Starters with M Tradition	enorcan
radition	
	Automatic and a second s
BREAD WITH TOMATO	3€
Organic buckwheat BREAD WITH AIOLI	3€
and finger-licking olives	56
ACORN-FED HAM (50g)	15€
75% Iberian from Guijuelo	150
HOMEMADE SOBRASADA CROQUETTE	4€
with Mahón cheese (each)	
COD RAOLES	4€
with black honey (each)	
MUSSELS A LA MARINERA / STEAMED	13€
stewed with lemon and lemon thyme sau	THE THE ADDRESS
OLIAIGUA WITH SMOKED EEL	12€
traditional Menorcan vegetable soup	
GRILLED CONFIT LEEK	13€
with cheese ice cream and nut vinaigrett	The second second
LOCAL TOMATO SALAD	u 14€
with onion, capers, and Mahón cheese	110
MINORCAN AUBERGINE	10€
crispy with jowl and Mahón foam	100
RED BEEF STEAK TARTARE	10€
from Menorca with brioche bread and Pip	
GRILLED SQUID WITH CITRUS FRUITS	17€
Optional with sobrasada / honey	
FRIED OCTOPUS	25€
with potatoes and garlic chips	
BLUEFISH TATAKI	8€
with garlic and soy sauce	
SEA BASS TARTARE	12€
with trout roe	Second States
Million -	
5	
Rice	Price per person, min. 2 pax
1 - 1 B - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1	
SEAFOOD RICE	27€
with crab and shrimp	
BLACK RICE	25€
with squid and black garlic emulsion	ZJT
IBERIAN SECRET RICE	24€
with artichokes and mushrooms	24t
VEGETABLE FIDEUÁ	22€
kmO and smoked aubergine emulsion	22t
o una emenea auborgino emaioren	All prices inclu

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	FISH OF THE DAY	SM
	Availability according to the market with seasonal vegeta	bles
4	RAY STEW	24€
	Traditional Menorcan preparation	
nernen	RED BEEF SIRLOIN (200g)	36€
	Served with rock salt	a and a start of the
	TOP SIRLOIN (400g)	44€
NXXXXXXX	Served with rock salt	(M)]]]
- The	MELLOW CHEESE SAUCE	25€
	With truffled potato parentier	
	LAMB SHOULDER	30€
	With Menorcan patató	

4€

4€

4€

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FRIES Soft sprout salad Sauteed vegetables

fasting menu Starters

HOMEMADE SOBRASADA CROQUETTE with Mahón cheese BLUEFISH TATAKI with white garlic and soy sauce RED BEEF STEAK TARTARE from Menorca with brioche bread and piparra mayonnaise MINORCAN AUBERGINE 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

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OUR VERSION OF OINTMENT with Menorca Gin and citrus crumble

PER PERSON 65€ WITH WATER/ 80€ WITH FOOD PAIRING FULL TABLE / UP TO 1 HOUR BEFORE CLOSING

All prices include VAT. We have an allergen menu.