSIMA

Arabica hummus

Tijuana guacamole

Garlic pitta bread

Greek Halloumi fries

COMBO TAPAS

Squid rings with a chorizo alioli

Korean crispy chicken wings with an asian ketchup

Brandy flambéed garlic prawns

Deep fried Camembert in panko breadcrums with balsamic glazed cherry tomatoes

MEXICAN TAPA

Taco of pilbil glazed pork, wahaca fried onions and chipotle mayo

Taco of tempura fish with homemade guacamole and jalapeno tartare sauce

Served with 2 homemade dips: chermoula and tzatziki

MEDITERRANEAN TAPA

Mallorquian and italian cured meats

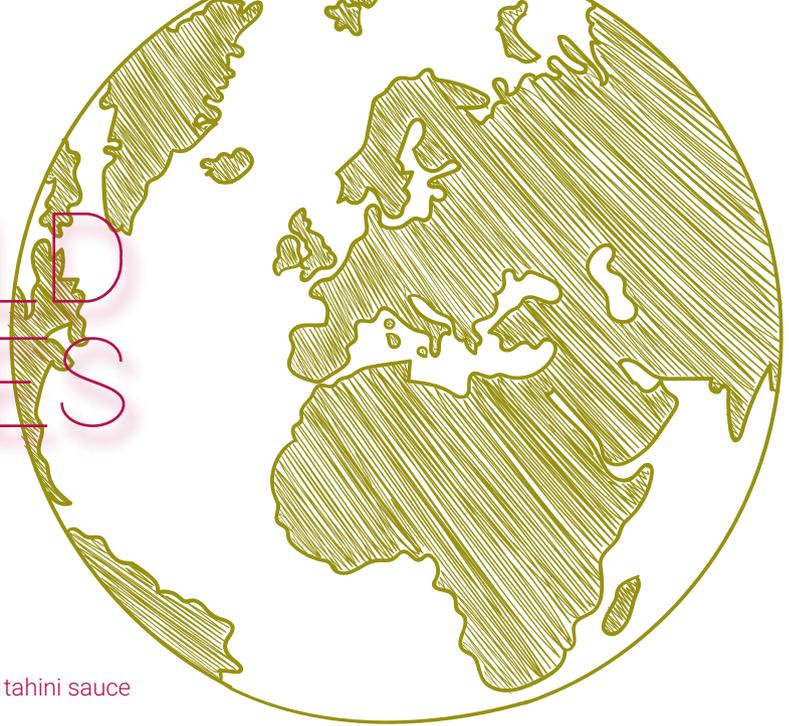
Mediterranean cheeses

Crisp brushetta with mallorquian tomatoes and everything that goes with it!



* Taco of pilbil glazed pork, wahaca fried onions and chipotle mayo

WORLD DISHES



- THAI WOK**
THAILAND, JAPAN & CHINA
Basmati Rice or Asian Noodles
Crispy chicken
Teriyaki vegetables
Satay prawns
- MALLORQUIAN LAMB**
MALLORCA, JAPAN & GREECE
cooked slowly and glazed in wine , served with a miso roasted aubergine, feta and white tahini sauce
- ROYAL SEABASS**
MOROCCO, LEBANON & THAILAND
stuffed with prawns and soya beans in a red thai curry sauce and served with a moroccan chermoula couscous
- CHICKEN ROLLANTINI**
GREECE, ITALY & MALLORCA
marinated in shawarma spices stuffed with spinach, chorizo and italian ricotta on a bed of mallorquian autumnal frito
- FISH AND CHIPS**
UK
served with homemade chips, mushy peas, tartare sauce and smoked lemon
- XXL BURGER**
USA, SPAIN & MEXICO
galician beef topped with bacon, sherry glazed onions, melted smoked cheese and served with an asian ketchup and guacamole
- BBQ PORK RIBS**
THAILAND & ITALY
in an asian sweet and sour sauce, served with a venecian style au gratin
- AMERICAN ANGUS ENTRECÔTE**
USA & MALLORCA
grilled and served with a seasonal mallorquian frito
- EXOTIC SALAD**
VIETNAM, INDIA & THAILAND
tempura prawns, organic quinoa, grilled avocado, fruit tartar and curry croutons in a creamy thai sauce
- LOBSTER RAVIOLI**
ITALY & NEW ORLEANS
ravioli filled with crab and served with fresh lobster, frutti di mare and a prawn and white wine bisque



*Wok thai

PAELLAS

100% HOMEMADE



MIXED
VEGETARIAN
SEAFOOD

CHICKEN, PRAWNS
AND CHORIZO

LOBSTER

minimum two paellas

SIDES

Homemade chips
Halloumi fries
Garlic and parmesan bread
Vegetable wok
Mexican nachos

HOMEMADE SAUCES

COLD

Arabic hummus
Tijuana guacamole
Kimchee mayo
Korean sweet and sour Arrabiata

HOT

Marina's pepper sauce



VEGETARIAN AND VEGAN DISHES



ROASTED AUBERGINE

in a japanese miso marinade, topped with feta cheese, white tahini sauce and an organic seed mix

THAI GREEN CURRY

with seasonal vegetables, coconut milk, lemongrass, lime leaves and fresh coriander

LEBANESE HUMMUS

with cashew nuts and garlic shitake mushrooms, smoked paprika and olive oil from pollensa

HOMEMADE FALAFELS

made with beetroot, chickpeas and moroccan spices, served with a greek tzatziki, hummus and roasted beetroot

SPINACH AND FETA CHEESE BOREGI

greek filo pastry pie filled with spinach and feta cheese, served with balsamic glazed cherry tomatoes and sesame seeds

COCKTAILS

aperol spritz

aperol, prosecco, soda, fresh
orange & fresh mint

champagne cocktail

champagne, strawberry
liquor & strawberries

coco chanel

vodka, raspberry liquor,
lychee, lychee liquor,
lime & passion fruit

porn star martini

vodka, vanilla, lime &
passion fruit liquor

mojito marina

sake, lychee, mint,
lime, soda & gum

thai gin fizz

bulldog gin, yuzu purée,
soda, lemon & lime leaves

sangria made in marina

top secret recipe

hugo spritz

prosecco, elderflower,
soda, fresh lime & mint

frozen piña colada

rum, pineapple juice,
fresh pineapple
& fresh coconut

strawberry daiquiri

rum, lime, fresh
strawberry & gum

virgin mojito

fresh mint, soda,
lime, brown sugar
& apple juice



*Porn star martini

Vilacuisines
Restaurants Puerto Pollençà

vilacuisines.com



*All our dishes are made using only the finest quality produce. However, we cannot guarantee a completely allergen-free environment. If you have any special requirements for allergies or intolerance, please consult your waiter.