BOARD BASIS





At Aparthotel VIVA Cala Mesquida Resort & Spa the gastronomical offer is one of our strongest points. The wide variety of our buffet and our a-la-carte themed restaurants along with the delicious snacks at the pool bar make VIVA Cala Mesquida Resort & Spa an appetizing hotel.

ACCOMMODATION ONLY

If you want to have breakfast, lunch or dinner with us we offer a large options assortment. From the most exclusive restaurants to the most informal ones, located beside the swimming pools.

BED & BREAKFAST

Breakfast at the Buffet Restaurant Caprice.

HALF BOARD PLUS

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

ALL INCLUSIVE

Enjoy our Caprice Buffet Restaurant, with live cooking for breakfast, lunch, and dinner, as well as daily themed dinners and outdoor terraces. From a stay of 7 nights, we offer you 3 free dinners at one of our themed restaurants, such as the trattoria Bella Vita, the Sports Bar, or the Mirablau grill. Additionally, you have at your disposal a fantastic menu of snacks, premium drinks, and cocktails at the El Patio Bar-Terrace.

ALL INCLUSIVE DELUXE

Discover the new All Inclusive Deluxe, exclusive for Selection Club customers, which allows you to access all our themed restaurants whenever you want and without limits. Just by booking Selection Club, you have the option to have breakfast, lunch, and dinner at the spectacular and exclusive Mediterranean Restaurant La Terraza.

BARS & RESTAURANTS TIMETABLES

Caprice Buffet Restaurant	Mirablau Beach Restaurant	Bella Vita Trattoria
Breakfast	À la carte Lunch (not incluided)	À la carte Dinner
Lunch	À la carte Dinner	El Patio Bar
Dinner	Drinks	El Patio Bar
		Drinks
La Terraza Mediterranean Restaurant	Sports Bar Restaurant Bar	
Breakfast	À la carte Lunch	Las Dunas Bar
À la carte Lunch	À la carte Dinner	Opened / Closed
À la carte Dinner	Drinks	Sweet Corner
Drinks		Opened / Closed

* EXCLUSIVE FOR SELECTION CLUB 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 a 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.