

To share

Our andalusian style sobrasada marinated squid rings with paprika mayonnaise	14,50 €
Roast chicken and foie gras croquettes with muscatel jelly	11,00 €
Almond vichyssoise, date baklava, brossat cheese and pistachio ice cream	12,50 €
Low-temperature cooked oxheart tomato stuffed with anchovies, Mahon pesto, spiced tomato chutney, capers and Binibeca cheese foam	12,50 €
Sea and mountain of pork dewlap, langoustine, umami jus and rosemary glazed Apple	18,50 €
Carpaccio of Menorcan coast prawns, miso and papaya vinaigrette, seared avocado and spirulina mayonnaise	26,50 €
Café de Paris mussels with a hint of tarragon	14,00 €
Scrambled organic eggs, smoked eel, cucumber osmotized in lime, cherry tomatoes confit, dehydrated olives and fish roe	19,50 €
Donut stuffed with stewed oxtail, yakiniku sauce, soufflé potatoes, watercress salad and citrus mayonnaise	13,00 €
Cantabrian Anchovy fillets	12,00 €
Joselito ham (80grs)	22,00 €

From the coast

Blue fin tuna tataki, fresh Montseny wasabi, shiitake mushrooms, piparra peppers and teriyaki sauce	28,50 €
Papillote style local fish cooked in fig tree leaf, textured "oliaigua" and ratatouille	27,00 €
Fresh Turbot, fennel cream, roasted lettuce heart, crispy poppadum and aniseed herbs emulsion	29,00 €
Soft shell crab, summer vegetables, local crab and red curry bisque	28,50 €

From the land

Beef fillet Rossini, merlot red wine sauce and vegetables from our garden	32,00 €
Mellow pork cheek, parsnip pure and apricot textures	28,00 €
Terrine of lamb cooked in its own jus, olive hummus, spiced popcorn, goat milk yogurt and mint emulsion, baby corn	29,00 €

Our Desserts

Santa Mariana 57	7,50 €
(Whiskey Toffee, wiped Chocolate ganache, Vanilla foam and Coffee Ice Cream)	
Pineapple millefeuille	7,50 €
(Gin Xoriguer scented pineapple, lime and mint cream, lime sorbet and crème fraîche)	
Frangelico Ensaimada	7,50 €
(Ensaimada, hazelnut praline, Frangelico liqueur crème anglaise and hazelnut Ice cream)	