

Starters with Menorcan Tradition

BREAD WITH TOMATO	3€
organic buckwheat	
BREAD WITH ALLIOLI	3€
and finger-licking olives	
ACORN-FED HAM (100gr)	25€
from Guijuelo 75% Iberian	
HOMEMADE SOBRASADA CROQUETTE	4€
with Mahón cheese (unit)	
COD RAOLES	4€
cod fritters with black honey (unit)	
MUSSELS A LA MARINERA/ STEAMED	13€
stewed with sauce / with lemon and lemon thyme	
OLI-AIGUA WITH SMOKED EEL	12€
traditional Menorcan vegetable soup	
GRILLED CONFIT LEEK	13€
with cheese ice cream and dried fruit vinaigrette	
LOCAL TOMATO SALAD	12€
with onion, capers and Mahón cheese	
CRISPY MENORCAN AUBERGINE	10€
with pork jowl and Mahón foam	
MENORCA RED BEEF STEAK TARTARE	10€
from Menorca with brioche bread and "piparra" mayonnaise	
BALFEGO BLUEFIN TUNA TATAKI	8€
with ajoblanco and soy	
SEA BASS TARTARE	15€
with trout caviar	
GRILLED SQUID	17€
with citrus flavours / with sobrasada and honey	

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	
KMO VEGETABLE FIDEUÁ	22€
with smoked eggplant emulsion	

All prices include VAT. We have an allergen menu.

Land and Sea

FISH OF THE DAY	SM
Availability according to the market with seasonal vegetables	
SLICED OCTOPUS	25€
with avocado cream, mango puree, and cherry tomatoes confit	
TRADITIONAL MIRADOR- STYLE STEW	28€
with fish and seafood	
MENORCA RED COW SIRLOIN (200GR)	36€
presented on a hot salt block	
PREMIUM RIBEYE STEAK (400 gr)	44€
presented on a hot salt block	
BRAISED PORK CHEEK	22€
with truffled potato parmentier	
GOAT SHOULDER	30€
with Minorcan potatoes	

Fittings

HOMEMADE FRIES	4€
BABY GREENS SALAD	4€
SAUTÉED VEGETABLES	4€

Tasting menu Starters

Welcome glass of Codorniu cava

HOMEMADE SOBRASADA CROQUETTE

with Mahón cheese

BALFEGO BLUEFIN TUNA TATAKI

with ajoblanco and soy

Muga D.O Ca. Rioja

RED BEEF STEAK TARTARE

from Menorca with brioche bread and piparra mayonnaise

CRISPY MENORCAN AUBERGINE

crispy with jowl and Mahón foam

Fish

FISH OF THE DAY
Availability according to the market with seasonal vegetables
Sa Forana 600 Meters VT / Alba Blanco (Island of Menorca)

Meat

BRAISED PORK CHEEK
with truffled potato parmentier
Sa forana VT / Alba Negra (Island of Menorca)

Dessert

OUR VERSION OF "POMADA"
with Menorca Gin and citrus crumble

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