



First Flavors

Salad with tomato and tuna belly, with a honey and Francisco Almagro oil dressing

22€

Peruvian raw amberjack fish salad, cucumber in Chile water and coriander

24€

Santa Mariana Croquettes

3,50€/und

Menorcan sausage cannelloni with a foie gras, basil and wonton

21€

Potato salad with Minorcan white prawns topped with a foam of mayonnaise

and oil of plankton

22 €

Minorcan red beef steak tartare with fried quail egg

32,50€

Our Kitchen

Minorcan red beef sirloin steak with a pepper and brine cream sauce

34€

Creamy rice with mushrooms

28€

Menorcan beef cheeks with parmentier potatoes and Chinese cabbage

29.50€

Free-range chicken in a creamy almond and pistachio sauce

29€

Squid cooked in its ink with a caramelized onion essence

25€

Artichoke casserole with baby broad beans and iberian ham foam

18€

Squid a la “bruta” rice, sobrasada and confit garlic oil

32€

Confit sea bass with romesco sauce and baby vegetables

28,50€

Sweet ending

Dark chocolate coolant with a white liquid chocolate filling and milk chocolate ice cream with a touch of tonka bean

12€

Millfeuilles of tarte tatin with pastry cream served with vanilla ice cream and apple jelly

15€

Mahon chesse Crème brûlée

15€

Textures of Lychee with textures of Modena vinegar and rose petals

15€

Textures of Pistachio with raspberries

15€