

SALADS

Classic Caesar Salad (SF)	85
Romaine, Parmesan, Anchovies, Caesar Dressing	
Chicken	95
Prawns	105
Burrata Salad (N, V, LS)	95
Burrata, Datterino Tomatoes, Basil Pesto	
Citrus Salad (GF, V, N)	70
Citrus Salad, Avocado, Salted Ricotta, Yuzu And Truffle Dressing	
Artichokes & Figs Salad (N, GF, V, VG)	85
Artichokes And Figs Salad, Rocket Leaves, Walnuts, Truffle And Balsamic Dressing	
Superfood Kale & Quinoa Salad (N, GF, V)	85
Candied Tomatoes, Pomegranate, Pumpkin Seeds, Manchego Cheese, Lemon Dressing	

SANDWICHES & BURGERS

Mina Club Sandwich (MU, S, E)	105
Grilled Chicken, Veal Bacon, Tomato, Lettuce, Homemade Fries	
Wagyu Smashed Beef Burger (MU, S, E) 130	
Brioche Bun, Cheddar Cheese, Pickles, Lettuce, Tomato	
Avocado Bruschetta (VG)	80
Toasted Quinoa Bread, Guacamole, Pickles, Onions And Semi Dried Tomatoes	
Add on: Poached Egg (E), Smocked Salmon (SF)	

MAINS

Served with two sides of your choice

Corn-fed Chicken Breast (GF, DF)	155
Sea Bream (GF, DF)	210
Angus Beef Tenderloin (GF)	330

SIDES

French Fries, Steamed Rice, Mashed Potato,
Garden Salad, Vegetables

SOUPS

Minestrone Soup (VG, GF, LF)	65
Chicken Noodle Soup (LF, GF)	60

APPETISERS

Cold Cuts & Cheese Platter (V, N)	140
Mixed Platter Including Cold Cuts, Cheese, Arancini, Bruschetta, Vegetables	
Crispy Calamari (SF, E)	80
Spicy Mayonnaise	

PASTA

Choice of Pasta, Spaghetti or Penne

Bolognese	120
Arrabiata (VG, DF)	95
Pesto Genovese (N, V)	95
Napoli Tomato (VG, DF)	95
Parmesan	95

PIZZA BY

*Cala
Vista*

La Margherita (V)	100
Tomato Sauce, Fior di Latte, Pecorino	
La Quattro Formaggi (V)	110
Gorgonzola, Pecorino, Smoked Provola, Buffalo Mozzarella	
La Piccante	125
Tomato Sauce, Fior di Latte, Spicy Salami	
La Tartufo (V)	240
Truffle Paste, Fior di Latte, Stracciatella, Pecorino, Fresh Truffle	

DESSERT

Tiramisu (E)	60
Vanilla Panna Cotta (GF)	65
With Red Fruits	
Fresh Fruit Platter (DF, GF, VG)	70

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come in to contact with allergens
(GF) GLUTEN FREE (DF) DAIRY FREE (R) RAW (V) VEGETARIAN (VG) VEGAN (E) EGG (MU) MUSTARD (N) NUTS (S) SOY (SE) SESAME (SF) SEAFOOD
(LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE



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— LOUNGE —