



WATER

Still or Sparkling Water
Flatrate per person 3,50 €

COFFEE & TEA

Affogato 5,00 €
Espresso 2,90 €
Double Espresso 3,50 €
Cortado 3,50 €
Americano 3,50 €
Cappuccino 4,00 €
Latte Macchiato 4,50 €
Tea 4,00 €
Iced Coffee 5,50 €

FROZEN OF THE DAY ❄️

The sun is hot, the pool is cool,
and your drink is frozen.

TIPSY FROZEN (alcoholic) 11,00 €
SOBER FROZEN (non alcoholic) 9,50 €

FRESH JUICES (0,3l)

Kalahari Cooler 9,00 €
Watermelon, Pear, Mint
Frog on Rock 9,00 €
Spinach, Pineapple, Orange, Mint
Apple and Eve 9,00 €
Apple, Carrot, lemon, Ginger
Regular Juice 4,50 €
Pineapple, Cranberry, Apple, Grapefruit, Tomato

SMOOTHIES (0,3l)

Spicy Blondy 9,00 €
Banana, Pineapple, Mango, Ginger
Bikini Detox 9,00 €
Beetroot, Apple, Strawberry
Green Dream 9,00 €
Kiwi, Kale, Orange, Banana

MILKSHAKES (0,3l)

Vanilla, Strawberry, Banana 7,50 €
** ADD ICE CREAM FOR ** 1,50 €

SOFT DRINKS (0,2l)

Coca-Cola
Coca-Cola Zero
Fanta Orange each 3,90 €

Le Tribute Ginger Ale
Le Tribute Ginger Beer
Le Tribute Tonic Water each 5,50 €

PIKINUT ❄️ FOR 2 PERSONS

Enjoy our unique housedrink
directly from a fresh, green
coconut. It's white rum,
fresh coconut water and
pineapple. And don't forget
to make your friends at
home jealous!
#pikinut @bikinihotels



BEER

Estrella Damm (0,33l) 3,90 €
Estrella Damm (0,5l) 5,90 €
Estrella Damm 0,0 (0,33l) 3,90 €
Erdinger (0,5l) 5,90 €
Erdinger 0,0 (0,5l) 5,90 €
Rosa Blanca (0,33l) 4,90 €

SPRITZ

Fig Collins
Gin, Figs, Lemon, Sugar, Cava
Fruit Cup
Organge Liquor, Vermouth, Cava, Ginger Ale
Aperol Spritz
Aperol, Cava, Soda
Cucumber Gin Spritz
Gin, Cucumber, Cava, Sweet and Sour each 9,50 €

NENI'S ORIGINALS ❄️



NENI's Limonana (0,4l) 4,90 €
NENI's homemade
Ice Tea (0,4l) 4,90 €
NENI's Limonana (1 l) 10,50 €
NENI's homemade
Ice Tea (1 l) 10,50 €

VINOS



APUNT (MALLORCA)

Prensal blanc, Chardonnay, Rieslin, Viognier
0,15l: 8,00 € // 0,75l: 38,00 €

FENOMENAL (PENINSULAR)

Verdejo, Viura
0,15l: 8,00 € // 0,75l: 38,00 €



SON PRIM (MALLORCA)

Cabernet, Sauvignon
0,15l: 9,50 € // 0,75l: 47,00 €



MUGA (ESPAÑOL)

0,15l: 7,50 € // 0,75l: 37,00 €

RIBAS (MALLORCA)

Mantonegro, Gargollasa, Callet
0,15l: 9,00 € // 0,75l: 43,00 €



GRAMONA BRUT

LA CUVÉE BRUT RESERVA
60% Xarel·lo, 30% Macabeo, 10% Parellada
0,15l: 8,00 € // 0,75l: 39,00 €

GRAMONA ROSE BRUT RESERVA

Pinot Noir Cataluña (Corpinat)
0,15l: 9,00 € // 0,75l: 44,00 €

SOBER PIKKINI

Virgin Colada each 9,50 €
Pineapple Juice, Coconut Cream

Ipanema
Lime, Sugar, Ginger Ale

Mosquito
Lime, Mint, Sugar, Lemon Squash

Fruit Punch
Orange Juice, Pineapple Juice, Passionfruit, Grenadine

Maradonna
Orange Juice, Passionfruit, Orgeat syrup, Cream

Green Frog
Alcohol free Gin, Orgeat syrup, Lemon, Basil, Ginger Ale

♥ **PLEASE! POR FAVOR!** ♥
Don't take your glasses to the pool!



THIRSTY?

Couldn't find what you were looking for? Feel free to ask us. It's YOUR holiday, isn't it?

SANGRIAS

La Sandia

Watermelon, Lime, Ginger Syrup, Rum, Cava

Almuerzo Rosado

Rosé Wine, Strawberry Gin, Ginger Beer, Strawberries

Agua de Soller

Cava, Gin, Vodka, Orange Liqueur, Orange Juice, Oranges

Tinto de Verano

Red Wine, Sweet Vermouth, Lemon Juice, Sugar, Lemonade

Glass (0,3l): 10,90 € // Carafe (1l): 23,90 €

POOL PLEASURE

Classic Margarita 11,50 €
Tequila, Lime, Orange Liqueur

Fruit Margarita 12,50 €
Tequila, Lime, Orange Liqueur.
Choose from, Strawberry, Fruit Mix or Passionfruit

Bloody Mary 11,50 €
Vodka, Tomato Juice, Spices

Moscow mule 11,50 €
Vodka, Lime, Cucumber, Ginger Beer

Espresso Martini 12,50 €
Vodka, Coffee Liqueur, Liqueur 43, Espresso

Piña colada 13,50 €
Rum, Liqueur 43, Pineapple Juice, Coconut Cream,
Fresh Pineapple, Cream

Bikinipoliton 12,50 €
Gin, Elderflower Syrup, Grenadine, Lime,
Cranberry Juice

Gin Basil Smash 12,50 €
Gin, Lemon Juice, Sugar, Basil

Pikkini Passion 13,50 €
Vodka, Passionfruit, Passoa, Sugar, Lemon, Cava

Mojito 11,50 €
Rum, Lime, Sugar, Fresh Mint, Soda

Fruit Mojito 12,50 €
Rum, Lime, Sugar, Fresh Mint, Soda
Strawberry or Red-Fruit Mix or Passionfruit

GIN 4cl

Tanqueray 6,50 €

Cabraboc 7,50 €

Gin Eva 7,50 €

Hendricks Gin 10,00 €

++ ADD A THOMAS HENRY TONIC FOR ++ 3,50 €

++ OR LE TRIBUTE TONIC FOR ++ 5,50 €

POOLMENU

TIME FOR A SNACK TIEMPO PARA UN APERITIVO

11,00 € CAESAR SALAD A C D G M O

Romaine Lettuce, Capers, Parmesan, Parmesan Dressing, Falafel Croutons

+ Chicken 5 € / + Prawns 6 €

ENSALADA CÉSAR A C D G M O

Lechuga romana, alcaparras, parmesano, aderezo de parmesano, picatostes de falafel

+ Pollo 5 € / + Gambas 6 €

19,50 € PULLED BEEF BURGER A C D G L

Cheddar, Pickled Chillis, BBQ Sauce, Homemade Crispy Potato Skins, Mango Aioli

HAMBURGUESA DE TERNERA DESMENUZADA A C D G L

Cheddar, chiles encurtidos, salsa barbacoa, pieles de patatas crujientes, alioli de mango

14,00 € SEABASS SASHIMI D

Herb Oil, Tomatoseeds

SASHIMI DE LUBINA D

Aceite de hierbas, semillas de tomate

16,00 € FRIED CALAMARI A C O R

Jalapeno Aioli, Lemon

CALAMARES FRITOS A C O R

Alioli de jalapeño, limón

TIME FOR A TREAT TIEMPO PARA UN CAPRICHIO

6,50 € HAYA'S LEMON CAKE (V) A C G

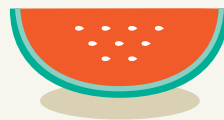
LA TARTA DE LIMÓN DE HAYA (V) A C G

11,00 € JUICY WATERMELON (V) G H

Freshly Sliced Watermelon, Feta, Caramelized Pecans, Mint

SANDÍA JUGOSA (V) G H

Sandía Fresca en Rodajas, Queso Feta, Nueces Caramelizadas, Menta



FANCY SOMETHING SMALL & SWEET? ✨

Ask your server for more details
on the daily special, perfect with
your afternoon coffee.

¿TE APETECE ALGO PEQUEÑO Y DULCE?

Pregunta a su camarero más detalles sobre
el especial del día, perfecto para acompañar
su café de la tarde.

POOLMENU

TIME FOR A SNACK TIEMPO PARA UN APERITIVO

12,50 € TEL AVIV SNACK (V) A G N

Homemade Labneh, Olives, Za'atar, Avocado, Cucumber, Pinsa Bread fresh from the oven

APERITIVO TEL AVIV (V) A G N

Labneh casero, aceitunas, za'atar, aguacate, pepino, pan pinsa recién salido del horno

9,00 € TOMATO TONNATO D

Capers, Fried Rocket

TOMATE TONNATO D

Alcaparras, rúcula frita

11,00 € LOADED SWEET POTATO FRIES (V) C L M

Avocado, Sriracha Mayo, Coriander, Pickled Green Chillies

PATATAS FRITAS DE BONIATO CARGADAS (V) C L M

Aguacate, mayonesa de Sriracha, cilantro, chiles verdes encurtidos

12,50 € HAYA'S MEDITERRANEAN SOURDOUGH BREAD (V) A G

Grilled Aubergine, Roasted Peppers, Sheep's Cheese, Tomato, Green Chillies, Onion

EL MEDITERRÁNEO DE HAYA CON PAN DE MASSA MADRE (V) A G

Berenjena a la parrilla, pimienta asado, queso de oveja, tomate, guindillas verdes, cebolla

11,50 € JAMON IBÉRICO ON SOURDOUGH BREAD A G

Jamon Ibérico, Manchego, Garlic Confit, Zhug, Shifka

JAMON IBÉRICO EN PAN DE MASA MADRE A G

Jamón Ibérico, Manchego, Ajo Confitado, Zhug, Shifka



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