



“La Chon” Croquette 3.20 (unit)

Homemade stew croquette, Elena’s mother’s recipe

Anchovy & Pasiego Sponge 9 (unit)

Pasiego sponge cake with Vermella cow butter, premium Cantabrian 00 anchovy, Iberian pork jowl veil and sea fennel

White Prawn Russian Salad 18

Potato salad with Menorcan white prawn and its head oil

Red Partridge Formatjada 17

Traditional Menorcan pastry filled with marinated red partridge, foie micuit and Menorcan figat

Marinated Leeks 19

Puerros escabechados a baja temperatura con queso de cabra menorquín Es Tonedor, bizcocho de zanahoria, sésamo garrapiñado y yogurt de Menorca

“Coca amb tonyina” 21

Traditional Alicante tuna “coca” made with Balfegó bluefin tuna loin, smoked onion praline and toasted pine nuts

Amberjack “Salpicón” 23

Amberjack loins with “salpicon” cream, parsley oil, green pepper gel and black olive cream

Tongue Tonnato 20

Carpaccio of braised Menorcan Vermella beef tongue with tonnato sauce, quince, Menorcan pickles and toasted pine nuts

Avocado Cannelloni 19

Warm avocado cannelloni filled with amberjack belly bound in gribiche sauce

Scarlet Prawn Tartare 27

Menorcan scarlet prawn tartare, Porc Faixat sobrasada, smoked herring roe and Málaga-style gazpachuelo

Sweetbread & Baby Cuttlefish 28

Low-temperature beef heart sweetbread, smoked chickpea and bay baby cuttlefish

Grilled croaker 29

Chargrilled croaker served over a Beluga lentil stew with Iberian ham and leek cream

Pig’s trotter & pork cheeks 31

Menorcan pig’s trotters stuffed with Iberian pork cheeks, served with smoked cauliflower cream

Monkfish with “verdinas” beans 33

Low-temperature monkfish with “verdinas” beans in pil-pil sauce and veil of Menorcan black pudding

Onglet with Green Pepper sauce 29

Slow-cooked onglet of Menorcan red beef with green pepper sauce, celeriac cream and roasted pear

Bluefin tuna cheek 30

Braised Balfegó bluefin tuna cheek with Galician velvet crab cream and roasted red pepper emulsion

Home-made bread service with Menorcan olive oil tasting 4.50 €

Gluten-free bread “Triticum” 5 €

Prices include VAT

If you have any allergies or intolerances, please inform our staff

Allergen menu available

