

CRISTINE'S KITCHEN

By Ses Forquilles

Starters



The four ages of Mahón cheese with figs:
Soft, Semi, Cured, and Aged *DP N*
16.00€

Pressed traditional Menorcan cured sausage
with honey and crystal break *SU*
15.00€

Acorn-fed Iberian ham served with
tomato bread *G*
23.00€

Red shrimp carpaccio, pine nuts, and
green pesto *DP SH N*
22.00€

Typical Menorcan curly endive raoles with
saffron mayonnaise *E G*
11.00€

Fried squid with citrus sauce *SH*
19.00€

Burrata with dried tomatoes, Kalamata
olives, and basil *DP*
16.50€

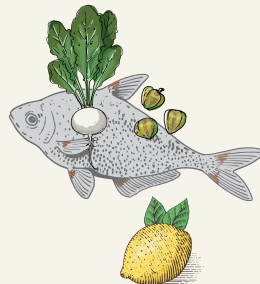
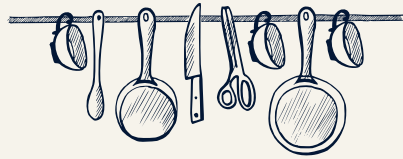
Vitello tonatto from the island with
mustard vinaigrette and capers *SU*
15.50€

Tomato salad, sea fennel and pickled
onion with lime
14.00€

Main courses

Fish of the day with its pil-pil, fennel
salad, and baby potatoes *DP F*
25.00€

Balfegó red tuna tataki with oriental
sauce and avocado emulsion *F S*
26.00€



Octopus tentacle with kitchen garden
vegetables, paprika, and mashed
potatoes *L SH*
25.00€

The specialty of our chef, Pau Sintes:
Whole oven-roasted eggplant with chives,
rosemary honey, and sesame
16.50€

Steak tartare prepared à la minute, with
house pickles *E*
24.00€

Rossini sirloin steak: Minorcan veal with
pressed foie, Pedro Ximenez sherry
sauce, and baby potatoes *DP SU*
28.50€

Iberian pork cheek terrine with potato
parmentier and Bolets de Menorca wild
mushrooms *DP*
21.00€

Desserts



Cristine's chocolate cake with bitter
almond ice cream *E G DP*
8.00€

Halls pineapple. Pineapple quarter served
with lime, honey, and Halls
7.50€

Creamy Mahón cheesecake *E G DP*
7.50€

Our lemon pie, with crumble and
meringue *E G DP*
8.00€

Island-made ice creams *DP*
6.00€



SU Sulphates *S* Soy *G* Gluten *DP* Dairy Products *F* Fish *SH* Shellfish *E* Eggs *N* Nuts