

Starters with Menorcan Tradition

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

Price per person, min. 2 pax

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	

Land and Sea

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

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

Tasting menu

Starters

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

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

Meat

MELLOW CHEESE
with truffled potato parentier

Dessert

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.