



land, sea and fire

We source our ingredients from small local suppliers, nearby markets, and from our own winery.
Our cuisine is a compromise with the essence of Minorca.

appetizers

ROYAL SIBERIAN CAVIAR	73€
GILLARDEAU N° 2 OYSTERS (natural or grilled)	unit 7€

starters

MENORCAN COW STEAK TARTARE cured egg yolk, local capers and hazelnut	29€
GRILLED VEGETABLES FROM OUR VEGETABLE GARDEN pork and truffled purée	26€
TOMATO SALAD with fresh herbs and Torralbenc oil	26€
PRAWN CARPACCIO on crunchy seaweed	38€
ROASTED SCALLOPS over tender almond, leak and mushrooms	35€
CITRUS CURED CATCH OF THE DAY with pickled vegetables	30€
RED TUNA seasoned with spicy sprouts and chives	34€
VICHYSOISE CREAM with spiced local pork loin	28€

rice

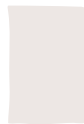
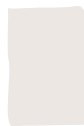
CREAMY RICE with red prawn	40€
RICE WITH VEGETABLES from our garden and herbs emulsion	36€

main course

GRILLED WHOLE PIECE OF FISH	
from the local market	market price
LOBSTER IN 3	165€
lobster ravioli and consommé	
lobster meat slices	
brioche, fried egg and caviar	
GRILLED OCTOPUS	
romesco, bimi and pickled spring onion	38€
GRILLED MENORCAN	
red prawn	48€
FREE-RANGE CHICKEN CANNELLONI	
foie and truffle.....	36€
PIGGLET CONFIT	
with lemon thyme and tubers.....	43€
GRILLED OLD BEEF CHOP.....	kg 86€

desserts

MAHÓN CHEESE CAKE	
with red fruits.....	15€
CREAMY CHOCOLATE	
spice bread and orange.....	15€
TOASTED HAZELNUT COULANT	
and yogurt ice-cream from the Iluriach farm	15€
MELON POMADA	15€
LOCAL CHEESE BOARD.....	19€



If you have any food intolerance or allergy, please contact our Maitre