



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	11€
JAMÓN JOSELITO.....	45€

starters

MENORCAN COW STEAK TARTARE cured egg yolk, local capers and hazelnut.....	36€
GRILLED VEGETABLES FROM OUR VEGETABLE GARDEN pork and truffled purée	30€
TOMATO SALAD FROM OUR VEGETABLE GARDEN with fresh herbs dressing and Torralbenc oil.....	28€
PRAWN CARPACCIO on crunchy seaweed	42€
GRILLED SCALLOP tender torralbenc almond cream and leeks.....	36€
CITRUS CURED CATCH OF THE DAY with pickled vegetables	32€
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.....	40€
GRILLED MENORCAN red prawn	market price
FREE RANGE CHICKEN CANNELLONI foie and truffle.....	40€
PIGGLET CONFIT with lemon thyme and tubers.....	43€
GRILLED JOSELITO IBERIAN PORK with aubergine	44€
GRILLED OLD BEEF CHOP.....	kg 92€
LOBSTER IN 3	170€
lobster ravioli and consommé lobster meat slices brioche with lobster fried egg and caviar	
GRILLED LOBSTER.....	market price

desserts

MAHÓN CHEESE CAKE.....	20€
TOASTED HAZELNUT COULANT and yogurt ice-cream from the "Lluriach" farm.....	16€
WHITE CHOCOLATE PANNA COTTA spice bread and strawberries.....	20€
LEMON AND MINT POMADA.....	16€
LOCAL CHEESE BOARD.....	24€



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