



RHEIN

SANTA PONÇA



RESERVATIONS

☎ 971 69 40 40

f Restaurante Rhein G Instagram restaurante_rhein



STARTERS

1. Fried Padron Peppers.....	10
2. Cod croquettes.....	9
3. Chicken croquettes.....	9
4. Chicken Wings.....	9
5. Frito mallorquin(Typical Mallorcan dish made from lamb's liver,heart,kidney fried in olive oil with potatoes,onion, tomato and red pepper).....	11
6. Frito marinero(Typical Mallorcan dish made from seafood fried in olive oil with potatoes,onions,tomato and pepper).....	12
7. Fried Mini Camembert.....	11
8. Squid Andalusian style.....	15
9. Baby Squid Andalusian.....	12
10. Fried baby Sardines Andalusian style.....	11
11. Fried fish platters (Squid, Baby Squid, Sardines, Croquettes Cod).....	15
12. Mussels Marinera.....	13
13. Mushrooms with garlic.....	12
14. Garlic Prawns.....	14
15. Prawns with mushrooms and bacon.....	14
16. Grilled prawns.....	14
17. Grilled Black Tiger Prawns.....	16
18. Nachos with cheese and guacamole.....	9
19. French fries.....	3
20. Patata bravas.....	7
21. Sweet potato fries.....	4

SALADS

22. Mixed salad.....	9
23. ColeSlaw salad.....	9
24. Caprese salad.....	12
25. Nizza salad(Tuna).....	10
26. Chicken and pineapple salad.....	11
27. Tuna salad with tomatoes and onions.....	11
28. Goat cheese salad.....	12
29. Cherry tomatoes, avocado and rocket salad.....	11
30. Chicken and avocado salad.....	12
31. Prawn and avocado salad.....	13
32. Caesar Salad (Chicken,Parmesan,Cheese,Bacon, Croutons).....	13
33. Beef carpaccio with parmesan.....	11
34. Beetroot carpaccio with mozzarella and red pesto.....	11
35. Salmon tartare with guacamole.....	14

SOUPS & RICE

Paella minimum for two people/ price per person

36. Majorcan dry rice soup.....	9
37. Fish and seafood rice soup.....	14
38. Mixed paella.....	15
39. Seafood paella.....	18
40. Boneless Paella (Mixed or Seafood).....	18
41. Vegetable paella.....	15

BREAD 0.80 AIOLI 1.80 MAYONNAISE 1.8 BUTTER 0.50

PIZZA BREAD WITH GARLIC 3.50 PIZZA BREAD WITH CHEESE AND GARLIC 4

Concerning allergens, please contact our staff for further information.



MEAT

42. Grilled pork loin.....	11	53. Chicken curry with basmati rice.....	13
43. Grilled beef steak.....	11	54. Grilled beef entrecote(220gr).....	14
44. Grilled chicken breast.....	11	55. Grilled pork fillet.....	12
45. Pork Escalope.....	11	56. Grilled sirloin steak(220gr).....	23
46. Chicken Escalope.....	11	57. Surf and turf(prawns and sirloin steak).....	29
47. Veal Escalope.....	11	58. Ribeye or T-bone steak(500gr).....	23
48. Pork Cordon blue.....	12	59. Grilled angus Entrecote(220gr).....	23
49. Veal Cordon blue.....	14	60. BBQ spare Ribs.....	14
50. Roast chicken(Half chicken 500gr).....	12	61. Roast lamb shoulder(500gr).....	18
51. Chicken stroganoff with rice.....	13	62. Grilled lamb chops.....	19
52. Beef stroganoff with rice.....	16	63. Grilled Meat Platter for one person.....	20
		64. Grilled Meat Platter for two people.....	36

GREEN PEPPER SAUCE, ROQUEFORT SAUCE, MUSHROOM SAUCE, CHIMICHURRI SAUCE 2€

FISH

65. Grilled hake.....	12	73. Grilled squid.....	16
66. Grilled gilthead bream.....	13	74. Cod with tomato and peppers.....	13
67. Hake fillet in batter.....	14	75. Cod with Aioli gratin.....	14
68. Grilled salmon.....	16	76. Grilled sole.....	15
69. Salmon with Champagne-sauce.....	18	77. Grilled fish platters for one person.....	21
70. Grilled swordfish.....	12	78. Grilled fish platters for two people.....	38
71. Fried sole filet.....	12	79. Grilled fish and seafood platter 2 people.....	50
72. Grouper Mallorca style.....	13	80. Seafood platter for two people.....	68

SPICY SAUCE- €1.50

EXTRA- RICE €2

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PIZZAS

81. Pizza pan (Olive oil, oregano and rosemary).....	3.50
82. Pizza Margarita.....	9
83. Pizza Prosciutto(Ham).....	10
84. Pizza Peperoni(Spicy salami).....	10
85. Pizza Napoli(Anchovies and capers).....	11
86. Pizza Prosciutto funghi(Ham and Champions).....	11
87. Pizza Hawaiian(Ham and pineapple).....	11
88. Pizza Sicilia(Tuna and onion).....	11
89. Pizza Vegetariana(Fresh vegetables).....	11
90. Pizza Quattro stagioni(Ham, onion, tuna, red pepper).....	12
91. Pizza BBQ(chicken, onion and bbq sauce).....	12
92. Pizza Frutti de mar(Seafood).....	13
93. Pizza Mar(salmon and shrimp).....	13
94. Pizza Quattro Formaggi(4 cheese).....	12
95. Pizza Campesina(chicken, onion, bacon and fresh egg).....	12
96. Pizza RHEIN(spicy salami, onion and hot chilli).....	12
97. Pizza Calzone(ham and Mushrooms).....	12

Extra ingredients €1.50



BURGERS

98. Beef Burger.....	10
(Hamburger sauce, tomato and salad)	
99. Crispy Chicken Burger.....	12
(Hamburger sauce, tomato, salad and guacamole)	
100. Chef Burger.....	13
(Double Beef meat, hamburger sauce , Cheddar cheese, tomato and salad)served with sweet potato fries	
101. Rhein Burger.....	14
(Double Beef meat, hamburger sauce, cole slaw , egg , Cheddar cheese, tomato and salad)	
102. Vegetarian hamburger.....	12
(Hamburger sauce, fresh mozzarella, tomato and salad)	

Hamburgers served with french fries
Extra ingredients (Guacamole, coleslaw, Bacon, Egg or Cheddar Cheese) ...1.50€

PASTAS

103. Spaghetti frutti di mare(Seafood).....	14
104. Spaghetti with garlic prawns.....	13
105. Spaghetti bolognese.....	11
106. Spaghetti vegetarian.....	12
107. Spaghetti carbonara.....	11
108. Spaghetti with salmon and prawns.....	14
109. Beef lasagna.....	12



MENU MALLORCA STARTERS

Nizze salad (Tuna)

Chicken and pineapple salad

Chicken croquette

Majorcan dry rice soup

Frito mallorquin (Typical Mallorcan dish made from lamb's liver, heart, kidney fried in olive oil with potatoes, onion, tomato and red pepper)

Mushrooms with garlic

Baby Squid Andalusian

Baby Squid Andalusian

Spaghetti with bolognese

MAIN COURSE

Grilled beef steak

Grilled chicken breast

Cod with Aioli gratin

Cod with tomato and peppers

Grouper Mallorca Style

Fried Sole filet

Pizza prosciutto (Ham)

Grilled Hake

Pork Cordon blue

Pork Escalope

Veal Escalope

Chicken Escalope

Chicken curry with basmati rice

Lasagna Bolognese

3 COURSE MENU :€17
ONLY MAIN COURSE :€14

BREAD AND DESSERT INCLUDED

ONE DRINK INCLUDED (12:00 to 16:00) ONLY FROM MONDAY TO SATURDAY (EXCEPT NATIONAL HOLIDAY)

The menu includes one drink per person, beer or glass of wine or water or soft drink. One bread per person and a dessert to choose
Menu available from (12:00 to 22:30) every day and we have a take-away portion available at a cost of €0.50 per unit.
This offer cannot be shared, in which case a fee of €3 will be charged for the service.

Concerning allergens, please contact our staff for further information.



MENU CLASICO STARTERS

Fried Padron Peppers

Mussels Marinera

Caesar Salad (Chicken, Parmesan
Cheese, Bacon, Croutons)

Frito marinero (Typical mallorcan
dish made from seafood fried
in olive oil with potatoes, onion
tomato and pepper)

Cod croquettes

Prawns with mushrooms and bacon

Spaghetti Carbonara

Fish and seafood rice stew

Lasagne bolognese

Chicken and avocado salad

Caprese salad

Beetroot carpaccio with mozzarella and

MAIN COURSE

Grilled beef Entrecote
(Green pepper sauce)

Grilled pork fillet

Grilled gilthead seabream

Grilled prawns

Hake fillet in batter

Beef hamburger

Grilled Swordfish

Chicken Stroganoff with rice

Pasta Frutti de Mar (Seafood)

Spare BBQ ribs

Vegetarian pasta

Pizza hawaiana

3 COURSE MENU :€20
ONLY MAIN COURSE :€16

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MENÚ SIBARITA STARTERS

Prawns and avocado salad

Andalusian style squid

Salmon tartar with guacamole

Variety of croquettes

Grilled prawns

Nachos with cheese and guacamole

Beef carpaccio with parmesan

Garlic prawns

Fried fish platters

Fried Mini Camembert

MAIN COURSE

Grilled salmon

Grilled sole

Grilled squid

Grilled Fish Platters

Grilled sirloin steak

Grilled angus Entrecote

Grilled Meat Platter

Roast lamb shoulder

T-Bone

Ribeye steak

Grilled lamb chops

3 COURSE MENU :27€
ONLY MAIN COURSE :24€

BREAD AND DESSERT INCLUDED

FROM MONDAY TO SATURDAY from 12 to 4 p.m. ONE DRINK INCLUDED (EXCEPT NATIONAL HOLIDAYS)

The menu includes one drink per person, beer or glass of wine or water or soft drink. One bread per person and a dessert to choose
Menu available from (12:00 to 22:30) every day and we have a take-away portion available at a cost of €0.50 per unit.
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WINE LIST



VINO BLANCO



Vino de la casa

ROMANCERO BLANCO

D.O. CA. RIOJA

Viura.

BOTELLA 13.00
COPA 2.80



ES TREN BLANCO

I.G.P. MALLORCA

*Sauvignon blanc,
Prensal blanc,
Malvasia.*

BOTELLA 18.00
COPA 4.80



BICICLETAS Y PECES

D.O. RUEDA

Verdejo.

BOTELLA 22.00
COPA 4.80



MELIOR

D.O. RUEDA

Sauvignon blanc.

BOTELLA 19.00



MONOPOLE

D.O. CA. RIOJA

Viura.

BOTELLA 19.00



VIÑAS DEL VERO

D.O. SOMONTANO

Chardonnay.

BOTELLA 23.00



LUSCO

D.O. RIAS BAIXAS

Albariño.

BOTELLA 28.00



ORNELLA BELLIA

D.O. VENETO

Pinot grigio.

BOTELLA 24.00



VIÑA SOL

D.O. CATALUNYA

*Parellada,
Garnacha blanca.*

BOTELLA 19.00

VINO ROSADO



Vino de la casa

ROMANCERO ROSADO

D.O. CA. RIOJA

Garnacha tinta.

BOTELLA 13.00
COPA 2.80



ES TREN

I.G.P. MALLORCA

*Callet, Syrah,
Cabernet sauvignon.*

BOTELLA 18.00
COPA 4.80



LAMBRUSCO CONTADINI

D.O. ITALIA

Autóctonas del país.

BOTELLA 16.50
COPA 5.50



CUATRO PASOS

D.O. BIERZO

Mencia.

BOTELLA 18.00



MATEUS

D.O. PORTUGAL

Autóctonas del país.

BOTELLA 17.00



WHISPERING ANGEL

D.O. PROVENZA

*Garnacha tinta,
Rolle, Cinsault,
Syrah, Monastrell.*

BOTELLA 34.00



VIÑA REAL

D.O. CA. RIOJA

*Viura,
Tempranillo.*

BOTELLA 19.00

VINO TINTO



Vino de la casa
ROMANCERO TINTO
D.O. CA . RIOJA

Coupage de variedades.

BOTELLA 13.00
COPA 2.80



ES TREN NEGRO
I.G.P. MALLORCA

*Merlot, Callet,
Manto negro.*

BOTELLA 25. 50
COPA 5.50



ÀNIMA NEGRA II
I.G.P. MALLORCA

*Callet, Manto negro,
Fogoneu, Syrah.*

BOTELLA 35. 00



EL COTO CRIANZA
D.O. CA . RIOJA

Tempranillo.

BOTELLA 19. 00



RAMON BILBAO
D.O. CA . RIOJA

Tempranillo.

BOTELLA 23.00



MUGA CRIANZA
D.O. CA . RIOJA

*Tempranillo,
Garnacha tinta,
Mazuelo,
Graciano.*

BOTELLA 39.00



PROTOS 
D.O. RIBERA DEL DUERO

*Tinto fino
(Tempranillo).*

BOTELLA 23.00



PESQUERA CRIANZA
D.O. RIBERA DEL DUERO

Tempranillo.

BOTELLA 33.00



SEPTIMA
D.O. MENDOZA

Malbec.

BOTELLA 25.00



DOPPIO PASSO
D.O. PUGLIA

Primitivo.

BOTELLA 21.00

ESPUMOSOS



CAVA BLAU DE MAR
CAVA

*Macabeu,
Xarel·lo,
Parellada.*

BOTELLA 18.00
COPA 3. 50



CANELLA PROSECCO
PROSECCO

Glera.

BOTELLA 23.00



MOËT & CHANDON
CHAMPAGNE

*Pinot noir,
Chardonnay,
Pinot meunier.*

BOTELLA 60.00

DRINKS MENU

Refresco

- Coca cola 2,5
- Cocacola zero..... 2,5
- Fanta naranja..... 2,5
- Fanta limon..... 2,5
- Nestea.....2,7
- Sprite..... 2,5
- Aquarius limon..... 2,8
- Aquarius naranja..... 2,8
- Agua con gas..... 2,2
- Agua sin gas ½ litro..... 2,2
- Agua sin gas 1 libro.....3,5
- Zumos (manzana, piña, melocoton,...)2,8

Ron, Vodka y Brandys

- Bacardi..... 5
- Brugal..... 5
- Barcelo..... 5
- Smirnoff..... 5
- Absolut Vodka..... 5
- Tipo soberano.....3,5
- Magno..... 3,5
- Carlos I..... 8,5
- Cardenal Mendoza..... 8,5

Whiskeys

- Ballantines..... 5
- Red Label..... 5
- J&B..... 5
- Cardhu..... 8
- Chivas.....8



Cervezas

- Caña mahou 33 cl..... 2,4
- Jarra mahou 0,5 l.....3,9
- Alhambra verde.....3,3
- Estrella galicia.....3,3
- Budweiser.....3,3
- Heineken..... 3,3
- Mahou 5 estrellas..... 2,9
- Coronita..... 3,9
- Mahou sin alcohol.....2,9

Ginebra

- Gordons..... 4,5
- Larios..... 4,5
- Seagrams..... 5,6
- Tanqueray..... 5
- Bombay Shappire.....6,5
- Beefeater.....5,5
- Puerto de India Rosa.....5,5

Licores

- Baileys..... 4,6
- Amareto.....4,6
- Anis..... 3,8
- Cointreau.....4,6
- Hierbas.....3,8
- Pacharan.....3,8
- Fernet-Branca.....4,2

Cafés

- Café Solo.....1,5
- Cortado.....1,6
- Café con Leche.....1,8
- Capuchino.....2,2
- Latte machiato.....3,2
- Infusiones.....1,9
- Carajillo.....2,5
- Café bombón.....2,5
- Café Irlandés.....7,2



RESTAURANTE RHEIN

We always seek for your feedback and suggestions.

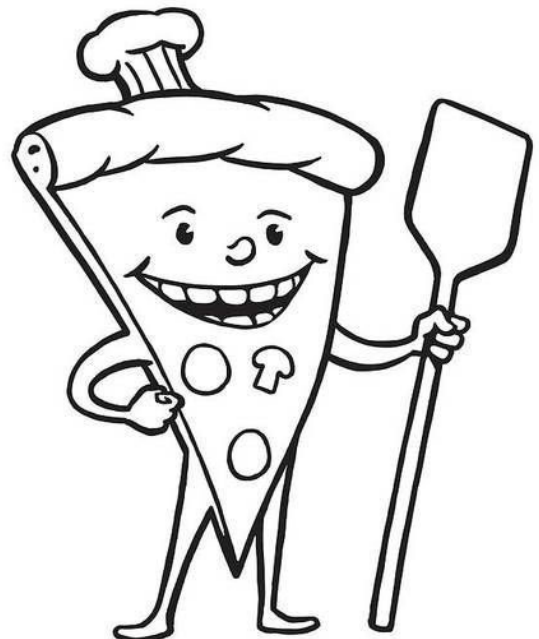
- Thank you for visiting us, your feedback is always welcome.
- Looking forward to welcoming you back soon.
- May God bless you and make your trip a success.

We'd love it if you left us a Google review!



Scan this code to leave a review.

THANKS (AGAIN!)





RHEIN

SANTA PONÇA

* Ver alérgenos en la etiqueta. Si es alérgico comunicar al camarero

* Find allergens on the label. If you are allergic, notify the waiter

* Trouver des allergènes sur l'étiquette. Si vous êtes allergique, prévenez le serveur



GLUTEN
GLUTEN



CRUSTACEAN
CRUSTACEOS



EGG
HUEVO



FISH
PESCADO



NUTS
FRUTOS DE
CASCARA



CELERY
APIO



MUSTARD
MOSTAZA



SESAME
SESAMO



PEANUTS
CACAHUETES



SOYA
SOJA



MILK
LÁCTEOS



SULPHITE
SULFITO



LUPINS
ALTRAMUCES



SHELLFISH
MOLUSCOS

Rhein Santa Ponça

Avenida del Rey Jaime I 93 - Santa Ponça

971 69 40 40