BOARD BASIS





Gastronomy is an essential ingredient during your vacation. That's why VIVA Cala Mesquida Suites & SPA **** SUP Adults Only 16+ have several restaurants that offer great culinary variety.

BED & BREAKFAST

For breakfast, the Adagio Restaurant offers a varied and balanced buffet. In addition, you will see how our chefs prepare dishes directly at the show cooking stations.

HALF BOARD PLUS

Enjoy a wide culinary variety during breakfast and dinner at the Adagio Buffet, with drinks included. You will also receive a discount at our themed restaurants.

ALL INCLUSIVE

At our Adagio Buffet Restaurant, you can enjoy a variety of breakfast options. We also organize daily themed dinners: Mallorcan, Mexican, Italian, Asian, Mediterranean, gala, and international. Don't miss our Show Cooking stations, where you can watch our experienced chefs in action. And at our Bluemoon Lounge Bar and Restaurant, we serve an exquisite à la carte lunch. For stays of at least 7 nights on an all-inclusive plan, you can enjoy two complimentary dinners at our speciality restaurants: Talaia Tapas & More or our classic Bluemoon Grill Restaurant, known for its meats.

ALL INCLUSIVE DELUXE

Add unlimited access to our themed restaurants to your All Inclusive plan, including Mirablau, BellaVita and SportsBar at VIVA Cala Mesquida Resort. Selection Club guests will also have access to the Mediterranean restaurant La Terraza at VIVA Cala Mesquida Resort.

BARS & RESTAURANTS SERVICES

Adagio Buffet Restaurant	Talaia Tapas Restaurant	Oasis Pool Bar
Breakfast	À la carte Dinner	Bar Service
Dinner	Drinks	
Bluemoon Lounge Bar & Restaurant	Palmira Pool Bar	
À la carte Lunch	Bar Service	
À la carte Dinner		
Bar Service	_	

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.