





The Lodge

MALLORCA

Único Hotels converts an agricultural estate into a rural retreat that immerses guests in nature.

Words: Agnish Ray • Photography: Courtesy of Único Hotels

Lavender fields flank the driveway leading to a 19th century finca in the north of Mallorca. Once a farm producing potato, corn and olive oil, this 157-hectare plot is now home to a new hotel – The Lodge – that offers an immersion into the rural heart of the island, urging guests to believe in the value of nature and heritage in luxury travel.

Today, the grounds are filled with olive, cypress and carob trees. Guests wander the finca by foot, buggy or bike to absorb the essence of the agricultural land that continues to bear fruits like apples, oranges, figs and pomegranates, as well as herbs including mint, thyme and rosemary. Goats and other wild animals are spotted on occasion, while a patch of solar panels generates 40% of the property's energy.

The centrepiece of the lobby stands in tribute to the agricultural heritage of the plot. It is the finca's original oil mill, known as a tafona and made from iron and stone, where olives gathered from century-old trees were pressed to yield their golden nectar. Other original features include a stone sink that once stood in the farmhouse's kitchen, now a water fountain whose soothing trickle greets visitors as they approach the reception.

This is the second property in Mallorca by Único Hotels; the group opened Finca Serena in 2019, a similarly peaceful



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hideaway built on a medieval ranch. Now, Único has two such stops on the island for those seeking an escape to nature.

Six of The Lodge's suites are located in the main farmhouse, along with the reception common areas, while 18 others are distributed in clusters around the estate – newly constructed yet on the remains of the farm's various outhouses. The most luxurious among them measures over 50m² with its own pool and terrace. Meandering between the buildings and beyond are three different hiking routes, totalling 20 kilometres, which have been created for active travellers to explore the grounds of the estate.

The vegetation of the land will take a year or two to fully flourish. Juan Segura, Global Sales Director at Único Hotels, says that planting choices were consciously made to be as native as possible, regenerating the vegetation that was already part of the heritage of the land – particularly considering its location within a protected area of natural interest.

“The landscaping is based on Mediterranean plants,” he explains. “We could have chosen lawns and palm trees, but since we're in the Sierra de Tramuntana, we wanted non-invasive, ecological landscaping.”

Lettuce, aubergine, peppers, tomatoes, courgettes and other produce from the vegetable orchard are served at Singular, the hotel's restaurant, directed by Ramón Friexa. The two-Michelin starred chef also runs the F&B offers of two other properties in the group's portfolio, Único Madrid and Mas de Torrent.

At The Lodge, his menu focuses on cooking over a wood fire. Guests enjoy the smoky flavour of meats such as lamb cutlets and Iberian tenderloin, together with fish like sea bass and sea bream, roasted and chargrilled using firewood gathered from the finca itself. The cuisine is also an homage to the gastronomic heritage of Mallorca; the prawns are from Sóller, the salt is from Es Trenc and the olive oil and wine are produced at Finca Serena.

Spiced with cinnamon and cumin, the

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creamy arròs pobler – rice stewed with pork belly from the Mallorcan black pig, botifarró, a kind of blood sausage typical on the island, and cuttlefish – is Freixa’s interpretation of a favourite dish from the hotel’s nearest town, Sa Pobla. The chef says this particular part of the island absorbed Jewish and Moorish influences centuries ago, whose traces have remained in its cuisine today.

The original stone walls of the finca are left exposed in parts of the restaurant, interspersed with the cool, contemporary feel of polished cement. Crafted by Único’s in-house designer Pilar García-Nieto, the interiors feel modern and minimalist without compromising on the cosy, inviting atmosphere of an age-old farmhouse; esparto table mats and wicker window blinds, for instance, are rustic yet homely.

García-Nieto says she looked to the nature around her – the colours and textures of the earth – in designing the space. “We wanted to achieve a serene, harmonious and elegant style, balancing the old and the new,” she explains.