



At the Aparthotel VIVA Cala Mesquida Resort & Spa, the culinary offering is one of our main strengths, with five dining spaces, including the fantastic Caprice buffet and four themed restaurants.

ACCOMMODATION ONLY

If you wish to enjoy a meal with us, you have a wide range of options available, from the Caprice Buffet Restaurant to our various themed restaurants.

BED & BREAKFAST

Breakfast at the Buffet Restaurant Caprice.

HALF BOARD PLUS

Breakfast and dinner at the Caprice Buffet Restaurant, featuring live cooking stations, as well as daily themed dinners with drinks included.

ALL INCLUSIVE

Enjoy our Caprice Buffet Restaurant, offering live cooking for breakfast, lunch, and dinner, as well as daily themed dinners and outdoor terraces. **For stays of 7 nights or more, we offer you one complimentary dinner at one of our themed restaurants, such as the Bella Vita trattoria, the Sports Bar, or the Mirablau grill.** In addition, you can enjoy a fantastic snack menu on the Sports Bar terrace and premium drinks and cocktails at El Patio Bar-Terrace.

ALL INCLUSIVE DELUXE

Discover the new All-Inclusive Deluxe, exclusively for Selection Club guests, which gives you unlimited access to all our themed restaurants whenever you wish. Simply by booking Selection Club, you'll have the option to enjoy breakfast, lunch, and dinner at the spectacular and exclusive Mediterranean restaurant La Terraza.

BARS & RESTAURANTS SERVICES

Caprice Buffet Restaurant

Breakfast

Lunch

Dinner

La Terraza Mediterranean Restaurant *

À la carte Breakfast

À la carte Lunch

À la carte Dinner

Drinks

Mirablau Beach Restaurant *

Lunch

À la carte Dinner

Drinks

Sports Bar Restaurant Bar *

Lunch

À la carte Dinner

Bar Service

All Inclusive Area

Bella Vita Trattoria *

À la carte Dinner

El Patio Bar

Bar Service

Las Dunas Bar

Bar Service

Sweet Corner

Sweets, pastries, and ice cream

* EXCLUSIVE FOR SELECTION CLUB GUESTS

* SERVICE NOT INCLUDED FOR "ALL INCLUSIVE" GUESTS

In no case and for none of the board basis will the hotel management allow the waste of food,, understood as excessive orders in à la carte restaurants, and in the case of buffets, the excessive stockpiling of food that is not consumed. Likewise, the hotel reserves the right to not serve additional alcoholic beverages in the event that the client is not in optimal condition. The hotel management reserves the right to adopt the appropriate measures in accordance with Law 3/2020, of March 11, on the prevention of food losses and waste and related legislation.