

# Welcome to La Cabaña

your idyllic Spot by the sea.

Our restaurant proudly bears its name because it is more than just a culinary experience - it is an oasis of relaxation and Mediterranean flavours.

Situated under shady pine trees, La Cabaña offers breathtaking views of the sea while you feel at ease in an environment of natural colours.

Immerse yourself in the Mediterranean flair and enjoy our exquisite dishes prepared with fresh ingredients and local flavours. From delicious seafood and fresh fish to international meat dishes cooked in our charcoal oven or grill.

Discover the traditional flavours of Spain with our paella menu. Seafood, fish and vegetables prepared with care and freshness.

Every dish at La Cabaña tells a story of the Mediterranean.

For us, it's not just about the food - it's about experiencing an unforgettable moment of peace and pleasure, surrounded by the beauty of nature and the soothing sound of the sea.

Welcome to La Cabaña - where every meal becomes an experience and memories are created to last a lifetime.



# Appetizers

<b>Mixed Breadbasket</b> With aioli, olives, and black olive tapenade.	5,90
<b>Gambas al Ajillo</b> King Prawns in Garlic, enhanced with fresh parsley and a local olive oil.	18,90
<b>Baby Squid</b> Served with a creamy beetroot aioli.	13,90
<b>Mussels</b> Prepared in a delicious seafood broth, refined with fresh herbs.	14,90
<b>Calamar a la Andaluza</b> Squid, golden brown on the outside and deliciously tender on the inside. A classic delicacy, served with a squeeze of lemon.	13,90
<b>Octopus Tentacle</b> With boiled potatoes and sweet paprika, a traditional and sophisticated combination that enhances the flavours of the sea.	23,90
<b>Grilled Shrimp</b> Masterfully grilled for an exceptional flavour.	19,90
<b>Tomato Carpaccio (Vegetarian)</b> Made from select Buey tomatoes and tender burrata, a perfect interplay of freshness and creaminess.	13,90
<b>Beef Carpaccio</b> Refined with velvety truffle cream, spicy arugula, strong parmesan, and a dash of Peperoncino.	15,90
<b>Red Shrimp Carpaccio</b> Served with pomegranate and apple, rounded off with a refreshing soy-lime vinaigrette, a perfect harmony of sea freshness and fruit flavours.	18,90
<b>Salmon Tartare</b> 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.	22,90

# Children

We bring a smile to every child's face.

Rigatoni Napoli	9,90
Rigatoni with Butter	9,90
Chicken Escalope with French Fries	12,90
Calamari with French Fries	11,90
St. Peter's Fish with French Fries	12,90



# Salads

## Colourful Side Salad

A diverse mix of fresh leafy greens, tomatoes, onions, carrots, corn, cucumber slices, and radishes - a crispy and healthy selection for salad lovers.

7,90

## 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 and sour and nutty flavours.

16,90

## Salmon Salad

A fine composition of fresh leafy greens, supplemented by cherry tomatoes, cucumber slices, corn, tender carrot strips, and roasted pine nuts, crowned with noble salmon and creamy avocado vinaigrette. A harmonious interplay of sea and garden that delights every palate.

19,90

## 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 dressing. A delight that combines health and taste in every bite.

16,90

## Lamb's Lettuce and Arugula Salad

A delicate mix of fresh lamb's lettuce and spicy arugula, enriched with cherry tomatoes, crispy croutons, and fine parmesan shavings, crowned with a creamy Caesar dressing. A feast that harmonizes hearty flavours and tender textures.

14,90

# Mediterranean Dishes

## Paccheri Frutti di Mare

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

24,90

## Beetroot Gnocchi filled with Nuts and Mascarpone

Served with soft burrata, crispy roasted pine nuts, and a hint of fresh basil. This creation combines profound, earthy flavours with the creaminess of burrata and the freshness of basil for a unique taste experience.

19,90

## Mushroom-Truffle Risotto

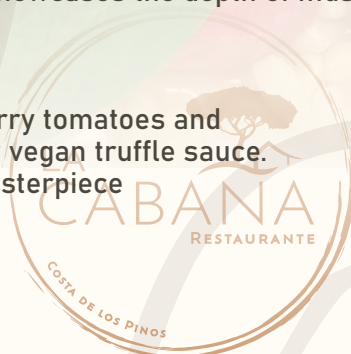
A creamy dish made from fine Arborio rice, enriched with a diverse selection of mushrooms, refined with parmesan, and rounded off with a subtle hint of truffle. An exquisite combination that perfectly showcases the depth of mushrooms with the elegance of truffle.

29,90

## Tartufo Vegan

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

29,90



# Paellas

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

min.2p

## Seafood Paella

23,90 / pp

Based on succulent Sepia, prawns, crab legs, mussels, and clams, combined in a tasty Salmorreta sauce. Finished with a touch of saffron, this dish unfolds an explosion of flavours, bringing the taste of the sea to your plate.

## Mixed Paella

21,90 / pp

An opulent dish made from tender squid, juicy chicken, aromatic pork, fresh green peas, and crisp beans, nestled in a hearty Salmorreta sauce. Rounded off with a note of saffron, this mixed paella offers a perfect balance between seafood and meat, enriched with the characteristic taste and color of saffron.

## „Blind“ Paella

21,90 / pp

Constructed on a base of Sepia, peeled prawns, mussels, and squid rings, enriched with squid ink and wrapped in a delicious Salmorreta sauce. This dish offers a deep and intense flavour experience that revitalizes the senses.

## Vegetarian Paella

19,90 / pp

Enriched with artichoke hearts, beans, green peas, and red bell pepper, all brought together in a tasty Salmorreta sauce and refined with saffron. This vegetarian paella captures the true taste of the Mediterranean and offers a delicious option for those seeking pleasure without meat.

# Fish & Seafood

From the Charcoal Oven

## Calamar

29,90

This traditional yet nuanced combination emphasizes the rich taste of the sea and offers an authentic taste experience.

## Gilthead

24,90

Masterfully prepared to complete your taste experience.

## Sea Bass

23,90

Carefully and devotedly prepared to satisfy your taste buds.

## St. Peters fish

34,90

A delight for all fish lovers.

Complete your meal with a side dish of your choice:

Baked Potato with Alioli | Homemade Fries | Mixed Salad | Grilled Vegetables

Every additional supplement +3,00



# Meat

## Lamb Chops

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.

21,90

## Pluma Ibérica

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

26,90

## Grilled Chicken Skewer

Lovingly prepared and perfectly grilled, this skewer 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.

19,90

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

## Ribeye from Argentina

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

27,90 / 300g aprox

## Tenderloin from Argentina

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

32,90 / 300g aprox

## Beef Steak

A magnificent piece of meat, juicy and rich in flavours, offering an unforgettable taste impression. Each dish is a tribute to the high art of meat roasting, presented on a hot stone that makes every meal a special event.

36,90 / 600g aprox

**Complete your meal with a side dish of your choice:**

Baked Potato with Alioli | Homemade Fries | Mixed Salad | Grilled Vegetables

Every additional supplement +3,00

# Sauces

Refine your enjoyment with one of our homemade sauces

## Pepper Sauce

3,00

## Creme de Paris

3,00

## Herb Butter

2,00

## Aioli

2,00



# Dessert

A sweet end to an unforgettable experience at La Cabaña - savour your dessert and let the magic of our cuisine linger for a long time.

## Homemade Cheesecake

Indulge in our homemade cheesecake - a creamy delight that melts with every bite, pampering your palate.

11,90

## Pistachio Coulant

A harmonious combination of warm cake with a liquid pistachio centre, accompanied by a touch of mango and creamy vanilla ice cream. A dessert that will enchant your taste buds!

10,90

## Sabayón Español

The classic Spanish dessert! Frozen cream made from egg yolk, cream, sugar and a drop of vodka. Served flambéed and perfectly rounded off with fresh fruit and a hint of mint - a sweet taste experience that will enchant your senses.

9,90

## Brownie

Enjoy our juicy chocolate brownie, served with fresh strawberries and blueberries - an irresistible combination for all chocolate lovers.

10,90

Thank you for visiting La Cabaña!

We hope you had a great time and look forward to welcoming you back soon.



# Welcome to La Cabaña

Welcome to the world of drinks at La Cabaña, where every selection on our menu is a tribute to flavour and quality.

We bring together the best of two worlds: an exquisite selection of Spanish wines, from the sunny slopes of Mallorca to the traditional wine regions of the mainland, and a hand-picked collection of international cocktails that bring global flavours straight to your table.

This special blend of local wine tradition and worldwide cocktail culture reflects our commitment to offering you a multi-layered and unforgettable dining experience.

Immerse yourself in the diversity and let each glass take you on a journey between regional roots and international inspiration.



# Aperitive & Spritz

Lillet Berry Lillet Blanc with Forest fruit & Wildberry Tonic	7,90	Hugo Cava with Lime, mint & elderflower syrup	7,90
Campari Spritz Campari with Cava, Orange & Soda	7,90	Limoncello Lemon liqueur	5,90
Negroni Gin & Vermut with Bitter aperitif	7,90	Martini Blanco Bianco / Extra Dry / Rosso	4,90
Aperol Spritz Aperol with Cava, Orange & Soda	7,90	Vermut Rumbo Mallorca White   Black	4,90

# Cocktails

Mojito White Rum, Lime, Mint, Cane Sugar & Soda	9,90
Mosquito (Sin alcohol) Sprite, Lime, Mint, Cane Sugar, Ginger Ale	8,90
Mojito Strawberry White Rum, Lime, Mint, Strawberry, Cane Sugar & Soda	10,90
Mosquito Fresa (Sin alcohol) Sprite, Lime, Mint, Cane Sugar, Ginger Ale, Strawberry	9,90
Cuba Libre Rum Gold, Lime & Coca Cola	9,90

# Sangría & Co

Red Sangria with fresh Fruits	7,50
Tinto de Verano Vino Tinto with Lemonada from Lemon & Orange	7,50
White Cava Sangria with fresh Strawberry	7,90





# Gin & Tonic

Segrams	9,90	Hendricks	11,90
Puerto de Indias	9,90	Monkey	11,90
Tanqueray	9,90	Sipsmith	11,90
Bombay Sapphire	9,90	Elephant	11,90
Beefeater	9,90	Martin Millers	10,90
Brockmanns	11,90	Mombasa	10,90
Gin Mare	11,90	Xoriger	9,90

# Cognac & Brandy

Osborne Veterano	5,90
Cardenal Mendosa	6,90
Carlos 1	6,90
Hennessy V.S.	6,90
Hennessy XO	19,90
Remmy Martin VSOP	7,90
Remmy Martin XO	19,90
Suau 25	8,90
Suau 50	11,90
Luis Felipe	12,90

# Rum

Bacardi	6,90
Barcelo	6,90
Brugal	6,90
Havana 3	6,90
Havana 7	8,90
Zacapa Cenetario 23	9,90
Don Q XO	9,90
Don Q 7	8,90
Don Q Cristal	6,90
Combinado	+3,00

# Whisky

Johnnie Walker Black	6,90
Ballentines	5,90
Four Roses	5,90
J&B	5,90
Jack Daniels	6,90
Jameson	6,90
Tallamoure Dew	6,90
Chivas Regal 12	6,90
Talisker 10	8,90
Glenmoriggen 10	7,90
Lagaluvín 16	11,90
Dalwhinnie 15	9,90
Macallan 15	12,90
Macallan 12	10,90
Combinado	+3,00

# Digestif

Averna	4,90
Ramazzotti	4,90
Hierbas	4,90
Fernet Branca	4,90
Sambuca	4,90
Grappa	5,90
Baileys	4,90
Combinado	+3,00

# Vodka

Smirnoff	6,90
Absolut	7,90
Belvedere	9,90
Combinado	+3,00
















# Cava & Champagne

		
 MASCARÓ INITIUM   D.O. Cava	4,90	24,90
 MASCARÓ RUBOR ROSÉ   D.O. Cava	5,90	26,90
 MOËT & CHANDON BRUT IMPÉRIAL   A.O.C. Champagne		89,90
 MOËT & CHANDON BRUT IMPÉRIAL ROSÉ   A.O.C. Champagne		99,90
 MOËT & CHANDON ICE IMPÉRIAL   A.O.C. Champagne		129,90
 LOUIS ROEDERER COLLECTION PREMIUM   A.O.C. Champagne		99,90
 LOUIS ROEDERER CRISTAL   A.O.C. Champagne		349,90
 DOM PERIGNON   A.O.C. Champagne		299,90

# Wine

## White wine

		
 CICLOP   Malvasía, Prensal, Giró Ros y Moscatel   Mallorca	5,90	29,90
 ROPITEU   Chardonnay   Francia	5,90	29,90
 DUES   Giró Ros y Chardonnay   Mallorca	5,90	29,90
 VERITAS BLANC   Moll y Chardonnay   Mallorca		37,90
 TERRAS GAUDA   Albariño, Caiño Blanco y Loureiro   Ríax Baixes		34,90
 PULPO   Albariño   Ríax Baixes	5,90	29,90
 ROPITEAU CHABLIS   Chardonnay   Francia		39,90
 ANALIVIA   Sauvignon Blanc   Rueda	4,90	24,90
 ANALIVIA SELECCIÓN   Verdejo   Rueda	4,90	24,90
 TOBIA CUVÉE   Chardonnay, S. Blanc, Viura y Malvasía   Rioja		24,90
 GARGALO   Godello   Galicia		34,90











# Wine

## Red wine

	CICLOP   Callet, Syrah, Manto Negro y Merlot   Mallorca		5,90		29,90
	DUES   Manto Negro y Cabernet Sauvignon   Mallorca		5,90		29,90
	ARNEGUI CRIANZA   Tempranillo   Rioja		4,90		24,90
	OSCAR TOBIA RESERVA   Tempranillo y Maturanan Tinta   Rioja				39,90
	CONDADO DE ORIZA ROBLE   Tempranillo   Ribera del Duero				29,90
	PAGO DE FUENTECOJO   Tempranillo   Ribera del Duero				39,90
	ROPITEAU   Pinot Noir   Francia				34,90
	LA UNICA   Tempranillo   España				79,90
	PITTACUM   Mencia   Bierzo				24,90
	SARDON   Tempranillo, Garancha y Cabernet   Castilla y León		4,90		24,90
	PAGO DE CARRAOVEJAS   Tinto Fino, Cabernet y Merlot   Ribera del Duero				69,90
	EMILIO MORO   Tempranillo   Ribera del Duero				44,90
	ALIÓN   Tinto Fino   Ribera del Duero				129,90

## Rosados

	CICLOP   Merlot, Prensal, Manto Negro i Callet   Mallorca		5,90		29,90
	DUES   Syrah y Callet   Mallorca		5,90		29,90
	VERITAS ROIG   Manto Negro   Mallorca				34,90
	EMINA ROSE PRESTIGO   Tempranillo, Garancha, Albillo   Cigales				29,90
	LUZ DE LUNA   Garnacha y Maturana Tinta   Rioja		4,90		24,90
	VILLA MONCIGALE   Cabernet Sauvignon   Francia				29,90

## Sweet wine

	VERITAS DOLÇ   Moscatel   Mallorca		6,90		29,90
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# Beer

## On draught:

Krombacher 0,3l | 3,90

## Bottle:

Mahou 5\* 3,90

Mahou Sin Gluten 3,90

Alhambra 1925 3,90

Estrella Galicia 3,90

Corona 4,50

Weizen Krombacher 5,50

## Wheat Beer no Alcohol:

Krombacher 0,0% 3,50

Weizen No Alcohol Krombacher 5,50

# Soft Drinks

Water still / sparkling 0,5l | 3,50

Coca Cola | Zero 3,50

Fanta Naranja | Limón 3,50

Sprite 3,50

Ice Tea Nestea 3,90

Lemon

Sweppes „Sodas“ 3,50

Ginger Ale | Bitter Lemon

Tonic Water | Tonica Wildberry

Red Bull Energy Drink 3,90

Juices 3,50

Manzana | Piña | Naranja | Melocotón

Spritzer 3,90

Apple

# Coffee

Café Americano 2,50

Café solo 2,00

Café solo doble 3,50

Cortado\* 2,50

Cappuccino\* 3,50

Café con leche\* 2,90

Carajillo con Ron de Amazonas 3,90

Cacao Caliente 2,90

\*Also with oat milk or lactose-free milk.

# Fresh Tea

Jengibre with fresh Orange 3,90

Fresh Mint Tea 3,90

Ginger with Fresh Good Herb 3,90

Tea 2,90

Black | Green | Mint | Roiboos | Camomile

