

## 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.....	65€
RAW GILLARDEAU OYSTER.....	unit 6€

## starters

LIGHT AVOCADO CREAM with red tuna spicy chile morita dressing.....	24€
SCALLOP SASHIMI with fennel "ajoblanco" and Torralbenc olive oil.....	25€
MENORCA'S LOBSTER red aguachile.....	35€
TELEOST FISH CEVICHE with pickled vegetables.....	26€
OLD COW STEAK TARTARE pickled vegetables and Dijon mustard ice-cream.....	26€
CHARCOAL GRILLED VEGETABLES Iberian pork, truffle purée and Torralbenc olive oil.....	24€
SPIDER CRAB STEW thermal egg and fennel emulsion.....	28€

## rices

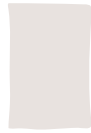
RED PRAWN creamy rice.....	35€
WITH SEA CUCUMBER iberian pork and mushrooms.....	34€
WITH LOBSTER AND ÑORA PEPPERS and their own coral gratin with alioli (min. 2 persons).....	PERS. 78€

## mains

CHARCOAL GRILLED LOCAL FISH (whole catch) .....	market price
MENORCA'S LOBSTER IN "3" .....	96€
1 tataki	
2 smoked consommé	
3 coral and claws on a brioche, fried egg and truffle oil	
OCTOPUS with romesco sauce .....	34€
OLD COW STEAK charcoal grilled .....	73€/kg
LACQUERED IBERIAN PORK salsify and leeks .....	30€
FREE RANGE CHICKEN foie and truffle cannelloni .....	28€
ROASTED BABY LAMB shoulder with rosemary .....	36€

## desserts

LOCAL GIN AND LEMON "POMADA" with green apple, lime and mint .....	10€
FRENCH TOAST with dulce de leche caramel cream and rosemary ice-cream .....	10€
CHEESE FOAM honey bread, toffee and liquorice .....	10€
FUDGY chocolate cake .....	10€
MINORCAN cheese selection .....	16€



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