



BURDELL
DE FOC

the Pantry

Astorga cecina "de Castro"	22
Acorn fed iberic ham	26
Cured menorcan sobrasada	10
Cheeseboard of Menorca	10/persona
Santoña Anchovies "Don Bocarte", homemade smoked butter toast (8units)	24
Bread with tomato	4

let's nibble

Ali oli potatoes, roasted garlic and spicy mojo sauce	9,50
The best tomato of the island, dry tomatoes pesto, mahón cheese, rarugula and basil	18
Herbs salad, seasoned vegetables with green gazpacho and nuts	16
Mediterranean seafood salpicon with cañi dressing (lemon, sherry, cayene, vinegar, olive oil)	19
Payés chicken brine, bud leaves, spring onions and fresh herbs	16
Opened menorcan mussells with tomato sauce, fennel, cayene, capers and lemon peel	14
The best red tuna tartar, dressed roasted peper homemade gravy	24
Smoked tuna loin with miso and seaweed salad	26
Our red prawn, garlic/grill	26

OUR CHARCOAL GRILL

vegetables

Grilled artichoke with yolk and Iberian bacon "Joselito"	7ud
Eggplants, herbal yogurt, cucumber and cumin	18

sea

Tarantello, grilled buds and romesco	28
Squid, sobrasada and grilled spring onions	19
Sardines (catch of the day)	A/M

GUARNICIONES

Salad	6
Piquillo peppers	8
Padrón peppers	5

Meats

Chorizo Criollo	6/unit
black puddin	6/unit
Butifarra, beans, roasted garlic and toasted bread with tomato	16
Secreto Iberico (Iberian pork cut) (200 gr.)	18
Vacío (flank steak) (200 gr.)	19
Simmental steak cow, 50 days of maturation (2 people)	55
Coquelet chicken (+mojo sauce, 3€)	19/12
Gizzard beef	19

Roasted potatoes	4
Chips	5