Starters

ACORN HAM (100gr.)	25€
of Guijuelo 75% Iberian breed	
MOCHI (unit)	2,5€
Made from sobrasada	
MUSSELS	9€
to the sailor	
BEACH SQUID	17€
in tempura, black garlic aioli and kimchi mayonnaise	
TOMATO TARTAR	
with Arbequina olive and black olive	12€
CONFIT LEEK	
with stracciatella and apricot vinaigrette	12€
LOCAL TOMATO SALAD	
with apple and beet	10€
BREAD WITH TOMATO	
Organic Buckwheat	3€

Menorcan tradition

SOBRASADA CROQUETTE (unit)	2,5€
with Mahón cheese and almond	
VERMELLA COW STEAK TARTAR	15€
from Menorca with brioche bread and piparras mayonnaise	
MENORQUINA EGGPLANT	8€
crispy with jowls and Mahón foam	
MARINATED SARDINE (unit)	3,5€
in tomatiga coca	
FRIED OCTOPUS	25€
with potatoes and garlic chips	

Rice

price per person

SHELLFISH RICE	26€
mollusk and shrimp	
BLACK RICE	24€
with squid	
IBERIAN SECRET RICE	24€
with green asparagus and mushrooms	
VEGETABLE RICE	22€
km0 and smoked eggplant emulsion	
PENNE OF SARACENO	17€
with green apple and red curry	

Of the sea and the land

FISH OF THE DAY	SM
availability according to the cooperative's market and vegetables	
VERMELLA COW SLOIN	36€
served on a salt stone with fries and lettuce with homemade dressing	
PORCELLA	25€
with apple and braised pak choi	
ROASTED GOAT MEAT	35€
at low temperature, mashed potatoes and green asparagus	

Tasting menu Starters

Mochi
Made from sobrasada
MARINATED SARDINE
in tomatiga coca
VERMELLA COW STEAK TARTAR
from Menorca with brioche bread and piparras mayonnaise
MENORQUINA EGGPLANT
crispy with papada and Mahón foam (accompanied by Raimat Castell ECO Chardonnay)

Rice

VEGETABLE RICE

km0 and smoked eggplant emulsion (accompanied by Muga Rioja rosé)

From the sea or from the land (choose)

FISH OF THE DAY
availability according to market
PORCELLA
with apple and braised pak choi (accompanied by Sa Forana Menorca Cabernet Sauvignon)

Dessert

CREAMY CHOCOLATE
with salt, oil and carquiñoles from Menorca

PER PERSON

50 €	60 €
WATER INCLUDED	WITH PAIRING INCLUDED