

Starters with Menorcan Tradition

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| BREAD WITH TOMATO | 3€ |
| Organic buckwheat | |
| BREAD WITH AIOLI | 3€ |
| and finger-licking olives | |
| ACORN-FED HAM (50gr) | 15€ |
| from Guijuelo 75% Iberian breed | |
| HOMEMADE SOBRASADA CROQUETTE | 4€ |
| with Mahón cheese (unit) | |
| COD RAOLS | 4€ |
| with black honey (unit) | |
| MUSSELS A LA MARINERA/ STEAMED | 13€ |
| stews with sauce / with lemon and lemon thyme | |
| OLI-WATER WITH SMOKED EEL | 12€ |
| traditional Menorcan vegetable soup | |
| GRILLED CONFIT LEEK | 13€ |
| with cheese ice cream and dried fruit vinaigrette | |
| LOCAL TOMATO SALAD | 14€ |
| with onion and capers | |
| MENORCAN EGGPUR | 10€ |
| crispy with jowl and Mahón foam | |
| STEAK TARTAR | 10€ |
| in brioche bread and pepper mayonnaise | |
| GRILLED SQUID WITH CITRUS FRUITS / SOBRASADA | 17€ |
| option with sobrasada/honey | |
| FRIED OCTOPUS | 25€ |
| with potatoes and garlic chips | |
| BLUEFIN TUNA TATAKI | 8€ |
| With ajoblanco and soy (unit) | |
| SEA BASS TARTARE | 12€ |
| With trout roe | |

Rice

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| SEAFOOD RICE | 27€ |
| with crab and shrimp | |
| BLACK RICE | 25€ |
| with squid and black garlic emulsion | |
| IBERIAN SECRET RICE | 24€ |
| with artichokes and mushrooms | |
| VEGETABLE FIDEUÁ | 22€ |
| km0 and smoked eggplant emulsion | |

Price per person, min. 2 pax

Land and Sea

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|---|-----|
| FISH OF THE DAY | SM |
| Availability according to the market with seasonal vegetables | |
| SKATE STEW | 24€ |
| traditional Menorcan preparation | |
| RED BEEF SIRLOIN (200gr) | 36€ |
| served with rock salt | |
| TOP LOIN (400 gr) | 44€ |
| served with rock salt | |
| MELLOW CHEESE | 25€ |
| with truffled potato parentier | |
| LAMB SHOULDER | 30€ |
| with Minorcan potatoes | |

Fittings

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| FRIES | 4€ |
| SOFT SPROUT SALAD, | 4€ |
| SAUTEED VEGETABLES | 4€ |

Tasting menu

Starters

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| APPETIZER COURTESY OF THE CHEF HOMEMADE SOBRASADA CROQUETTE |
| homemade sobrasada from Menorca |
| Bluefin tuna tataki |
| with potatoes and garlic chips |
| RED BEEF STEAK TARTARE |
| from Menorca with brioche bread and piparra mayonnaise |
| MENORCAN EGGPUR |
| crispy with jowl and Mahón foam |

Fish

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|---|
| FISH OF THE DAY |
| Availability according to the market with seasonal vegetables |

Meat

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|--------------------------------|
| MELLOW CHEESE |
| with truffled potato parentier |

Dessert

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| OUR VERSION OF OINTMENT |
| with Menorcan Gin and citrus crumble |
| coffee and infusions |
| PER PERSON 65€ WITH WATER/ 80€ WITH PAIRING |

All prices include VAT. We have an allergen menu.