

SALADS

Quinoa salad Quinoa, sauteed vegetables and cod	12,5€
Tomato salad Sliced tomato, spring onion, Mahón cheese and capers	12€
Avocado salad with Menorcan prawns Mixed lettuce, avocado pear, prawns and cocktail sauce	13,9€

STARTERS

Crystal bread with tomato	2,5€/ud
Menorcan clam	3,5€/ud
Steamed rock mussels from the port of Maó	13€
Carpaccio of Menorcan prawns	16,5€
Clams marinera with white wine	19€
Sea bass ceviche	15€
Menorcan prawns with garlic	16€
Deep fried Menorcan "anemone"	14€
Cuttlefish sauteed with Menorcan sobrasada	14€
Menorcan prawns sauteed with Gin Xoriguer	16,5€
Fried squid with kimchi sauce	16€
Fried baby squid with our black ink alioli	13€
Scrambled potatoes, leeks and Menorcan sobrasada	12€
Fried artichokes	14€
Stuffed courgettes menorcan style (stuffed with vegetables)	12€
Grilled octopus with homemade mashed potato	25€
Baked camembert with garlic and red wine	11€
Homemade cod croquettes (10 ud)	12,5€
Fried potatoes with spicy sauce	7€

FISH AND SEAFOOD

Monkfish grilled or fried with onions	24€
Cod steak finished at the oven with honey and mustard sauce	20,5€
Bluefinn red tuna steak with teriyaki sauce and fresh vegetables sauteed with sesame seeds	28€
Fried menorcan lobster with eggs and chips	155€/kg

MEATS

Baked local lamb with provence herbs sauce	21€
Suckling pig with crackling and apple sauce	26€
Beef loin (300gr)	11,5€
Top loin of beef matured 50 days (600 gr)	49€

RICE

(minimum for two people)

Seafood rice with red prawns and cuttlefish	22,5€/person
Seafood black rice with prawns and cuttlefish	22,5€/person
Lobster (bogavante) rice	31€/person
Noodle fish rice with prawns and cuttlefish	22€/person
Menorcan lobster stew (only on request)	80€/person

HOMEMADE DESSERTS

Chocolate coulant (10 minutes of cooking)	8€
Apple tart	7€
Cheese cake with homemade forest fruits jam	7€
Coconut ice cream Nou Siroco	7€