

TYPES OF BOARD

At VIVA Cala Mesquida Suites & Spa, we offer a gastronomic experience designed to be enjoyed at a relaxed pace.

The **Adagio buffet restaurant** is the heart of the concept, featuring a varied cuisine, live show cooking, and themed dinners. This is complemented by à la carte options at **Talaia Tapas & More** and **Bluemoon Lounge Bar & Restaurant**, as well as poolside venues such as **Oasis Pool Bar** and **Palmira Pool Bar**, where guests can enjoy snacks and drinks in a laid-back atmosphere.



HOTEL CALA MESQUIDA
SUITES & SPA

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Adults only 16+

	Bed and Breakfast				Half Board Plus				All Inclusive					All Inclusive Deluxe				
	Breakfast	Lunch	Dinner	Beverages	Breakfast	Lunch	Dinner	Beverages	Breakfast	Lunch	Dinner ★★	Beverages	Snacks	Breakfast	Lunch	Dinner	Beverages	Snacks
Adagio Buffet Restaurant	☑☑	—	—	—	☑☑	—	☑☑	—	☑☑	—	☑☑	—	—	☑☑	—	☑☑	—	—
* Bluemoon Lounge Bar & Restaurant	—	—	—	—	—	—	—	—	—	☑☑	★★	☑☑	☑☑	—	☑☑	☑☑	☑☑	☑☑
* Talaia Tapas Restaurant	—	—	—	—	—	—	—	—	—	—	★★	—	—	—	—	☑☑	—	—
Palmira Pool Bar	—	—	—	—	—	—	—	—	—	—	—	☑☑	—	—	—	—	☑☑	—
Oasis Pool Bar	—	—	—	—	—	—	—	—	—	—	—	☑☑	—	—	—	—	☑☑	—
* Mirablau Beach Restaurant	VIVA Cala Mesquida Resort	—	—	—	—	—	—	—	—	—	—	—	—	—	—	☑☑	—	—
* Sports Bar Restaurant		—	—	—	—	—	—	—	—	—	—	—	—	—	—	☑☑	—	—
* Bella Vita Trattoria		—	—	—	—	—	—	—	—	—	—	—	—	—	—	☑☑	—	—
* La Terraza Mediterráneo <small>EXCLUSIVE SELECTION CLUB</small>		—	—	—	—	—	—	—	—	—	—	—	—	—	—	☑	—	—

Guests with Half Board Plus or All Inclusive will enjoy a **25% discount** on food and beverages during the dinner service in the speciality restaurants

SELECTION CLUB ROOM

- ☑ Service included
- Service not included
- ★ 1 à la carte dinner for every 7 nights of stay, to be chosen from Talaia Tapas Restaurant or Bluemoon Restaurant
- * Advance reservation required

STANDARD ROOM

- ☑ Service included
- Service not included
- ★ 1 à la carte dinner for every 7 nights of stay, to be chosen from Talaia Tapas Restaurant or Bluemoon Restaurant
- * Advance reservation required

Under no circumstances and for any type of board will the hotel management allow wastage of food, understood as excessive orders in à la carte restaurants and in the case of buffets, excessive accumulation of food that is not consumed. The hotel also reserves the right not to serve additional alcoholic beverages if the guest is not in optimal condition. The hotel management reserves the right to take appropriate measures in accordance with law 3/2020 of 11 March on the prevention of food loss and waste and related legislation.