



PEZ LIMÓN

Creative Mediterranean Cuisine

SINGLE BITES

OYSTER PEZ LIMÓN

Gillardeau No2 with almond horchata and kaffir lime oil.

ANCHOVY AND PASIEGO

Premium "00" anchovy on Sobao Pasiego spread with an aged Menorcan "Vermella" beef tallow spread.

'LA CHON' CROQUETTE

Elena's mother's own stew croquette recipe.

SALMON AND CAVIAR KATSU SANDO

Laminated brioche with house-marinated wild salmon, hazelnut cream, and "Amur Beluga" caviar.

CHEESE TASTING

A quartet of artisanal Menorcan cheeses. Selected seasonally.

ALMADRABA TUNA SALAD

Homemade Russian potato salad with bluefin tuna tartare and foam made from its spine.

COUNTRY ESCABECHE

Seasonal pickled mushrooms with flame-kissed eggplants, farm-fresh egg, and candied sesame.

LEMONFISH COCKTAIL

Marinated wild Menorcan lemonfish with accompanied by piparra gel, tapenade, and charred oranges.

RED PRAWN TARTARE

Red prawn tartare with gazpachuelo and an emulsion of local Son Catlar farm caramelized sobrasada.

CHILLI CRAB MUSSELS

Grilled mussels with chilli crab sauce and sun-dried tomatoes.

MAHÓN D.O. LEEKS CARBONARA

Slow-cooked leeks (3 hours), carbonara sauce foam, dehydrated guanciale, and aged Mahón cheese D.O.

BEEF TARTARE MILLEFEUILLE

Menorcan "Vermella" beef tenderloin tartare, thickened with its own fat, between thin slices of Sardinian flatbread with chive butter.

TO SHARE

SWEETBREADS AND BABY CUTTLEFISH

Glazed Menorcan "Vermella" beef sweetbreads, market-fresh baby cuttlefish, smoked chickpeas and Arugula pesto.

IBERIAN PORK FILLET

100% Iberian pork fillet, slow-cooked (12 h), with foie-gras sauce, coffee reduction, and roasted apple gel.

BLUEFIN TUNA BELLY

Chargrilled almadraba bluefin tuna belly with marmitako cream, roasted vegetable medley, and Codium seaweed.

"VERMELLA" BEEF RIB

Menorcan "Vermella" boned beef rib, slow-cooked (15 h) and glazed with demi-glace, smoked cauliflower cream, and crackling crumb.

CHARGRILLED MEAGRE

Wild meagre with chasseur sauce, black trumpet mushroom cream, and truffled French toast.

RICE OF THE DAY

Please ask our staff.

MAIN DISHES