

Starters

ACORN HAM (100gr.)	25€
from Guijuelo 75% Iberian breed	
MOCHI (unit)	2,5€
Made from sobrasada	
MUSSELS	12€
to the sailor	
BEACH SQUID	17€
in tempura, black garlic aioli and kimchi mayonnaise	
TOMATO TARTAR	16€
with arbequin olive and black olive	
STRACCIATELLA DE BURRATA	16€
with confit leek and apricot vinaigrette	
LOCAL TOMATO SALAD	14€
with apple and beet	
BREAD WITH TOMATO	3€
Organic Buckwheat	
BREAD WITH AIOLI	3€
and finger-licking olives	

Menorcan Tradition

SOBRASADA CROQUETTE (Unit)	2,5€
with Mahón cheese and almond	
SWEET POTATO CROQUETTE AND TRUMPETS OF DEATH (Unit)	2,5€
VERMELLA COW STEAK TARTAR	17€
from Menorca with brioche bread and piparras mayonnaise	
MENORQUINA EGGPLANT	8€
crispy with jowls and Mahón foam	
MARINATED SARDINE (Unit)	4€
in tomato cake	
FRIED OCTOPUS	27€
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	
SARACEN PENNE	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 SINGLET	40€
served on a salt stone with fries and lettuce with homemade dressing	
PORCELLA	26€
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
SARDINA MARINADA
in tomatica coca
VERMELLA BEEF TARTAR STEAK
from Menorca with brioche bread and piparras mayonnaise
MENORQUINA EGGPLANT
crispy with jowls and Mahón foam

Rice

VEGETABLE RICE
km0 and smoked eggplant emulsion

From the sea or from the land (choose)

FISH OF THE DAY
availability according to market
PORCELLA
with apple and braised pak choi

Dessert

CREAMY CHOCOLATE
with salt, oil and carquiñoles from Menorca

PER PERSON

55 €

FULL TABLE / UP TO 1 HOUR BEFORE CLOSING