



## starters

Smoked salmon over "Russian salad" (home made potato and mayo salad) .....	11,00€
Grilled vegetables with warm goat cheese .....	11,00€
Homemade Serrano ham croquettes.....	11,00€
Homemade black cuttlefish and prawn croquettes.....	12,00€
Pickled anchovies, Minorcan cheese and fresh tomato.....	12,00€
Cod brandade gratin with Minorcan honey.....	12,00€
Sizzling garlic prawns.....	13,00€
Squid strips with black & white alioli.....	13,50€
Beef Carpaccio with black pepper, rocket salad, extra virgin olive oil and Parmesan flakes .....	14,00€
Deep fried calamari strips .....	14,00€
Seafood fritters: prawns, calamari strips and boneless baby fish .....	14,50€
Small octopus stew Minorcan style.....	14,50€
Minorcan red prawn Mediterranean ceviche .....	16,00€
Grilled shore octopus.....	17,50€
Grilled scallops and asparagus with ginger & carrot sauce .....	17,50€
Spanish "Gazpacho" (cold tomato soup) with its garnish.....	9,50€
Fish and seafood soup .....	12,00€
Warm bread with grated fresh tomato and extra virgin olive oil .....	3,80€
Garlic ciabatta bread .....	3,80€

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## Rock mussels (Maó, Menorca)

MUSSELS DELUXE SET for 2 people. ....	15,50€
Mussels pâté with toasts   Mussels vinaigrette   Mussels pickle   "Tigres": deep fried stuffed mussels Steamed .....	11,50€
Grilled.....	11,50€
Mediterranean style. Sautéed with garlic and white wine .....	12,50€
Provenzal style. Leeks, cream and butter.....	12,50€
With marinara sauce.....	12,50€
With mustard sauce. Dijon mustard, onion and white wine.....	12,50€



## Fresh seafood

"Gillardeu" special fresh oyster.....	4,50 € / unit
Minorcan Sea urchin gratin with champagne .....	6,00 € / unit
Deep fried Minorcan sea nettles .....	17,00€
Grilled Minorcan red prawns .....	20,00€ (150 gr)   36,00€ (250 gr.)
Clams (Sautéed with garlic or with marinara sauce).....	18,00€
Grilled Spanish lobster .....	8,50€ /100 gr. (Min. 600 gr.)

## salads

<b>Mediterranean.</b> Mezclum salad, zucchini, onion, tomato and special Chef's dressing .....	9,00€
<b>Caesar's.</b> Romaine lettuce with the famous Caesar's dressing, chicken, bacon, croutons, hard-boiled egg and Parmesan cheese .....	11,50€
<b>Verona.</b> Mezclum salad, duck ham, fresh goat cheese, dried tomato, pipes, honey, balsamic vinaigrette and grissini.....	13,80€
<b>Lima.</b> Quinoa with tuna belly, onion, tomato and extra virgin olive oil .....	16,00€

# paellas and rice courses

Minimum 2 people. Prices are per person. Available to take away



Gentleman's rice. Cuttlefish, boneless monkfish and peeled prawns .....	18,00€
Black rice with alioli. Cuttlefish, boneless monkfish and caramelized onions .....	19,00€
Mixed paella. Chicken, cuttlefish, green beans and peeled prawns .....	19,50€
Duck and peeled prawns paella.....	19,50€
Seafood boneless Paella. Monkfish, octopus, scallops, red prawns and mussels.....	25,00€
Fish and seafood paella. 1/2 lobster per person, king prawn, cuttlefish & peeled prawns ....	25,00€
Creamy rice with baby squids and cockles .....	27,50€
Creamy rice with Galician lobster.....	27,50€
Creamy rice with Minorcan red prawns .....	27,50€
Juicy rice pot with seafood. Cuttlefish, mussels, clams and peeled prawns .....	21,00€
Fish and seafood "Fideua". Vermicelli pasta with king prawn, Norway lobster, cuttlefish and peeled prawns .....	18,50€

## red tuna maximum quality

Auténtico Thunnus Thynnus de gran tamaño capturado de manera sostenible según el ICCAT. Solicite etiqueta de trazabilidad a su camarero. BALFEGÓ Quality

Red tuna Mediterranean ceviche .....	15,50€
Red tuna sashimi, served with soja, wasabi and ginger.....	15,50€
Tuna tartar with guacamole .....	16,50€
Red tuna Tataki with sautéed vegetables, wasabi Philadelphia and soy mayonnaise.....	23,50€
Grilled red tuna fillet with garlic and parsley and Boulangère potatoes .....	24,50€

## Fish

Ask for the daily catch that bring our local fishermen

Seabass in a salt crust with boiled potatoes, vegetables and tartar sauce .....	25,00€
Codfish fillet with leek sauce and boulangère potatoes .....	21,00€
Hake Minorcan style (baked in the oven with boulangère potatoes).....	21,00€
Monkfish in marinara sauce with mussels, prawns and boiled potatoes.....	23,50€
Grilled squid from Minorca with black alioli and vegetables .....	19,50€
Seafood "Caldereta". Rich soup with shrimps, king prawns, clams, squid and mussels ..	36€ /person
Grilled swordfish with jacket potato and vegetables .....	18,00€
Salmon fillet with a creamy salmon sauce over fettuccine pasta .....	18,00€
Grilled Dover sole with jacket potato and vegetables.....	19,00€
John Dory fillets Minorcan style (baked in the oven with boulangère potatoes)	20,00€

## minorcan lobster: Label guaranteed

Local lobster "Caldereta". Rich soup served with toasts.....	67,50€ / per person
Creamy rice with local lobster.....	67,50€ / per person
Local lobster cooked to your taste:.....	13,50€ / 100 gr. (Min. 600 gr.)
Deep fried with garlic   Grilled   Boiled   Au Gratin with alioli	

Ask to go with home made onion rings, organic fried eggs and homemade fried potatoes 5€ /person

## meat

All grilled meat courses are served with French fries and vegetables

Grilled aged beef entrecote .....	18,50€
Grilled aged beef tenderloin .....	24,50€
Grilled aged beef rib eye (500gr with bone) .....	25,00€
Chateaubriand. (Min 2 people, price per person) .....	25,00€
Roast shoulder of suckling lamb with boulangère potatoes .....	24,00€

\*Accompany your meat with green pepper sauce or Béarnaise sauce +2,50€