



## 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.....	76€
GILLARDEAU N° 2 OYSTERS (natural or grilled).....	unit 9€

## starters

MENORCAN COW STEAK TARTARE cured egg yolk, local capers and hazelnut.....	32€
GRILLED VEGETABLES FROM OUR VEGETABLE GARDEN pork and truffled purée .....	28€
TOMATO SALAD FROM OUR VEGETABLE GARDEN with fresh herbs dressing and Torralbenc oil.....	26€
PRAWN CARPACCIO on crunchy seaweed .....	38€
GRILLED SCALLOP tender torralbenc almond cream and leeks.....	34€
CITRUS CURED CATCH OF THE DAY with pickled vegetables .....	30€
LOCAL FISH AND RED PRAWN SOUP with thermal egg.....	42€
PEPPER STUFFED with glazed duck and brined capers.....	34€

## rice

CREAMY RICE with red prawn.....	42€
RICE WITH VEGETABLES from our garden and herbs emulsion.....	36€

## main course

GRILLED WHOLE PIECE OF FISH from the "xec" and local market.....	market price
GRILLED OCTOPUS romesco sauce, and pickled spring onion.....	38€
GRILLED MENORCAN red prawn .....	market price
FREE RANGE CHICKEN CANNELLONI foie and truffle.....	38€
PIGGLET CONFIT with lemon thyme and tubers.....	43€
GRILLED OLD BEEF CHOP .....	kg 86€
LOBSTER IN 3 .....	170€
lobster ravioli and consomé lobster meat slices brioche with lobster fried egg and caviar	

## desserts

MAHÓN CHEESE CAKE.....	17€
TOASTED HAZELNUT COULANT and yogurt ice-cream from the "Lluriach" farm.....	17€
WHITE CHOCOLATE PANNA COTTA spice bread and strawberries .....	15€
LEMON AND MINT POMADA.....	15€
LOCAL CHEESE BOARD.....	19€



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