



STARTERS

The Four Ages of Mahón DOP Cheese with Figat: Fresh, Semi-Cured, Cured, and Aged. (DP, G, SU, N)
16.50€

Grilled "payés" sobrasada from Santa Catalina with honey and cristal bread. (G, SU)
16.00€

Red prawn carpaccio with pine nuts and ceps. *Option to add 20g of caviar for €50.00.* (N, SH)
23.00€

Braised carrot, pickled carrot cream, pickled carrot cubes, and glazed mini carrots. (DP)
16.00€

Roasted eggplant tartare with caramelized onion base, aged cheese, and toasted peanuts. (N, DP, S)
17.00€

64°C egg with Bolets Menorca mushrooms, parmentier, and meat reduction. (E, G, DP, S)
17.50€

Steak tartare prepared à la minute, with house pickles and crispy flakes. (SU, E)
26.00€

Marinated rock fish crudo with green apple, confit leek, and pickled fennel. (F, SU, E)
24.50€

MAINS

"A la Bruta" Squid: Sautéed squid with a creamy squid ink base and dehydrated sobrasada. (SH, DP, SU)
25.00€

Roasted sea bass with snap pea and almond cream, black trumpet mushrooms, confit zucchini, and pil-pil sauce. (F, DP)
27.00€

Peeled and grilled scarlet prawns from Sa Llotja with an onion cream base and their head flambéed with Suau. (SH, DP)
37.00€

Catch of the day from Sa Llotja (*Price according to market. Please check with our team before ordering.*)

Cabbage roll stuffed with braised Iberian pork, potato parmentier, and its jus reduction. (DP, G)
25.00€

Menorcan veal tenderloin Rossini with seared foie, PX reduction, and baby potatoes. (SU, DP)
31.00€

DESSERTS

Cristine's Chocolate Tart with bitter almond ice cream. (DP, E, G)
9.00€

Brossat with figs: Creamy ricotta and chamomile, fig gel, honey sponge cake, and dried figs. (DP, E, G)
10.50€

Lemon Pie: Lemon cream with white chocolate and Gin Xoriguer, mint crumble, and dried meringue. (DP, E, G, N)
10.00€

BREAD SERVICE

Sourdough bread with Menorcan seasonings: Pont Modorro olive oil, Sa Canova butter, and Flor de Sal from the Fornells salt flats. / 4 pcs. (G, DP)
7.00€

Crispy cristal bread with grated tomato and EVOO. (G)
6.00€