



COLD STARTERS

• Spanish Iberic ham.	24.00€
• Melon with ham. (in summer)	19.50€
• Gazpacho. (in summer) (vegetarian)	10.25€
• Victoria salad.	15.50€
• Mixed salad. (vegetarian)	11.50€
• Tuna fish salad.	13.50€
• Avocado with prawns.	19.00€



HOT STARTERS

• Clams "marinera".	19.80€
• Baby cuttlefish.	16.50€
• Fried calamari.	18.90€
• Homemade croquettes.	14.50€
• Prawns "al ajillo" (garlic sauce).	18.70€
• Prawns stuffed "Piquillo" peppers.	19.50€
• Soup of the day.	11.50€



MALLORCAN CUISINE

• Roasted lamb shoulder.	23.50€
• Meat stuffed aubergine.	19.10€
• Pork loin with cabbage.	21.50€
• Rabbit with onion.	21.40€
• Roasted suckling pig.	23.10€
• Frito mallorquín.	16.50€
• Fish "a la mallorquina".	21.90€
• Caracoles. (Temporada)	18.50€
• Codfish au gratin with "all i oli". (garlic mayonnaise)	22.90€



VEGETARIANS

• Zucchini stuffed with vegetables. (vegetarian)	21.50€
--	--------



RICE

• Seafood paella. Min. 2pax - Price per Person	24.50€
• Seafood paella "ciega" (boneless). Min. 2pax - Price per Person	23.50€
• Mixed paella (fish and meat). Min. 2pax - Price per Person	23.40€
• Paella "ciega" (boneless). Min. 2pax - Price per Person	23.90€
• Black rice (with squid ink). Min. 2pax - Price per Person	21.50€
• Rice "marinera". Min. 2pax - Price per Person	19.50€
• Rice "brut". Min. 2pax - Price per Person	18.40€



FISH AND SEAFOOD

• Grilled prawns.	22.50€
• Grilled calamari.	21.95€
• Grilled cuttlefish.	21.50€

• Grilled sole.	20.50€
• Seafood and fish mixed grill.	55.60€
• Salmon in Cava sauce.	24.50€
• Gilt head bream "a la espalda".	24.70€
• Grilled sea bass "a la espalda".	25.50€



MEATS

• Grilled rabbit.	19.80€
• Lamb chops.	21.50€
• Chicken breast.	17.50€
• Grilled pork sirloin.	19.50€
• Pork sirloin with sauce (pepper or roquefort cheese).	20.90€
• Pork sirloin with Port wine sauce.	21.50€
• Grilled rib eye steak.	23.50€
• Rib eye steak with sauce (pepper or roquefort cheese).	24.90€
• Grilled veal sirloin.	28.90€
• Veal sirloin with sauce. (pepper or roquefort cheese)	29.90€
• Veal sirloin with Port wine sauce.	30.20€
• Sirloin "Strogonoff".	24.50€
• Veal T-bone steak.	32.90€



EXTRAS

• Bread and olives.	1.80€
• All i oli. (garlic mayonnaise)	3.20€



KIDS PLATES

• Sausages.	6.50€
• Grilled chicken breast.	7.50€
• Chicken Nuggets.	7.80€
• Grilled salmon.	10.90€
• Breaded hake fillet.	7.50€
• Fillet of beef.	11.50€
• Chicken croquette.	7.50€



DESSERTS & ICE CREAM

• FOREST FRUIT CUP. Glass cup of yogurt ice cream with raspberry sauce topped with forest fruits	8.50€
• MANGO CUP. Mango sorbet with strawberry jam, light vanilla and topped with pistachio pieces	8.50€
• NOUGAT CUP. Nougat ice cream with caramel sauce and almond pieces	8.50€
• COOKIES CUP. Cream ice cream with black biscuit pieces, chocolate sauce and a whole cookie on top	8.50€
• BAKED APPLE. Apple ice cream with caramelized sugar and biscuit pieces	8.50€
• ICE CREAM LEMON. Refreshing and traditional lemon ice cream in a real lemon shell	7.30€
• FROSTED ORANGE. Refreshing and light orange ice cream in a real orange shell	7.30€
• ICE COCONUT. Coconut ice cream with shredded coconut, in a real coconut shell	7.30€
• CREAM AND NUTS CUP. Cream flavoured ice cream with glazed walnuts and caramel sauce	7.30€
• TRUFFLE. Truffled chocolate ice cream with chocolate sauce and chocolate almond topping	6.50€
• FANTASTIC CAKE. Vanilla and caramel ice cream with toffee and a layer sponge cake and caramel syrup	6.10€

• WHISKEY CAKE. Biscuit and whisky ice cream with raisins, whisky cake, with cream, egg custard, crocant	6.80€
• TRUFFLES. Irresistible truffles with a touch of brandy and covered with noodles of chocolate	6.10€
• MALLORQUÍN CHOCOLATE. Creamy vanilla ice cream with an authentic layer of chocolate	3.70€
• XL STRACCIATELA. Stracciatella ice cream sandwich, cocoa biscuit, milk chocolate coating and hazelnut pieces	3.70€
• NUTTY. Vanilla ice cream covered with a milk chocolate and almond pieces	3.70€
• WHITE BONBON. Vanilla ice cream covered with crunchy white chocolate	3.70€
• CREAM BONBON . Exquisite cream ice cream covered with an intense dark chocolate	3.70€
• HAZELNUT BONBON. Hazelnut ice cream with chocolate sauce, milk chocolate coating and pieces of hazelnut	3.70€
• LACASITOS CONE. Cream ice cream with authentic Lacasitos in a cookie cone	3.70€
• COLACAO. Cacao ice cream with authentic Colacao flavor and vanilla flavored ice cream band	3.50€
• CHOCOLATE SOUL. Chocolate ice cream with a delicious chocolate sauce inside	3.70€
• 3 CHOCOLATES. Cone without sugar added Cream flavour three chocolates and almonds topping	3.70€
• CREAM COOKIES. Cookies and cream ice cream in a chocolate cone topped with cookie crown	3.70€
• LEONY. Chocolate ice cream inside	5.40€
• PUNKY. Vanilla ice cream inside	5.40€
• VACKY. Vanilla ice cream inside	5.40€
• CHUPA CHUPS. Strawberry ice cream and white chocolate coating and pieces of caramel inspired by strawberry Chupa Chupas	3.70€
• MINI POLOS (MINI ICE LOLLIES). Orange, apple, lemon-lime, strawberry, and tangerine mini ice creams	3.70€
• POLO UP STRAWBERRY (ICE LOLLY). Refreshing strawberry ice cream	2.60€
• POLO UP LEMON (ICE LOLLY). Refreshing lemon ice cream in a squeez-up format	2.60€
• DANONINO. Strawberry and banana	3.50€



HOME DESSERTS

• Almond cake with ice cream.	8.90€
• Catalan cream.	5.80€
• Tiramisu.	8.50€
• Mallorcan pudding.	5.80€
• Fig ice cream.	8.50€
• Three chocolate cup.	7.30€
• Pineapple carpaccio & vanilla ice cream.	7.50€
• Lemon sorbet.	6.90€
• Apple sorbet.	6.90€
• Coconut sorbet.	6.90€
• Frozen yogurt & berries.	6.90€



RED WINES

• Vino Mallorca. Glass	4.50€
• Vino Rioja crianza. Glass	4.50€
• Vino Ribera del Duero cosecha. Glass	4.50€
• Vi Rei. MALLORCA	18.10€
• Mortitx . MALLORCA (Syrah, Carbernet Sauvignon y Merlot)	21.20€
• José L. Ferrer Crianza. MALLORCA (Manto Negro, Cabernet Sauvignon, Callet y Syrah)	21.80€

• Son Roca 6 meses barrica. MALLORCA (Syrah)	28.40€
• Febrer Crianza Blanca Terra. MALLORCA	32.50€
• Heredero crianza. RIOJA (Tempranillo y Garnacha)	18.10€
• Aduna crianza. RIOJA (Tempranillo)	19.80€
• Líbano 3 Generaciones crianza. RIOJA (Tempranillo y Graciano)	19.20€
• Castillo de Sajazarra reserva. RIOJA (Tempranillo y Graciano)	28.10€
• Ramón Bilbao crianza. RIOJA (Tempranillo)	21.50€
• Peramor Roble. RIBERA DEL DUERO	19.20€
• Pesquera crianza. RIBERA DEL DUERO (Tempranillo)	38.50€
• Finca Engalía Roble. RIBERA DEL DUERO (Tempranillo)	18.90€
• Pago de los Capellanes crianza. RIBERA DEL DUERO (Tempranillo)	47.10€
• Rejadorada Roble. TORO (Tinta de Toro)	20.30€
• Maudes crianza. CIGALES (Tempranillo y Merlot)	21.20€
• Laurentia Priorat. CATALAN (Garnacha y Mozuela)	21.50€
• Cimbalo. RUEDA	17.80€



ROSÉ WINES

• Vino Mallorca. Glass	4.50€
• Vino Rioja cosecha. Glass	3.90€
• Vi Rei. MALLORCA	18.10€
• Flaires Mortitx. MALLORCA	25.30€
• Passió Blanca Terra. MALLORCA	24.50€
• Chaval Rosado Pálido. RIOJA	17.50€
• L'Escarelle Palm. FRANCIA	21.80€
• Lambrusco Contadini. ITALIA	17.90€



WHITE WINES

• Vino semi. Copa	3.90€
• Vino Mallorca. Glass	4.50€
• Vino Rioja cosecha. Glass	3.90€
• Verdejo. Glass	3.90€
• Vi Rei. MALLORCA	18.10€
• Mortitx. MALLORCA (Malvasia, Muscat, Chardonnay y Giró Ros)	23.90€
• Orígens. MALLORCA (Malvasia y Giró Ros)	23.20€
• Ses Planes crianza sobre lías. MALLORCA (Chardonnay y Riesling)	34.10€
• Fora Vila Blanca Terra. MALLORCA	23.60€
• Adra. RUEDA (Verdejo)	17.50€
• Trescampanas Verdejo. RUEDA	23.30€
• Eresma Sauvignon Blanc. RUEDA	23.30€
• Chaval Blanco. RIOJA	17.50€
• Terras de Lantaño. RIAS BAIXAS (Albariño)	20.60€
• Böj 570. RIAS BAIXAS (Albariño)	21.40€
• Viña Abad Godello. VALDEORRAS, GALICIA	20.30€
• Ama-vida. RIBEIRO (Treixadura)	18.30€
• Embrumas. Semi	17.80€



CAVAS & CHAMPAGNES

• Proa Brut Nature.	18.50€
• Proa Rosé.	18.50€
• Anna de Codorniu Brut.	20.70€

• Juve Camps Reserva Família.	37.10€
• Cava. Glass	4.20€
• Cava rosé. Glass	4.20€



COFFEE & TEA

• Café expreso.	1.85€
• Café cortado. Short coffee with a little milk	1.95€
• Coffee with milk.	2.75€
• Café americano.	2.65€
• Carajillo.	2.75€
• Latte macchiato.	3.75€
• Capuchino.	3.75€
• Eiss coffe.	6.50€
• Irish coffee.	6.70€
• Exclusive Lama green tea.	2.90€
• Ginger lemon green tea.	2.90€
• English breakfast black tea.	2.90€
• Summer silhouette red tea.	2.90€
• Fruits of forest infusion.	2.90€
• Exclusive Lama fruity Rooibos.	2.90€
• Chamomile.	2.90€
• Pennyroyal.	2.90€



DRINKS

• WATER.	
• Water 250cl.	1.70€
• Water 500cl.	3.25€
• Soda water 500cl.	2.20€
• Soda water 500cl.	3.60€
• SOFT DRINK.	
• Coca-cola.	2.85€
• Fanta.	2.85€
• Sprite.	2.85€
• Tónica.	2.85€
• Nestea.	2.85€
• Acuarius (Orange & lemon).	2.85€
• Biter Kas.	2.85€
• Lacao.	2.85€
• Apfershorle.	3.75€
• JUICE.	
• Fresh orange juice.	4.20€
• Apple juice.	2.75€
• Pineapple juice.	2.75€
• Peach juice.	2.75€
• BEER.	
• Draft beer 0,3.	3.20€
• Jug 0,50.	4.70€
• Without alcohol 1/3.	3.50€
• Cruzcampo 1/3.	3.20€
• Estrella 1 /3.	3.20€

• Heineken 1/3.	3.30€
• Shandy 0,30 (radler).	3.20€
• Shandy 0,50 (radler).	4.70€
• Aguila sin filtrar.	3.50€
• Aguila.	3.20€
• APERITIF.	
• Martini.	4.50€
• Aperol Spritz.	8.10€
• Campari.	4.50€
• Campari soda.	4.80€
• Campari (with fresh orange juice).	8.10€
• Glass sangría.	4.80€
• Sangria 1 litro.	15.20€
• Ricard with water.	4.90€
• Pernod with water.	4.90€
• Tio pepe.	3.75€
• Tinto de verano.	3.75€
• BRANDY.	
• Terry.	3.90€
• Veterano.	3.90€
• Soberano.	3.90€
• Magno.	4.85€
• Torres 5.	4.85€
• Suau (Mallorca).	4.85€
• Duque de Alba.	10.50€
• Carlos I.	10.50€
• Cardenal Mendoza.	11.60€
• Martell.	11.60€
• Remy Martin.	13.50€
• LIQUEUR.	
• Hierbas mallorquinas.	4.10€
• Bayleys.	4.95€
• Cointreau.	4.95€
• Tía María.	4.95€
• Licor 43.	4.95€
• Grappa.	4.95€
• Amareto.	4.95€
• WHISKEY.	
• JB.	4.80€
• Ballentines.	4.80€
• Cutty Sark.	4.80€
• Jack Daniel's.	5.50€
• Johnnie Walker.	4.80€
• LONG DRINK.	
• Ron Bacardi.	8.50€
• Puerto de Indias.	8.90€
• Gin tonic (Gordon's, Larios).	8.50€
• Gin tonic (Beefeater, Tanqueray, Seagram's).	8.90€
• Ron (Barcelo, Cacique).	8.90€
• Havana 3 years.	8.90€
• Vodka.	8.50€

• Whiskey (JB, Ballentines, Cutty Sark).	9.50€
• Hendrick's.	13.90€
• London N° 1.	13.90€
• N° 209.	14.50€
• Martin Miller's.	13.90€
• Pomada (Xoriguer with Kas lemon).	8.50€

VAT INCLUDED

Only one Bill per Table.

We have information available about food allergies and intolerances. Kindly ask our staff.

WIFI password: mirador1

Mirador de la Victoria
Cami de la victoria s/n
07400 Alcudia
971547173
info@miradordelavictoria.com