



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 30gr.....	69€
NATURAL OR GRILLED "GUILLARDEAU" OYSTERS.....	unit 9€

starters

SMOKED LEEK CREAM scallop and mushrooms	29€
PRAWN CEVICHE with avocado and chipotle emulsion.....	34€
BROWN CRAB STEW with thermal egg and cauliflower emulsion.....	32€
STEAK TARTARE cured egg yolk, hazelnut, and pickled vegetables	30€
STEWED CUTTLEFISH on ionic broth.....	27€
GRILLED VEGETABLES Iberian pork, truffle purée and Torralbenc olive oil	27€

rices

RED PRAWN creamy rice.....	44€
WITH IBERIAN PORK and macadamia pesto.....	39€

menorca's lobster in "3"

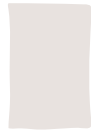
1 lobster ravioli with smoked consommé	
2 lobster meat Tataki	
3 lobster meat brioche, fried egg, and caviar.....	124€

mains

CHARCOAL GRILLED LOCAL FISH from the local market (please check with your waiter).....	market price
CHARCOAL GRILLED OCTOPUS with mashed potatoes and kale.....	39€
FREE RANGE CHICKEN foie, and truffle cannelloni.....	38€
BABY LAMB SHOULDER with rosemary, truffle purée and shallots	42€
LACQUERED IBERIAN PORK salsify and baked corn.....	40€
CHARCOAL GRILLED STEAK.....	84€ / Kg

desserts

CHOCOLATE FONDANT with tonka bean ice-cream.....	14€
POMADA (LOCAL GIN AND LEMON) with citric fruits and apple.....	14€
HAZELNUT AND PEANUT COULANT.....	14€
MAHON CHEESECAKE with confit cherries and toasted pine nuts.....	14€
LOCAL cheese selection	18€



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