



## land, sea and fire

We source our ingredients from small local suppliers, nearby markets, and from our own winery.  
Our cuisine is a compromise with the essence of Minorca.

## appetizers

“ROYAL SIBERIAN” CAVIAR 30gr

RAW GILLARDEAU OYSTER

## starters

LIGHT AVOCADO CREAM

with red tuna spicy chile morita dressing

SCALLOP SASHIMI

with fennel “ajoblanco” and Torralbenc olive oil

LOBSTER

red aguachile

TELEOST FISH CEVICHE

with pickled vegetables

OLD COW STEAK TARTARE

pickled vegetables and Dijon mustard ice-cream

CHARCOAL GRILLED VEGETABLES

Iberian pork, truffle purée and Torralbenc olive oil

SPIDER CRAB STEW

thermal egg and fennel emulsion

## rices

RED PRAWN

creamy rice

WITH SEA CUCUMBER

Iberian pork and mushrooms

WITH LOBSTER AND ÑORA PEPPERS

and their own coral gratin with alioli (min. 2 persons)

## grilled

CHARCOAL GRILLED LOCAL FISH  
(whole catch)

LOBSTER IN "3"

1 tataki  
2 smoked consommé  
3 coral and claws on a brioche, fried egg and truffle oil

OLD COW STEAK  
charcoal grilled

LACQUERED IBERIAN PORK  
salsify and leeks

FREE RANGE CHICKEN  
foie and truffle cannelloni

## desserts

LOCAL GIN AND LEMON "POMADA"  
with green apple, lime and mint

FRENCH TOAST  
with dulce de leche caramel cream and rosemary ice-creame

CHEESE FOAM  
honey bread, toffee and liquorice

FUDGY CHOCOLATE CAKE

MINORCAN  
cheese selection



If you have any food intolerance or allergy, please contact our Maitre