

STARTERS

Seasonal tomato salad with olives, pickled red onion and <i>mollitas</i> made with AOVE	18€
Hand-carved Iberian ham with <i>ramellet</i> tomato and crispy toasted bread	26€
Salmorejo made from organic tomatoes and cottage cheese	14€
Egg cooked at 62°C with sobrasada, local boletus and saffron potato parmentier	14€
Oliaigu cappuccino with pear with its bread	15€
Balfego bluefin tuna tartare with cilantro vegetables, kimchi and wasabi lactonnaise	21€
Smoked Norwegian salmon with its roe, pickles, tartare sauce and dill oil	22€
Red prawn <i>croquet-nigiri</i> (4 pieces)	16€
Gratin of monkfish and prawns with grilled scallops and DO Mahón-Menorca cheese	23€

MAIN COURSES

FISH

Grilled cuttlefish with creamy potato and Menorcan curry	23€
Sole fillets with mandarin sauce, caramelised leek, and a mixed baby leaf salad	28€
Cod with beurre blanc and black eyed peas	29€
Balfego bluefin tuna loin tataki, vegetable tabbouleh, lime gel and black rice crumble	26€

MEAT

Grilled island chicken <i>picantón</i> , marinated, with lime-roasted potatoes and a salad of pea shoots and samphire	23€
Menorcan <i>Vermella</i> beef fillet with wild mushrooms sauce and dauphinoise potatoes	33€
Pork belly with Cantonese sauce and parsnip purée	28€

Please ask our staff for information regarding allergens.
VAT included

DESSERTS

Vanilla <i>crème brûlée</i> with almond tuile	9€
Our classic caramelized lemon tart with strawberry sauce	9€
Puff pastry with apple, apricot and vanilla ice cream (ask 15 min in advance)	12€
Mascarpone cream with red berries, chocolate ice cream and orange jelly	9€
Ice cream & sorbet selection	9€

DESSERT WINES AND PORT (by the glass)

Licor de mandarines de Biniarbolla. Menorca	7€
Ca n'Axartell dulce. Moscatell. VT Mallorca	8€
Dow's. Fine White Port. V N de Gaia, Portugal	8€
Real Tesoro. Pedro Ximénez. DO Jerez Xeres Sherry	8€
Messias Tawny Port. V N de Gaia, Portugal	8€
Tokaji Aszú. Château Dereszla. 5 Puttonyos. Hungary	9€

Please ask our staff for information regarding allergens.
VAT included