

STARTERS AND ½ RATIONS



1. *Menorcan cheese board*
2. *Menorcan charcuterie board*
3. *Ham "amb olí" bread*
4. *Anchovies*
5. *Iberian ham*
6. *Melted Jersey cheese*
7. *Sautéed cuttlefish with broad beans and sobrasada*
8. *Galician-style octopus*
9. *Steamed mussels*
10. *Grilled mussels*
11. *Mussels marinara style*
12. *Baked mussels*
13. *Roman style squid*
14. *Eggplant Menorcan style*
15. *Garlic prawns*
16. *Alioli snails*
17. *Snails with spider crab*
18. *Beef carpaccio*
19. *Bread with loin and alioli*
20. *Squid*
21. *Bread with tomato*
22. *Alioli*

"In case of not specifying, ½rac will be served."

SALADS

1. *Can Jaume Salad*
2. *Warm avocado and prawn salad*
3. *Bonito salad*
4. *Mixed salad*
5. *Salamandroña*
6. *Caesar salad*
7. *Goat cheese salad*

PASTA

1. *Spinach noodles to taste**
2. *Spaghetti to taste**
3. *Meat cannelloni*

**pesto - bolognese - seafood - cheese*

MEATS

RESTAURANT CAN JAUME



CUINA MENORQUINA

ES MERCADAL
Tel. 971 017 717



VAT NOT INCLUDED.

1. *Beef tenderloin*
2. *Cured beef tenderloin*
3. *Beefsteak*
4. *T-bone steak*
5. *Cured beef steak*
6. *Lamb chops from Menorca*
7. *Lamb Chops Platter*
(with fried egg and potatoes with fried onion)
8. *Baked suckling pig*
9. *Baked lamb*
10. *Rabbit with figs*
11. *Schnitze*
12. *Baked Chicken*

Sauces: pepper, Menorca cheese and blue cheese

FISH

1. *Grilled squid*
2. *Grilled monkfish*
3. *Boat fish*
4. *Menorcan-style squid*
5. *Squid stuffed with monkfish and prawns*
6. *Grilled cuttlefish*

RICE – minimum 2 pers.

1. *Mixed paella*
2. *Seafood paella*
3. *Paella "Senyoret"*
4. *Butifarrón and squid paella*
5. *Black rice*
6. *Lobster paella*

BOILERS AND BROTHS

1. *Seafood boiler*
2. *Seafood broth rice*
3. *Crab boiler*
4. *Lobster stew*

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