

Sigla

*Flavours from around
the world*



Flavours inspired from
around the world with a
taste of Mallorca.

OUR GOAL AT SISO BEACH IS TO WORK CLOSELY
WITH LOCAL PROVIDERS TO BRING YOU THE BEST
PRODUCE MALLORCA HAS TO OFFER WITH
FLAVOURS INSPIRED FROM AROUND THE WORLD.

Siso Beach Mallorca

Welcome to Siso Beach, an avant-garde space where the sea, the sun, and our gastronomy come together to offer you a unique experience for your senses.

We have prepared a special menu for you created by our executive head chef Claudio Vargas. In addition to our exquisite offer of matured meats, fresh Mediterranean fish and mouth watering paella, you will find carefully selected dishes inspired from around the world. All produced locally to ensure we respect our environment and beautiful island of Mallorca.

Our team has carefully constructed a menu that can appeal throughout the day, from the early risers to the late bloomers. Offering breakfast lunch and dinner, hand crafted cocktails and homemade desserts all to enjoy overlooking the beautiful Son Matias beach.



Welcome

Siso Beach Management

Sandwiches

Sandwiches are served until 5pm

KING PRAWNS WITH THAI COLESLAW 	9.80
King prawns with our house special Thai coleslaw, wild rocket lettuce and guacamole served on a brioche bun	
CLUB SISO 	8.50
Chicken, Siso mayonnaise, lettuce, tomato, egg, bacon and mozzarella	
TANDOORI RAITA CHICKEN WRAP	8.50
Tandoori chicken with raita sauce and chilli orange zest	
GRILLED CHICKEN WRAP	9.00
Chicken skewer with lettuce and onion, with yogurt and chilli sauce	
PASTRAMI PANINI	7.00
American style pastrami with honey mustard and caramelised onion	
BACON AND CHEESE PANINI	6.50
American style bacon with a mixture of cheeses	

 Chef's Specialty

 Vegan

 Celiac

 Halal





Starters

STEAK TARTAR	26.00
180g of fillet steak sprinkled with pickles, capers, shallots, Siso cream and crostini bread	
CHICKEN SATAY SKEWERS 	9.50
Succulent chicken smothered in our house satay sauce	
GRILLED PROVOLONE	9.50
Provolone cheese with roasted tomatoes and garlic crostini bread	
VEGETABLE GYOZA 	10.00
House special gyozas with lemongrass mayonnaise and Siso sauce dressing	
ANDALUCIAN SQUID	13.00
Deep fried squid rings with a side of chilli and orange reduction	
BAKED SCALLOPS 	8.50
Mediterranean scallops with parmesan cheese	
CROQUETTES OF THE DAY	9.00
Ask the waiter for the croquettes of the day	
MUSSELS MARINARA	14.00
Ocean fresh mussels in our chef's special marinara sauce	
GRILLED VEGETABLES  	9.00
Mixture of grilled seasonal vegetables	
GARLIC PRAWNS	14.50
Sizzling garlic prawns sprinkled with cayenne pepper	
TUNA TARTAR	17.00
160g of tuna sprinkled with wild mixed herbs, avocado, kimchi and Japanese mayonnaise	
IBERIC HAM	25.00
Manually sliced Iberica ham accompanied with bread and tomato	
OYSTER	4.20 / unit
The most tender and delicate of all seafood	

Salads & Poke Bowls

COURGETTE CARPACCIO  	11.50
Courgette carpaccio sprinkled with parmesan, tomatoes, olives, pesto and drizzled with lime	
MARINATED SALMON POKE	16.00
Salmon with sushi rice, wakame, avocado, nori, onion, mango, cucumber, edamame, carrot with a lemongrass mayonnaise dressing	
TUNA TARTAR POKE	17.00
Marinated tuna with sushi rice, wakame, avocado, nori, onion, mango, cucumber, carrot with a Japanese dressing	
VEGETARIAN POKE	14.00
Sushi rice, wakame, avocado, nori, onion, mango, cucumber, edamame and carrot with a side of Japanese dressing	
STEAK SALAD 	16.00
Argentinian Picaña steak with wild rocket, lettuce, garlic and cherry tomatoes sprinkled with parmesan cheese	
CAESAR SALAD	11.50
Crispy chicken with parmesan cheese, romaine lettuce with a creamy caesar dressing	
TANDOORI CHICKEN SALAD 	12.50
Tempura chicken with raita sauce, wild lettuce and a Japanese dressing with poppadoms	
GOATS CHEESE SALAD	12.00
Wild lettuce topped with scorched goats cheese, bacon, red berries, croutons with a rosemary, honey and helsy dressing	
ORGANIC QUINOA BOWL  	12.00
Organic quinoa, avocado, courgette, cucumber, cherry tomatoes, bean sprouts, mango, guacamole, nori, edamame beans and ginger with a Japanese dressing	

Pasta & Woks

PADTHAI WOK 	
Rice noodles with vegetables, fried egg, peanuts with pad Thai seasoning and a side of lime	
CHICKEN	16.00
PRAWN	17.00
CHICKEN & PRAWN	17.50
VEGETABLE 	15.00
UDON WOK	
Chinese noodles with vegetables and hoisin sauce	
CHICKEN	15.00
PRAWN	17.00
CHICKEN & PRAWN	17.50
VEGETABLE 	15.00
RISSOTO FRUTTI DI MARE	19.00
Arborio rice with squid, mussels, prawns and scallops sprinkled in parmesan	
PRAWN SPAGHETTI DIABLO 	17.50
Spaghetti with king prawns, garlic, tomato and chilli spices	
SPAGHETTI BOLOGNESE 	14.00
Spaghetti with beef mince, vegetables and Siso bolognese sauce	

Paella (min. 2 person)

LOBSTER PAELLA	28.00 p.p.
Seafood & lobster	
BLACK RICE WITH SCALLOPS	19.00 p.p.
Seafood and scallops with squid ink	
MIXED BLIND PAELLA  	17.50 p.p.
Mixed meat and seafood with no shells	
FIDEUA NOODLES WITH SEAFOOD & MONKFISH	19.00 p.p.
Seafood with monkfish in fideua noodles	
SEAFOOD PAELLA	19.00 p.p.
Mixed seafood	
VEGETABLE PAELLA  	16.00 p.p.
Mixed vegetables	

All our prices are in Euro, VAT included

Fish

SALT BAKED SEA BASS (MIN 2 PERSON)



24.00 p.p.

1.2kg sea bass oven cooked in d'es trenc salt, served with potatoes, roasted vegetables with a side of tartar sauce and Siso butter

SEAFOOD PLATTER (MIN. 2 PERSON)

33.00 p.p.

A mixture of Mediterranean fish and seafood of the day, 1 lobster included. Served with potatoes, roasted vegetables and Siso butter

SOLE FISH

Sole fish with potatoes, vegetables, tomatoes and capers with Siso butter

28.00

GRILLED SEA BASS

Grilled sea bass on our open bbq, with potatoes and vegetables with tartar sauce

22.00

ENTIRE LOBSTER GRILLED

with French fries and fried onion

S.M.

LOBSTER WITH FRIED EGGS (MIN. 2 PERSON)

with French fries

30.00 p.p.

RED TUNA & ORGANIC QUINOA

Red tuna with crispy sesame, vegetables, beetroot hummus, guacamole on a bed of quinoa with a Japanese dressing

24.00

TERIYAKI SALMON



Slow cooked salmon with vegetables, beetroot hummus, guacamole on a bed of couscous with a Japanese dressing

20.00

FISH & CHIPS

Crispy battered cod, with thick cut chips, mushy peas and tartar sauce

17.00

SISO COD FISH

Slow cooked cod fish with creamy mash potatoes, vegetable ratatouille and orange aioli sauce

19.00

Meat

Chef's Speciality

FILLET STEAK WITH FOIE GRAS & TRUFFLE SAUCE 26.00

250g of fillet steak topped duck foie with a creamy truffle mash and mushroom sauce

SUCKLING LAMB 22.00

Lamb chops cooked in garlic and rosemary served with potatoes and roasted vegetables

THAI BBQ PORK RIBS  18.00

Slow cooked Thai BBQ pork ribs served with potatoes and corn and the cob

CURRIED CHICKEN SKEWERS 16.00

Succulent chicken skewers infused in curry served on a bed of basmati rice and a side of vegetables

Grill

SISO SURF & TURF  34.00

Fillet steak and grilled lobster served with French fries, vegetables and Siso butter.

FILLET 25.50

250g of fillet steak served with French fries and vegetables

SIRLOIN 22.00

300g of sirloin steak served with French fries and vegetables

GRILLED CHICKEN SUPREME 15.50

Chicken breast with French fries and vegetables

SISO BURGER 15.00

200g of Angus beef topped with, bacon, caramelised onion, pickles, cheddar and smoked cheese with barbecue sauce

VEGAN BURGER 13.50

Vegan burger with avocado, lettuce and tomato accompanied by homemade fries

RIBEYE (CHULETON) 26.00

550 gr. steak served with French fries and vegetables

Aged Meat

consult the waiter to see our matured
meat camera

Siso
Beach
MALDEN

BLACK ROCK GRILL


All our meat is served in a volcanic stone at 400oC, so you can cook it exactly to your liking.

Halal Meat

Ask your waiter for details

GRILLED CHICKEN SUPREME 
Chicken breast with French fries and vegetables

15.50

SIRLOIN 
300g of sirloin steak served with French fries and vegetables

22.00

Sauces

MUSHROOM

2.75

PEPPERCORN

2.75

BEARNAISE

2.75

CHIMICHURRI

2.75

Sides

HOMEMADE CHIPS

3.50

ROASTED PATATOES

2.50

SALAD BOWL

3.80

TOMATO & ONION SALAD

4.50

WOK VEGETABLES

3.80

BASMATI RICE

2.50

GLUTEN FREE BREAD 

3.00

OLIVES, TOMATO & ALIOLI

2.00

OLIVES

1.75

PAN

1.75

ALIOLI

1.75

All our prices are in Euro, VAT included

Pizza's

ALL OUR PIZZA'S ARE PREPARED IN HOUSE. THEY ARE MADE WITH A HOUSE MADE TOMATO BASE AND MOZZARELLA CHEESE

LOBSTER 	21.00
Grilled lobster, king prawns, seafood cream topped with onion, thyme and basil	
TRUFFLE HEAVEN 	19.00
Grilled fillet steak, truffle shavings, mushrooms and basil	
VEGAN 	13.50
Tofu topped with grilled vegetables and vegan mozzarella	
MEDITERRANEAN	13.50
Serrano ham topped with arugula lettuce and roasted tomatoes	
HAM & CHEESE	13.00
Finely cut ham with a variety of cheeses sprinkled with basil	
CHEESE LOVERS	12.00
A selection of fine cheeses, mozzarella, smoked italian, parmesan and cheddar	
GANDI	17.00
Pizza with an oriental touch of curry, chicken and prawns	

Desserts

ALL OUR DESERTS ARE UNIQUE AND MADE IN HOUSE DAILY






















COULANT WITH VANILLA ICE CREAM	7.50
Hot Coulant accompanied by vanilla ice cream	
SISO BANOFFEE PIE	7.00
Mascarpone with a banana emulsion covered with crumble crumbled, sweet milk and a touch of the house	
APPLE CRUMBLE & VANILLA ICE CREAM   	7.50
5 spice caramelised apple crumble, served with vanilla ice cream	
NEW YORK CHEESECAKE	7.50
American-style cheesecake tossed with red fruits	
LEMON PIE 	7.00
cake with a lemon cream and covered with italian meringue	

Vegan/Vegetarian/Celiac

Ask your waiter for details

Siso
Beach
MALLORCA

ALL THESE DISHES CAN BE MADE WITH NO GLUTEN AND VEGAN FRIENDLY

COURGETTE CARPACCIO  	11.50
Courgette sprinkled with (vegan) parmesan, tomatoes, olives and pesto, drizzled with lime	
GRILLED VEGETABLES  	9.00
Mixture of grilled seasonal vegetables	
VEGAN PIZZA  	11.50
Tofu topped with grilled vegetables and vegan mozzarella	
VEGETABLE GYOZA 	10.00
House special gyozas with lemongrass mayonnaise and Siso sauce dressing	
PADTHAI   	13.00
Rice noodles with vegetables, fried egg, peanuts with pad Thai seasoning and a side of lime	
UDON WOK  	13.00
Chinese noodles with vegetables and hoisin sauce	
NEAPOLITAN SPAGHETTI  	11.00
Spaghetti with onion, garlic, and a rich tomato sauce	
VEGETABLE PAELLA  	15.00
Mixed vegetables	
COURGETTE STUFFED WITH VEGETABLES   	19.00
Courgette opened and stuffed with mixed seasonal vegetables with a truffle puree and vegan parmesan dressing	
ORGANIC QUINOA BOWL  	12.00
Organic quinoa, avocado, courgette, cucumber, cherry tomatoes, bean sprouts, mango, guacamole, nori, edamame and ginger with a Japanese dressing	
VEGAN BURGER	13.50
Vegan burger with avocado, lettuce and tomato accompanied by homemade fries	

For the little ones

age 12 and under

BEEF BURGER & CHIPS	6.50
CHICKEN BURGER & CHIPS	6.00
CHICKEN GOUJONS & CHIPS	7.00
MINI MARGARITA PIZZA	6.00
SPAGHETTI BOLOGNESE	7.00
SPAGHETTI NEAPOLITAN	6.00

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