

# COFFEE, HOMEMADE, JUICEBAR

## -SPECIALTY COFFEE-

- Espresso 2.2
- Double Espresso 2.7
- Cortado 2.8
- Café con leche 3.2
- Capuccino 3.9
- Latte Macchiato 3.2
- Flat White 3.5
- Americano 2.8

## -ICED COFFEE-

- Iced Coffee 4
- Iced Latte 4.5
- Iced Mocha 5
- Affogato 5.5
- Espresso Tonic 5.5
- Orange Coffee 5.5
- Iced Matcha Latte 5.5
- Iced Chai Latte 5.5

## -LATTE CORNER-

- Matcha Latte 4.5
- Chai Latte 4.5
- Golden Milk Latte 4.5
- Mushroom Cacao Latte 4.5
- Pure Cacao Latte 4.5

- \*Plant-based milk +0.5  
(Oat, soy, almond and coconut milk)
- \*Extra shot +0.5

## -FRESH JUICES-

- Orange 5.5**  
*Fresh orange juice*
- Tropicana Detox 7.5**  
*Pineapple, strawberries, coconut water and lemon juice*
- Indie 7.5**  
*Beetroot, apple, carrot, ginger and lemon juice*
- Zen 7.5**  
*Carrot, apple, orange and ginger*
- Verd 7.5**  
*Cucumber, apple, spinach and lemon*

## -SMOOTHIES-

- Pink 8.5**  
*Pitahaya, dates, raspberry, strawberry and coconut water*
- Sunshine 8.5**  
*Mango, banana, passion fruit, lucuma and coconut milk*
- Dream Date 8.5**  
*Banana, tahini, dates, chai, maca, lucuma and soy milk*
- Blue Pineapple 8.5**  
*Pineapple, blue spirulina, banana and coconut milk*

\*Our juices and smoothies are made with natural, local products, supporting and promoting the island's local product.

## -TEAS AND INFUSIONS-

- Eco Tea 3.5  
*Active Power (green tea), Pu-Erh (red tea), Chai India, Rooibos, Sweet Chamomile and Darjeeling Ambootia*
- Homemade infusions 3.5  
*(Lemon and ginger or mint)*

## -COLD DRINKS-

- Cucumber and ginger water 3 (FREE REFILL)
- Mint and lime water 3 (FREE REFILL)
- Ice Tea 3.5
- Lemonade 4.2
- Raspberry lemonade 4.2
- Ginger and lemon kombucha 3.9
- Berries kombucha 3.9

Hello stranger, if you're working and need Wi-Fi, feel free to ignore this little note. If not, we know Wi-Fi is tempting, but here we invite you to something better: Enjoy the moment, our space, and every bite. Pausing and savoring is the best way to start the day. **Disconnect to reconnect.**

Wi-Fi: DOME  
Password: DOMEPALMA2025

ASK THE STAFF ABOUT  
OUR HOMEMADE, VEGAN,  
AND GLUTEN-FREE CAKES.

# DRINKS & COCKTAILS

## -WINES-

- Alba Martín White 4.5 / 22.5  
Albariño (Rías Baixas)
- Tortuga Veloz White 5 / 24.5  
Natural wine, Verdejo (Rueda)
- Mussol White 7 / 34  
Eco wine, Malvasía con barrica (Mallorca)
- Exopto Red 4.5 / 22.5  
Garnacha, Tempranillo, Graciano (Rioja)
- Trus Red 5 / 24.5  
Tempranillo (Ribera del Duero)
- Leston Reserva Red 6.5 / 31  
Pinot Meunier, Chardonnay (Rioja)
- Nal Red 7 / 33  
Natural wine, Garnacha, Monastrell (Mallorca)
- Escarelle Palm Rosé 5 / 25  
Eco wine, Syrah, Grenache, Cinsault (C. Provence)

ASK OUR STAFF FOR THE FULL WINE LIST!

## BRUNCH COCKTAILS

- Bloody Dôme 12**  
*Yuzu sake, lemon and tomato juice with wasabi*
- Tiramisú Martini 12**  
*Grey Goose vodka, coffee, Frangelico and Kahlúa*
- Flower Tonic 12**  
*Bombay Sapphire gin, lavender syrup and tonic*
- Roségroni Sbagliato 12**  
*Bombay Brumble gin, Muntaner rosé and cava*
- Mojito Royal 12**  
*Bacardi rum, lime, mint and cava\**
- Mimosa Real 12**  
*Fresh orange juice, elderflower syrup and cava\**

\*Add Champagne +4

## -SPRITZER, SANGRIA, BUBBLES-

- Fleur Savage 10**  
St. Germain, lime juice, Prosecco and soda
- Canonita 10**  
Canonita, orange, Prosecco and soda
- Ganso 10**  
Grey Goose vodka, lemon juice, Sprite and Prosecco
- Sangria 7 / 26**
- Cava Sangria 8 / 28**
- Champagne Sangria 12 / 42**
- Cava Comte de Subirats Brut Nature 6 / 36**  
Macabeo, Xarel·lo, Parellada
- Cava Gramona Rosé 9 / 45**  
Pinot Noir
- Champagne Jean Villare 11 / 52**  
Pinot Meunier, Chardonnay

# BRUNCH

9:30H-16:00H

## -SMALL BITES-

- Pecan & Chocolate Chip Cookies. 3 ●●
- Hazelnut Millionaire's Bar. 4.5 ●●
- Energy balls. 3 ●● (Ask our staff about this week's flavors)
- Croissant. 3 ●
- Seeded Croissant. 3 ●
- Chocolate Brownie. 4.5 ●●

## -SWEET-

- Blueberry pancakes, maple syrup and vanilla cream. 9.5 ●●
- French Toast with roast apple, vanilla mascarpone and cinnamon syrup. 9.5 ●
- Crunchy peanut butter and caramelized banana on sourdough toast with seeds. 8.5 \* ●
- Yogurt bowl with homemade granola and seasonal fruit.  
Choose between:  
· Greek yogurt 10.5 ●● / · Coconut yogurt 12 ●●
- Acai bowl with blueberries, homemade granola and toasted coconut flakes. 12 ●●
- Overnight oats with raw tahina, banana and cacao nibs. 10.5 ●●

## -SAVOURY-

- Avocado on sourdough toast with fine herb salad. 9.5 \* ●
- Optional add-ons:** Poached organic egg +2.5 ● / Scrambled eggs +4 ●  
Homemade salmon gravlax +6 / Scrambled silken tofu +4 ●
- Sourdough burrata toast with confit cherry tomatoes and basil. 14.5 \* ●
- Focaccia topped with pastrami, burrata, watercress, rocket, mustard and dill dressing. 15 \*
- Focaccia topped with roasted courgette, ricota cheese, thyme infused honey and toasted almonds. 13.5 \* ●
- Eggs Shakshuka baked in our charcoal oven and served with sourdough toast. 14.5 \* ●
- Organic poached eggs on potato rosti with whipped hollandaise and baby spinach. 12.5 ●●
- Optional add-ons:** Pulled beef +4 / Homemade salmon gravlax +6
- \* Gluten-free bread available +1.5 ●

## BRUNCH COCKTAILS

- Bloody Dôme Yuzu sake, lemon and tomato juice with wasabi. 12
- Tiramisú Martini Grey Goose vodka, coffee, Frangelico and Kahlúa. 12
- Flower Tonic Bombay Sapphire gin, lavender syrup and tonic. 12
- Roségroni Bombay Brumle gin, Muntaner rosé and cava. 12
- Mojito Royal Bacardi, lime, mint and cava.\* 12
- Mimosa Real Fresh orange juice, elderflower syrup and cava.\* 12

\*Add Champagne. +4



## SPECIALTY DISHES

12:00H-16:00H

- Pita bread, dip of the week, and marinated olives. 8.5 \* ●
- Seasonal vegetable soup served with sourdough toast. 12 \* ●
- Dôme Green Salad. 15.5 ●●
- Popcorn falafel balls with asian tahini sauce and sumac marinated onions. (3u.) 10.5 ●●
- Katsu marinated mushroom sandwich with jalapeño tartare sauce and pico de gallo 16.5 ●
- Roast vegetable salad with green leaves, thyme infused tahini sauce and cashew nut dukkah. 16.5 ●●
- Flame-grilled aubergine with tahini sauce, caramelized kimchi, poached egg and herb salad. 18 ●●
- Rigatoni Pasta with tempura octopus, Manchego cheese and sun-dried tomato and chorizo sauce. 21
- Chargrilled "Label Rouge" salmon with miso crust, celeriac pureé and pak choi. 25.5
- Free-range shawarma style chicken, marinated vegetables and garlic cream. 22.5 ●
- Chargrilled beef picanha with sweet and sour piquillo peppers and confit potato. 25.5 ●●
- Quinoa Bowl; with roast peppers, tzatziki and pickled onion  
**Choose your protein:**  
· Chargrilled chicken 18.5 ●● / · Smoked almond tofu 19.5 ●●
- Wild Rice Bowl; with roast pumpkin and crunchy sedes  
**Choose your protein:**  
· Tuna tataki 21.5 ●● / · Heura (Plant based chicken alternative) 20.5 ●●
- Rice noodles with miso and gochugaru sauce and herb salad.  
**Choose your protein:**  
· Prawns 21.5 ●● / · Smoked almond tofu 21.5 ●●



ALLERGENS



EVENING MENU

- Vegetarian ●
- Vegan ●
- Lactose free ●
- Gluten free ●

Prices include VAT.