

Cristine Bedford's KITCHEN

— STARTERS —

The four ages of Mahon cheese with fig: Tender, Semi, Cured, and Aged. (DP, N)
16.50€

Santa Catalina Farmer *sobrasada* grilled with honey and crystal bread. (SU, G)
16.00€

Cantabrian anchovies, piparras, and Kalamata olives, with Menorca oil and crispy toasts. (SU, G, F)
16.00€

Red shrimp carpaccio, pine nuts, and green pesto. (SH, N, DP)
22.00€

Pumpkin and leek cream with basil oil and Mahón cheese shavings. (DP, N)
14.00€

Roasted sweet potato with caramelized onion cream, pickled onion, and pine nuts. (DP, N)
16.00€

Egg at 64°C with Bolets Menorca mushrooms, parmentier, and meat reduction. (E, DP, G)
15.50€

Steak tartare prepared à la minute, with house pickles. (E, SU)
25.00€

— MAINS —

Traditional Menorcan seafood stew: Rockfish panadera with potatoes. (P, SH, DP)
26.00€

Iberian pork cheek terrine with potato parmentier and Bolets Menorca mushrooms. (G, SU)
24.00€

Fresh fish of the day with sautéed vegetables in confit garlic oil. (E, S)
26.50€

Menorcan lamb, slowly cooked with a base of spiced hummus and braised cherry tomatoes. (S)
24.00€

Rossini sirloin of Menorcan beef with grilled foie, PX reduction, and baby potatoes. (SU, DP)
29.00€

— DESSERTS —

Cristine's chocolate cake with bitter almond ice cream. (N, S, DP, G, E)
8.50€

Tarte Tatin, classic apple or pear depending on the season with vanilla ice cream. (S, DP, G)
8.50€



BREAD SERVICE

Sourdough bread with its Menorcan seasonings: Pont Modorro Oil, Sa Canova Butter, and Fleur de sel from the Fornells Salt Flats. (G, DP)
3.00€/Person

Crispy glass bread with grated tomato and extra virgin olive oil. (G)
6.00€

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