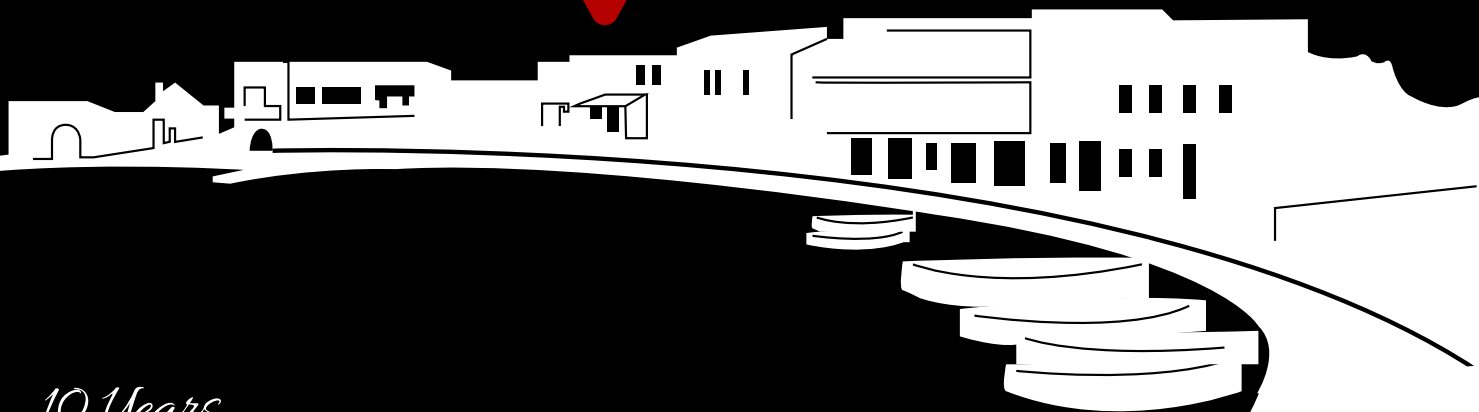
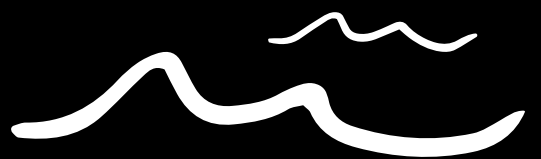


RESTAURANT

Sa Barqueta

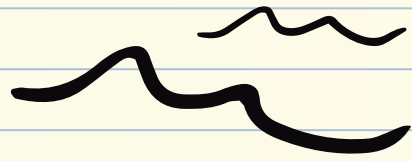
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Tapas

ON DRY LAND

Potatoes with brava and allioli sauce	7.80
Nachos with cheese	8.50
Nachos Sa Barqueta (with sobrasada)	10.00
Home made meatballs with tomato sauce	9.50
Laquered chicken wings and kimchi	9.50
Duck magret with caramelized apple	16.00
Hummus with sobrasada and poached egg	9.50

LIFTING THE ANCHOR

Fried squid rings	17.50
Grilled cuttlefish with garlic and parsley	14.50
Grilled cuttlefish with sobrasada	16.00
Fried cuttlefish with acevichada mayonnaise	15.50
Fried white baits	10.00
Fried cod with pickled onion and tartar sauce	16.00
Prawns with garlic and poached egg	17.00
Prawns with mustard seeds and turmeric	16.50

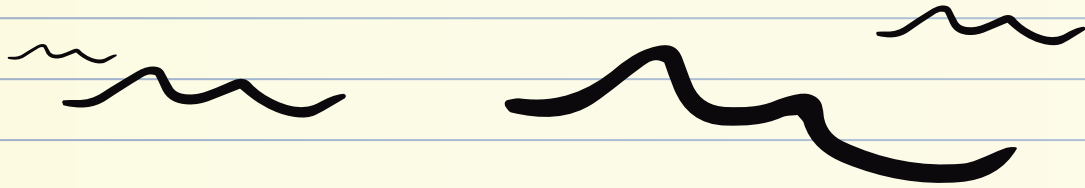
SAILING TROUGH MAHÓN HARBOUR

Steam mussels with white wine	11.00
Steam mussels with Gin Xoriguer and mint	14.00
Grilled mussels with sobrasada	12.00
Grilled mussels with garlic and parsley or pepper	11.50
Grilled clams with garlic and parsley or pepper	16.00
Clams with Sake	19.00



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THE VEGETABLES PATCH

Vegetables with romesco sauce	9.50
César salad with chicken, belly pork and parmesan cheese	11.00
Goat cheese salad fambled with honey, tomato, strawberry and nuts	11.50
White beans salad with morocan spices	10.00
Tomato salad with onion and tuna belly	10.50
Burrata with cherry tomatoes confit with garlic, rosemary and kalamata olives	16.00
Strawberry Gazpacho with tomato ice cream	9.50
Aubergine and cherry tomato curry with Greek yogurt and naan bread	12.00



SA BARQUETA GRILL



Beef sirloin steak from MENORCA	24.00
Beef fillet steak from MENORCA	28.00
Pork tenderloin	17.00
Deboned chicken leg meat	13.00
Sauce to choose: Mahón cheese	2.00
Five peppers	2.00
Romesco	2.00

TOASTS

Escalivada (roasted peppers and eggplant)	10.50
Sobrasada, Mahón cheese and honey	9.50

* Bread 1.50

Ask the waiter for the list of allergens



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Wines

X WINE

Red

		Cup	Bottle
Hacienda López de Haro	Rioja (Tempranillo Garnacha tÍnta Grazino)	3.50	16.00
Arroyo	Ribera del duero 100%(Tempranillo)	3.50	16.00
López Cristóbal	Ribera del duero (TÍnta del paÍs Merlot)		25.00
Muga Crianza	Rioja (Tempranillo Garnacha Graciano Mazuelo)		24.00
LuÍs Cañas	Rioja (Tempranillo Garnacha)		20.00
Sa Forana	Illa de Menorca (Cabernet Sauvignon, Merlot, Tempranillo, Syrah)		25.00
Petit Pittanum	Bierzo		17.00
Favaritx	Illa de Menorca (Malvasía)		26.00
Bitxarrako	Ribera del Duero (Tempranillo 100%)		20.00
Mimetic	Calatayud (Garnacha, Monastrell)		19.00

White

		Cup	Bottle
Murviedro	Valencia (Sauvignon Blanc)	3.00	15.00
Ijalba	Rioja (Viura 100%)Ecologic	3.00	15.00
Descomunat	Rueda (Verdejo)	3.00	15.00
Cuarenta VendÍmias	Rueda (Verdejo)		18.00
José Pariente	Rueda (Sauvignon Blanc)		20.00
Paco & Lola	Ries baixes (Albariño)		20.00
Binitord	Illa de Menorca (Chardonnay, Macabeo, Merlot)		25.00
Favaritx	Illa de Menorca (Malvasía)		24.00
Vionta	Monterrei (Godello 100%)		21.00
Lusco	RÍas baixas (Albariño 100%)		24.00
Sommos	Somontano (Chardonnay)		18.00
Llavors	Empordá (Cariñena, Merlot, garnacha tinto, Syrah)		20.00
Fer volar coloms	(Gewürztraiminer, Muscat, Sauvignon blanc)		18.00

Rosé

		Cup	Bottle
Murviedro	Valencia (Cabernet Sauvignon)	3.00	15.00
Lácria Baccus Sí	Penedés Garnacha (Tempranillo Syrah)	3.00	15.00
Muga	Rioja Garnacha (Tempranillo Viura)		20.00
Coral	Navarra (Cabernet Sauvignon, Garnatxa)		17.00
Viña Real	Rioja (Viura, Tempranillo)		18.00

Sparkling

		Cup	Bottle
Francesc Ricard Brut	Almansa (Macabeo Xarel.lo Parellada)	3.00	15.00
Reventós i Blanc l'Hereu	Penedès (Macabeo Xarel.lo Parellada)		21.00

X HOMEMADE SANGRÍA

	Cup	Jug		Cup	Jug
Sangria de vi negre 1,25L	3.50	12.00	“Tinto de verano” amb llimonada	2.50	10.00
Sangria de cava 1,25L	4.00	14.00	“Tinto de verano” amb sprite	2.50	10.00

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Drinks

X WATER AND SOFT DRINKS

Water 0,33L	1.50		
Water 1,5L	3.00	Aquarius lemon / Orange	2.80
Sparkling water	2.80	Nestea	2.80
Schweppes tonic	2.50	Bitter Kas	2.50
Coke / zero	2.50	Juices	2.50
Fanta lemon / Orange	2.25	Fresh orange juice	3.50
Limonade	2.50		

BEER X

Small beer	2.50	Heineken 0,0%	2.80
Large beer	4.50	Alhambra	3.10
Small beer Graham pearce	3.00	Graham pearce brown ale (Men)	3.50
Large beer Graham pearce	5.50	Estrella Galicia 1/3	2.50
Estrella Damm 1/3	2.50	Daura Damm (Sin gluten)	2.80
Free Damm 0,0%	2.80	Ladrón de manzanas 1/3	2.80
Voll Damm 1/3	3.00	Free Damm 0,0% Tostada	2,80
		El Águila SIN FILTRAR	3.00

X ALCOHOLIC DRINKS

Vermut	4.00	Carlos I	6.50
Magno Soberano 103	4.00	Larios 1866	7.50
Torres 5	4.50	Cardú	6.00
Torres 10	5.00	Cupitos	2.50
Bailey's. Tía María. Hierbas. Anís. Amaretto. Pacharán. Cointreau. Licor 43			3.50

X COFFEE

Spreso	1.30	Café latte	1.90
Small white coffee	1.50	Coffee tiger nut milk	2.10
With milk	1.80	Small coffee with liqueur	2.30
Black large coffee	1.80	Coffee Liqueur Milk	2.50
Cappuccino	2.30	Irish coffee	4.80

TEAS AND INFUSIONS X

Negro. Rojo. Verde. Menta poleo. Roibos	1.50	Manzanilla de Menorca	2.00
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Thank you

