



MENORCAN ESSENCE

From the postcard to the last light

A stroll around the island

First steps amidst salt, earth, and breeze

Menorcan red prawn carpaccio with prawn oil

‘Gilda’ a little skewer of vermouth gel and
candied orange peel

Sobrasada and Menorcan cheese toast

Santa Mariana cocktail

Postcard of Menorca

The moment that remains

Potato salad with Menorcan white prawns and a mayonnaise foam with a
teardrop of plankton.

Cured Wagyu with smoked oil and hints of caviar.

Foie gras royal with a sweet Pedro Ximénez sauce and a crispy pine nut and black
truffle gold topping.

Roasted piquillo pepper stuffed with sun-dried tomatoes and hazelnuts, with a slice
of portobello mushroom and onion demi-glace with tomato-infused oil.

Menorcan sausage cannelloni with foie gras cream sauce, basil and wonton.

Squid rice, sobrasada and Almagro confit garlic oil

Menorcan pork roulade stuffed with langoustine in its jus and an added touch of
spice

Light falling on the sea

Sweetness, calm, and a final reflection

Lychee with a heart of Modena and a whisper of rose petals

Santa Mariana Infusion

Petits fours

The promenade pauses.

The light settles on the sea.

Menorca remains.

