

THE RESTAURANT

APPETIZERS

Mediterranean trio of dips 9

smoked aubergine, olive tapenade, beetroot and red berry

Green asparagus and prawn forest 15

with parmesan cream

Platter of Bellota ham and semi cured Son Vives cheese 22

with Catalan glass bread and grated tomato

Farmhouse terrine with Foie gras 16

Selection of croquettes 12

Prawn nems with Nuoc Mâm sauce 16

STARTERS

Stir fried squid 16

Enoki mushrooms, crunchy poppadum and curry emulsion

Seared Foie gras with quince and pistachio 18

Mahon mussel cocotte 11

green Thai curry sauce

Vegetarian starter 11

according to the organic vegetable harvest of the day

Warm Thai beef salad 15

Home-smoked salmon tatin 16

with crunchy vegetables

Prawn ravioli 18

filled with mushrooms and served in a Japanese consommé

MAIN COURSES

MEAT

Aged beef steak 1 kg (2 people) 54

Tagliata of beef tenderloin 24
with Villa Blanca sauce and gratin of potatoes

Steak tartare à la parisienne 22
served with vegetable chips and toast

Blanquette of Menorcan lamb with rice 22

Braised Pork cheeks in red wine 18
Écrasé of potato

Duck Magret, parsnips and fig chutney 23

FISH

Catch of the day (enquire) 25

Barbecued Octopus 22
on a bed of crunchy sunflower seeds, onion caviar and Kimchi

RICE

Wild mushroom risotto 17
with white truffle oil

***Bread* 1.5**

DESSERTS

Tiramisu 7

Crème brûlée cheesecake 7

Menorcan lemon mousse 8

Villa Blanca Sachertorte 9,5

Praline delight 8