



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€
GUILLARDEAU OYSTER TASTING bloody mary yuzu, caviar raw and grilled	65€

starters

STEAK TARTARE "es murtarets" capers and hazelnut	38€
GRILLED VEGETABLES iberian ham and truffle purée	34€
ORGANIC TOMATO SALAD with fresh herb dressing and torralbenc olive oil	28€
MENORCAN PRAWN CARPACCIO menorcan prawns and crispy seaweed	48€
CITRUS CURED SEA BASS with pickled vegetables	36€
STUFFED PEPPER with glazed duckling and a caper marinade	34€
LOCAL LOBSTER SALPICÓN SALAD with its grilled head	75€
GRILLED MIXED MUSHROOMS sobre patata y trufa	36€
ROASTED EGGPLANT fresh herb pesto and anchovy	34€
BLUEFIN TUNA TARTARE with a spicy dressing, squid tentacles and caviar	56€
LOBSTER RAVIOLI with bouillabaisse and fennel	65€

rice

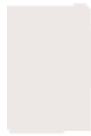
CREAMY RED PRAWN RICE	46€
VEGETABLE RICE with herb emulsion	38€
IBERIAN PORK rice	44€

main course

CHARCOAL GRILLED WHOLE FISH from "sa llotja" fish market	market price
LOBSTER IN 3	195€/100gr.
ravioli and consommé	
lobster meat slices	
lobster brioche with fried egg and caviar	
GRILLED MENORCA LOBSTER	18€/100gr.
CHARCOAL- GRILLED MENORCAN RED PRAWN	market price
FREE-RANGE CHICKEN CANNELLONI with foie gras & truffle	40€
CHARCOAL-GRILLED "JOSELITO" IBERIAN PORK	48€
SUCKLING LAMB SHOULDER CONFIT with thyme	54€
CHARCOAL GRILLED OLD COW CHOP	9,8€/100 gr

desserts

STRAWBERRIES with crea and caramelised nuts	18€
CHOCOLATE FONDANT hazelnut and orange	18€
TOASTED HAZELNUT COULANT with yogurt ice cream from "lluriach" farm	22€
REFRESHING "POMADA" with seasonal fruits	18€
FLAN TORRALBENC	18€
MENORCAN CHEESE SELECTION	24€



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