



..... DINNER

DEŻERTA ♦ POSTRES ♦ DESSERT

Dishes marked with * are locally inspired.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER AS NOT ALL INGREDIENTS CAN BE LISTED & WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES.

Seasonal Fruit Plate (serves 2) **VE € 18**
Watermelon, Melon, Strawberries, Papaya, Pineapple, Kiwi,
Dragon Fruit, Blueberries, Passion Fruit, Mango

Chocolate Mille-feuille Parfait **VE € 9**
Semi-frozen Parfait Slice, Coconut Whipped Ganache, Lime,
Coconut Shavings

Imqaret **V * € 8**
Date & Orange Blossom Fritter, Halva Crumbs, Vanilla Ice Cream

Sinizza **V * € 8**
Local Ricotta Roulade, Caramelised Almond, Macerated Strawberries

Compressed Melon **VE € 7.5**
Figs, Toasted Pine Nuts, Lemon Sorbet

Ice Creams & Sorbets **€ 4.5** per scoop
Kindly ask your server for the available flavours.



PAY HERE WITH
MELIÁREWARDS POINTS

More information at reception. 250 = €/\$1

WE ARE MINDFUL OF OUR PRODUCT SOURCING CHOICES, AND OUR GOAL REMAINS TO REDUCE FOOD MILES. OUR CHEFS AND SUPPLY TEAM INCREASINGLY SOURCE LOCAL, SEASONAL AND SUSTAINABLE PRODUCE. TEA, COFFEE AND FISH ARE SUSTAINABLY SOURCED.