



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

JOSELITO IBERIAN HAM	45€
ROYAL SIBERIAN CAVIAR	76€
GILLARDEAU N° 2 OYSTERS (natural or grilled)	unit 11€

starters

STEAK TARTARE with local capers and hazelnut	38€
GRILLED VEGETABLES FROM OUR VEGETABLE GARDEN iberian ham and truffle purée	34€
TOMATO SALAD FROM OUR GARDEN with fresh herb dressing and torralbenc olive oil	28€
PRAWN CARPACCIO on crispy seaweed	48€
CITRUS CURED SEA BASS with pickled vegetables	36€
STUFFED PEPPER with glazed duck and caper escabeche	34€
LOCAL LOBSTER SALPICÓN SALAD with its grilled head	75€
SLOW-COOKED EGG truffled potato and grilled mushrooms	36€
ROASTED EGGPLANT fresh herb pesto and anchovy	34€
BLUE FIN TUNA TARTARE with spicy dressing, crispy cuttlefish and caviar	56€
LOBSTER RAVIOLI with bouillabaisse and fennel	65€

rice

CREAMY RICE with red prawn	46€
GARDEN VEGETABLE RICE with herb emulsion	38€
IBERIAN PORK RICE	44€

main course

CHARCOAL GRILLED WHOLE FISH	
from "sa llotja" fish market	market price
LOBSTER IN 3	195€
ravioli and consommé	
lobster body	
lobster brioche with fried egg and caviar	
GRILLED LOBSTER	Kg. 160€
GRILLED OCTOPUS	
romesco pil-pil sauce and pickled spring onions	42€
CHARCOAL- GRILLED MENORCAN	
red prawn	market price
FREE-RANGE CHICKEN CANNELLONI	
with foie gras & truffle	40€
CHARCOAL-GRILLED "JOSELITO"	
iberian pork	48€
SLOW-ROASTED SUCKLING LAMB SHOULDER	48€
CHARCOAL-GRILLED PREMIUM	
old cow chop	kg 92€

desserts

MAHÓN CHEESE CAKE	18€
CHOCOLATE FONDANT	
hazelnut and orange	18€
TOASTED HAZELNUT COULANT	
with yogurt ice cream from "Iluriach" farm	18€
MELON, LEMON AND MINT "POMADA"	16€
FLAN TORRALBENC	16€
MENORCAN CHEESE SELECTION	24€



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