



el PATIO de GLORIA

CAFÉ | RESTAURANTE | COCKTAIL BAR

GROUP MENUS & EVENTS

PALMA DE MALLORCA · 2026 SEASON

WELCOME

A Mallorcan manor house for your guests.



In the heart of Palma, one minute from Jaime III, El Patio de Glòria opens its doors for lunches, dinners and private celebrations within a five-star boutique hotel. The kitchen sits at the centre of the house — and from there, three set menus are sent out, designed to bring people together, to share, and to be remembered. All three include our Mallorcan wine selection, crafted for executive committees, intimate weddings, anniversaries and corporate events. For groups of eight, up to eighteen guests in our private Tea Room and up to sixty in the restaurant under exclusive hire.

— The El Patio de Glòria team

SPACES

Three settings, the same hospitality.



Restaurant

Main dining room overlooking the inner courtyard. Personal service and open kitchen. The natural choice for corporate lunches and dinners.



Bar

Signature cocktails, coffee and tapas in our lounge. Live piano Thursday, Friday and Saturday. Ideal for welcome receptions and after-event drinks.



Tea Room

Our private room beneath a Mallorcan stone vault, seating up to eighteen. The choice for intimate weddings, board dinners and anniversaries.

Capacities & formats

RESTAURANT

Up to 60 guests · exclusive hire

COCKTAIL / FINGER FOOD

Up to 60 guests · lobby + roof terrace on request

TEA ROOM

Up to 18 guests · full privacy

EXCLUSIVE HIRE

Restaurant & bar privatised on request



M E N U

Casa Señorial

€70 / per person

BEVERAGE INCLUDED · MALLORCAN WINE SELECTION · VAT INCLUDED

APERITIF

Chef's aperitif

A welcome bite, market-led.

TO SHARE AT THE TABLE

Cured Cecina de León

Hand-cut shavings, extra-virgin olive oil and sea-salt flakes.

Raf tomato tartare with pan pinsa

Basil oil and aged balsamic reduction.

Acorn-fed ibérico croquettes

Light béchamel, sourdough crumb, the right fry.

CHOICE · ONE PER GUEST

Confit cod loin

Baby spinach, seasonal mushrooms and pil-pil foam.

Grilled ibérico pluma

Roast sweet potato purée, tender shoots and gentle yellow curry.

DESSERT

House tiramisù

Espresso, whipped mascarpone and pure cocoa.

INCLUDES · RED & WHITE V.T. MALLORCA WINE · WATER · COFFEE

We suggest closing the meal with a glass of our house hierbas mallorquinas.



MENU II

Gran Reserva

€90 / per person

BEVERAGE INCLUDED · MALLORCAN WINE SELECTION · VAT INCLUDED

APERITIF

Chef's aperitif

A welcome bite, market-led.

TO SHARE AT THE TABLE

Roast pumpkin cappuccino

Toasted milk foam and pumpkin-seed oil.

Beef fillet carpaccio, egg and truffle

Warm carpaccio, cured yolk and grated black truffle.

Pacific scallops ceviche

Citrus tiger's milk, red onion and fresh coriander.

CHOICE · ONE PER GUEST

Wild turbot fillet

Grilled green asparagus and spinach pil-pil.

Selected beef fillet

Celeriac purée, seasonal mushrooms and grilled bimi.

DESSERT

Chocolate in textures

Warm sponge, ice cream, brittle, Trapani salt and virgin olive oil.

INCLUDES · RED, WHITE & ROSÉ V.T. MALLORCA WINE · WATER · COFFEE

Signature cocktail by our head bartender, served as aperitif or digestif, included.



VEGETARIAN MENU

Huerta de Mallorca

€70 / per person

BEVERAGE INCLUDED · MALLORCAN WINE SELECTION · VAT INCLUDED

APERITIF

Roast vegetable cappuccino

Milk foam, fresh herbs and smoked oil.

COLD STARTER

Raf tomato tartare with pan pinsa

Basil oil and sourdough crisp.

WARM STARTER

Open artichoke, egg and truffle

Open artichoke, free-range yolk and grated black truffle.

MAIN

Dry rice with vegetables from El Pla

Cooked in paella pan, seasonal vegetables and a proper socarrat.

DESSERT

Warm apple lasagne

Layers of caramelised apple with citrus sorbet.

INCLUDES · RED & WHITE V.T. MALLORCA WINE · WATER · COFFEE

Also available as vegan, on prior request.



MENU IV

Finger Food

€110 / per person

LOBBY · ROOF TOP · COCKTAILS & FINGER FOOD



An elegant, dynamic offer of 4 cold bites, 4 warm and 2 desserts in finger-food format. Served in the lobby or on the hotel rooftop.

COLD FINGER FOOD

Beetroot gyoza, fresh cheese and spinach · Acorn-fed ibérico ham · Green gazpacho with red tuna dice · Wild sea bass aguachile · Beef tartare on rice cracker · Croaker ceviche with yellow ají · Creamy ensaladilla with tuna belly · Gilda with red tuna · Scallop tiradito with truffled ponzu · Avocado, apple and quinoa tartare

WARM FINGER FOOD

Truffled ibérico ham and mozzarella bikini · Foie and melon bonbon · Mini coca with roast vegetables and foie · Garlic prawn croquettes · Roast scallops with smoked butter · Mini classic wagyu burger · Tempura prawn skewer with young garlic · Confit potatoes with octopus and chipotle · Truffled mushroom risotto

SWEET FINGER FOOD

Mini carrot cake · Classic panna cotta · Almond and strawberry financier · Mascarpone and vanilla mousse · Chocolate and biscuit cream · Our Tiramisù

INCLUDES WATER, SOFT DRINKS, BEER, V.T. MALLORCA WINES AND COFFEE

Perfect for cocktail receptions, welcome events and standing celebrations.



SUPPLEMENTS & COCKTAILS

Tailored to your event

WELCOME DRINKS

Welcome cava	€7 / per person
Welcome cocktail	€9 / per person

TO END THE EVENING

Digestif liqueur	€6 / per person
Premium spirit	€12 / per person
Cocktail	€13 / per person

OPEN BAR · PREMIUM SPIRITS

One hour open bar	€18 / per person
Two hours open bar	€34 / per person

ADDITIONAL SERVICES

Formal table linen	€4 / per person
Floral arrangements & centrepieces	on request
Live pianist in the room	€150 / performance

MALLORCAN WINE SELECTION INCLUDED

Island wines in every menu

A selection of Mallorcan wines carefully chosen to pair with each of our menus. Water and coffee included.

TERMS & CONDITIONS

The fine print



PRIVATE HIRE

Please ask about the private hire supplement for your event.

BOOKINGS

Menus apply to bookings of eight guests or more. The main course choice must be communicated seven days in advance. Please advise food allergies in advance together with the main course selection.

CONFIRMATION

To confirm a booking, a 30% deposit of the total is required as guarantee. For larger groups, between 50% and 100% prepayment may be requested.

CANCELLATION & CHANGES

Bookings may be cancelled up to seven days before the event. Changes may be made up to seventy-two hours before; after that, the originally confirmed amount will be charged. Additional guests may be added on request.

PRICES

All prices include VAT. Subject to seasonal updates or menu changes. Wines served under the V.T. Mallorca designation.

RESERVATIONS & CONTACT

To feel in la gloria



EVENTS & GROUPS · RESERVATIONS

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GLÒRIA

de SANT JAUME | HOTEL
