

main menu

CAFÉ *de* PALMA

Creek Harbour



A PLACE TO BE
where each day can feel fulfilling and alive



Ricotta syrniki

pancakes & crêpes



Pancake with mascarpone & pear

pancakes



Beef pastrami Benedict

Palma Benedicts



Crêpes with cured salmon

pancakes & crêpes

EGGS & TOASTS

Breakfast Palma ^{(G) (E) (D)} multigrain bread, romaine lettuce, guacamole, two eggs your way & beef bacon / chicken sausage / cured salmon	59	Avocado toast with cream cheese ^{(G) (D)} guacamole, creamy cucumber sauce, avocado slices, mixed herbs & seeds served on crispy multigrain bread	60
Two eggs your way ^{(E) (D)} omelette / sunny side up / poached / boiled / egg whites	25	Avocado toast with poached egg ^{(G) (E)} guacamole, avocado slices, poached egg served on crispy multigrain bread	60
Turkish eggs ^{(E) (D) (N)} poached eggs, yoghurt, mint, chilli butter, herbs	59	Truffle scramble toast ^{(G) (E) (D)} multigrain bread with mixed seeds, creamy truffle sauce, soft scrambled eggs & roasted mushrooms	60
Shakshouka ^{(G) (E)} slow roast tomato & harissa sauce, baked eggs, sourdough	65	Zucchini draniki with cured salmon ^{(G) (E) (D) (F)} with poached egg, sour cream & spinach	70
Omelette with eel ^{(G) (E) (D) (F)} glazed with teriyaki sauce with Italian cheese	75	<i>Toasts are available on gluten-free bread</i>	+10

add to your breakfast

beef bacon	20	shrimps ^(SF)	20	mozzarella ^(D)	15	mushrooms	9
beef pastrami	20	cured salmon ^(F)	20	parmesan ^(D)	15	tomatoes	9
chicken sausage ^{(G) (D) (M)}	20	bread & butter ^{(G) (D)}	10	cheddar ^(D)	15	spinach	9
turkey cutlet ^{(G) (E) (D)}	20	GF bread & butter ^(D)	20	avocado	15		

PALMA BENEDICTS

<i>Served on signature 48-hour fermented flatbread, freshly baked in our pizza oven for a rustic touch*</i>	
Classic Benedict ^{(G) (E) (D)} with crispy beef bacon, poached eggs & hollandaise sauce	65
Truffle mushroom Benedict ^{(G) (E) (D)} with poached eggs, caramelized onion, chives & hollandaise sauce	65
Beef pastrami Benedict ^{(G) (E) (D)} with poached eggs, parmesan mousse, pickled cucumber, mixed herbs & hollandaise sauce	69
Royal Benedict ^{(G) (E) (D) (F)} with cured salmon, poached eggs, spinach & hollandaise sauce	75

BREAKFAST BOWLS

Oatmeal ^{(N) (D/S)} made with your choice of milk: regular / almond / coconut & served with gluten-free granola & dates	45
Rice porridge made with coconut milk & served with mango jam	45
Granola & mango ^{(N) (D/S)} gluten-free granola with mango jam & your choice of yogurt: greek / coconut (lactose-free)	50
Açaí bowl with berries ^(N) served with coconut chips & gluten-free granola	55
Açaí bowl with banana & peanut butter ^{(P) (N)} served with coconut chips & gluten-free granola	55

allergens

^(D) Dairy	^(SF) Seafood	^(N) Nuts	^(S) Soy
^(E) Eggs	^(F) Fish	^(P) Peanuts	^(C) Celery
^(G) Gluten	^(M) Mustard	^(SE) Sesame	

We kindly ask you to inform us about any allergies or food intolerances before ordering.
All prices are inclusive of 5% VAT, 7% municipality fee & 10% service charge.

PANCAKES & CRÊPES

<i>Gluten-free & sugar-free options are available</i>	+10
Ricotta syrniki ^{(G) (E) (D)} baked, lightly sweet slavic-style ricotta pancakes, served with white chocolate mousse & mango purée	70
Pancake with mascarpone & pear ^{(G) (E) (D) (N)} cinnamon, gluten-free granola	45
Mini pancakes ^{(G) (E) (D) (P)} with banana, peanut butter & vanilla gelato	55
Crêpes with berries ^{(G) (E) (D)} served with white chocolate mousse & raspberry purée	60
Crêpes with meat ^{(G) (E) (D)} stuffed with minced beef & served with sour cream	65
Crêpes with cured salmon ^{(G) (E) (D) (F)} stuffed with cream cheese	70

PASTRIES & SWEETS

Plain croissant ^{(G) (E) (D)}	15
Nut cookies ^{(G) (E) (D)} shortbread dough with dulce de leche inside (4 pcs)	20
Energy bar ^(N) with dates & nuts (sugar-free)	20
<i>Add to your sweet breakfast:</i> sour cream ^(D) / peanut butter ^(P) / condensed milk ^(D) / berry jam / strawberries / blueberries / raspberries	+10



Beetroot-feta salad

salads & bowls



Steak frites

mains



Margherita

pizza



Palma burger

mains

PANUOZZOS & WRAPS

Eggplant parmagiano panuozzo (G) (E) (D) (N) with mozzarella, pesto, marinara sauce in Italian pizza bread	59
Meatball panuozzo (G) (E) (D) with mozzarella, basil in Italian pizza bread	69
Chicken quesadilla (G) (D) with beans, tomatoes, capsicum, onion, cheddar, served with sour cream & guacamole	65
Chicken-avocado wrap (G) (D) with sun-dried tomatoes, lettuce & green herb yogurt in a tortilla wrap	55
Halloumi wrap (G) (E) (D) with mediterranean veg, baby spinach, mint yogurt in a tortilla wrap	55

SOUPS

Spicy chicken broth (G) (E) (S) with orzo pasta, egg, cucumber, coriander & spring onion	39
Light fish broth (D) (F) cooked with two types of fish & vegetables	49

MAINS

Chicken Kiev (G) (E) (D) truffle butter-stuffed cutlet served with mashed potatoes	89
Half-chicken (D) (C) with mashed potatoes, crispy onions & demi-glace sauce	99
Palma burger (D) (M) wagyu burger, truffle mayo, caramelised onions, served with French fries	85
Steak frites tender steak, served with French fries, rocca salad & peppercorn sauce	125
Beef Stroganoff (D) (M) tender beef in a rich, creamy sauce with caramelized onions and mushrooms, served with mashed potatoes	120
Fish & chips (G) (E) (F) cod, french fries, minted pea puree, tartare sauce & lemon	99
Grilled salmon (D) (S) (F) with broccolini, guacamole & citrus beurre blanche sauce	119

SIDES

Broccolini (N) (V) / Mashed potato (D)	30
Sweet potato fries (V)	30
French fries with parmesan & truffle (D)	30

DESSERTS & ICE CREAM

Tiramisu (D) (M) layers of mascarpone cream & coffee-soaked ladyfingers, finished with cocoa	40
Napoleon (G) (E) (D) layers of puff pastry with vanilla cream filling	45
Molten lava cake (G) (E) (D) chocolate crumble with vanilla vegan gelato (made to order 10 min)	45

SALADS & BOWLS

Beetroot-feta salad with orange, butternut squash cheakpeas, pumpkin seeds & beetroot dressing	55
Palma Caesar salad (E) (G) (S) grilled chicken, egg, avocado, bacon, sourdough crouton	65
Greek salad (D) (S) tomatoes, cucumbers, red onion, olives, capers, feta cheese & greek dressing	75
Beef tenderloin salad (D) (C) with mixed greens, figs, mushrooms & date balsamic-truffle dressing	85
Greek protein bowl (D) (N) with grilled chicken, orzo, cucumber, tomato, chickpeas, feta & olives	65

PASTA

Spaghetti Carbonara (G) (E) (D) with beef bacon & parmesan	69
Tuscan pasta (G) (E) (D) farfalle with grilled chicken, mixed capsicum & sundried tomato sauce	65
Rigatoni Bolognese (G) (E) (D) (C) with minced beef & parmesan	65
Prawn linguini (G) (E) (D) (SF) with olives, parsley, basil, parmesan & bisque sauce	65
All pasta dishes are available gluten-free	+10

PIZZA

Margherita (G) (D) tomato sauce, mozzarella & basil	41 / 59
Four cheese (G) (D) mozzarella, cheddar, gorgonzola & parmesan	45 / 65
Black truffle (G) (D) truffle sauce, mozzarella & parsley	52 / 75
Spicy pepperoni (G) (D) beef pepperoni, mozzarella, tomato sauce, olives & chili sauce	52 / 75
Flat focaccia (G) with olives, capers & sun-dried tomatoes	35

COFFEE & MATCHA

Espresso	18 / 24	Flat white	26	Matcha latte	39
Espresso macchiato	19 / 24	Cappuccino	26	Mango-matcha latte <i>iced</i>	40
Americano	24	Latte	26	Strawberry-matcha latte <i>iced</i>	40
Long black	24	Spanish latte	26	Cherry-matcha latte <i>iced</i>	40
Cortado	24	Affogato <i>vanilla gelato topped with espresso</i>	36	Matcha affogato <i>vanilla gelato topped with matcha</i>	36

PALMA FRUIT TEA

Tropic ritual <i>kukicha tea, pineapple, passion fruit, orange, honey</i>	40
Goji-berry elixir <i>white tea, strawberry, goji, cranberry, honey</i>	40
Buckthorn remedy <i>kukicha tea, sea buckthorn, lemon, orange, honey & mint</i>	40
Immune boost <i>ginger, lemon, honey, mint</i>	40

CLASSIC TEA

Black: English breakfast / earl grey	29
Green: jasmine dragon pearls / kukicha	29
White: silver needle	29
Herbal: morrocan mint / chamomile	29

COLLAGEN SMOOTHIES

<i>Palma signature, beauty-focused smoothies with daily collagen dose for skin, hair & joint support</i>	
Dark desire <i>sea-buckthorn, passion fruit, activated charcoal, apple, banana, honey, coconut purée</i>	43
Glow ritual <i>lychee, matcha, lime, lemongrass, banana, coconut water & purée</i>	43
Blue bliss <i>banana, dates, blue spirulina, coconut water & purée</i>	43
Berry kiss <i>cherry, cranberry, banana, honey, coconut purée</i>	43

LEMONADES & MOCKTAILS

Black cherry <i>cherry, jasmine infusion, soda water</i>	35
Strawberry breeze <i>strawberry, lemongrass cordial, citrus, soda water</i>	35
Virgin Aperol Spritz <i>non-alcoholic aperol, citrus cordial, soda water</i>	35

SOFT DRINKS & WATER

Kombucha <i>Signature (cranberry) / Tokyo (yuzu)</i>	32
Coca Cola / Sprite / Fanta <i>original / light / zero</i>	19
Eira water (400ml / 1L) <i>still / sparkling</i>	24 / 35

MUSHLOVE

<i>Trending wellness drinks with adaptogens to support body & mind through everyday stress</i>	
Thrive (<i>endurance & energy</i>) <i>cordyceps, cocoa, oat milk, ginseng, date paste</i>	39
Stream (<i>focus & clarity</i>) <i>chaga, lion’s mane, espresso, almond milk, agave syrup, mct oil</i>	39
Ease (<i>calm & balance</i>) <i>ashwagandha, reishi, soya & condensed milk, cardamon</i>	39

add to your coffee / tea

syrup: vanilla / caramel / agave	6
milk: regular / coconut / almond / oat / soya	6
adaptogens: chaga / lion’s mane / cordyceps / reishi / ashwagandha	8

SMOOTHIES

Mango cloud <i>mango, greek yogurt, chia seeds, coconut cream, agave syrup</i>	38
Passion escape <i>passion fruit, mango, homemade syrup, lime, mint</i>	38
Ruby crush <i>cherry, raspberry, açai berries, white tea</i>	38
Green oasis <i>coconut cream, banana, spinach, mint, dates</i>	38
Add collagen to any smoothie / protein shake	+10

PROTEIN SHAKES

Go nuts <i>peanut butter, granola, milk, protein</i>	42
Pump(kin) it <i>tahini, mango, pumkin seeds, coconut water, protein</i>	42
Fig me up <i>figs, cashew, coconut water, protein</i>	42

DETOX & JUICES

Orange detox <i>carrot, ginger, turmeric, coconut water</i>	37
Yellow detox <i>pineapple, apple, ginger</i>	37
Green detox <i>celery, apple, cucumber</i>	37
Afterparty detox <i>beetroot, carrot, ginger, apple, lemon</i>	37
Fresh juice <i>orange / apple</i>	30
<i>watermelon / carrot / pineapple</i>	34

WHITE WINE		150 / 750 ml
Vinuva Organic, Pinot Grigio	Italy	55 / 295
Matua Valley, Sauvignon Blanc	New Zealand	399
Gavi Di Gavi, Villa Sparina, Cortese	Italy	499
ROSE WINE		
Oh! By Omerade Rosé, Henri Fabre	France	69 / 375
Château de L’Aumérade Cru Classé	France	399
Ultimate Provence Rosé	France	499
RED WINE		150 / 750 ml
Merlot Bio Bio	Italy	55 / 295
Malbec, La Linda, Bodega Luigi Bosca	Italy	325
Chianti Classico, Rocca Delle Macie	Italy	499
SPARKLING & CHAMPAGNE		
Da Luca	Italy	59 / 365
Laurent-Perrier “La Cuvée” Brut	France	999



PALMA COCKTAILS

Targarita	60
tequila, cointreau, tarragon, vanilla &yuzu foam	
Camparia	60
tequila, campari, passion fruit, citrus	
Soju Spritz	60
strawberry soju, sauvignon blanc, citrus, soda water	
Green Fizz	60
vodka, apple & celery shrub, prosecco	
Espresso Rouge	60
rum, espresso, cherry, sugar syrup	
Kaffir-Tonic	60
gin, lime & lemongrass cordial, soda & tonic water	

BOOTLED BEER

Tiger	45	Heineken 0.0	30
Peroni	47		

CLASSIC COCKTAILS

Aperol Spritz	60
Aperol, sparkling wine, soda	
Hugo Spritz	60
prosecco, elderflower syrup, sparkling water, mint leaves	
Mimosa	60
sparkling wine, orange juice	
Margarita	60
tequila, orange liqueur, lime juice, simple syrup	
Gin-Tonic	60
gin, classic tonic water	
Negroni	60
gin, Campari, sweet vermouth	
Americano	60
Campari, sweet vermouth, soda water	
Passion Martini	60
vodka, passion fruit, lime juice, sugar syrup	

APERITIFS

Campari	40
Martini	40
Bianco / Rosso / Rosato	

GIN

Bombay Sapphire	40
Tanqueray 10	55
Hendrick’s	58

VODKA

Ketel One	40
Grey Goose	65

RUM

Bacardi Superior	40
Captain Morgan Bl.	42
Havana 7 Years	50

TEQUILA

Jose Cuervo Silver	40
Patron Reposado	75

WHISKY

Dewar’s White Label	40
Johnnie Walker Black Label	60
Glenfiddich 15 Years	85

COGNAC

Torres 15	40
Remy Martin VSOP	85

LADIES NIGHT

Every Wednesday, 4pm onwards
– ladies receive 3 complimentary drinks with any main dish order

- House wine

white / rose / red / sparkling
- Palma cocktails

Soju Spritz / Green Fizz / Kaffir-Tonic
- Spirits

Bombay Sapphire gin / Bacardi Superior rum / Ketel One vodka / Dewar’s White Label whisky
- Classic cocktails

Aperol Spritz

HAPPY HOURS

Every day, from 12pm to 8pm

House wine	35	Bootled beer	35
white / rose / red / sparkling		Tiger / Peroni	
Palma cocktails	39	Spirits	35
Targarita / Camparia / Soju Spritz / Green Fizz / Espresso Rouge / Kaffir-Tonic		Bombay Sapphire gin / Bacardi Superior rum / Ketel One vodka / Dewar’s White Label whisky	



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