

Starters & Tapas

Padrón peppers (G)	15,00€
Squid croquettes (C, G, H, L)	16,00€
Spanish cured ham (Ibérico) croquettes (G, H, L)	16,00€
Spanish cured ham (Ibérico)	26,00€
Cheese from Mahón-Menorca (L)	18,00€
Steamed mussels (C, SU)	16,00€
Mussels “marinere style” (C, M, P)	17,00€
Menorcan sautéed Prawns (C)	27,50€
Battered squid rings (G, H)	23,00€
Andalusian style squid (G, H)	23,00€
Octopus “Gallega style”	27,00€
Sautéed clams with or without seafood sauce (M, P)	24,00€
Razor Clams (M)	25,00€
Stuffed aubergines “Menorquina style” (G, H)	18,00€
Menorca grilled prawns (250gr) (C)	37,00€

Pasta

Lasagna Bolognese (A, FC, G, H, L, SE)	16,00€
Lumache pasta with pesto and sun-dried tomatoes (G, FC, L)	16,50€
Seafood paccheri pasta (C, G, M, P)	20,00€

Fresh Starters

Mixed salad with premium tuna (H, P)	15,00€
Tomato, onion and premium tuna salad (P)	15,00€
Cherry tomato salad with lambs lettuce, burrata, and pesto dressing (FC, L)	16,50€
Avocado and prawns salad (M)	17,50€
Salad “Mirador”: goat’s cheese, nuts & plum vinaigrette (FC, L, S)	17,00€
Beef carpaccio with Mahón cheese shavings (FC, G*, L)	25,00€
Local fish carpaccio (G*, P)	25,00€
Local fish ceviche (P)	24,00€
Seared red tuna with soy sauce (G*, P, S)	29,00€
Grilled beetroot hummus (G, SE*)	20,00€
Red tuna tartare (G, H, L, S, P)	27,00€

Paellas & Rice

Iberian pork paella (C, M, P)	*25,00€
Mixed paella (seafood & meat) (C, M, P)	*21,50€
Seafood paella (C, M, P)	*26,00€
Bogavante paella (C, M, P)	*35,00€
Vegetable paella (C*, P*)	*20,00€
Black rice (with prawns, mussels, and cuttlefish) (C, M, P)	*25,00€
Fideuá (with prawns, mussels, and cuttlefish) (C, G, M, P)	*25,00€
Fideuá with duck, wild mushrooms & foie (C, G, P)	*26,50€
Lobster bogavante & rice caserolle soup (C, M, P)	*36,00€

*Price per person, minimum 2 people

Fish

Grilled or espalda gold-bream (G*, P)	22,00€
Grilled squid with “ajoblanco” (cold almond garlic sauce) (FS, G, H, L, P, SE)	25,00€
Grilled cuttlefish (G*, P)	21,50€
Grilled salmon (G*, P)	24,00€
Grilled or espalda bass (G*, P)	24,00€
Rayfish Menorcan style (G*, P)	25,00€
Cod with asparagus cream and boletus mushrooms (FS, G, H, L, P)	25,00€
Scorpion fish with fried garlic (G*, P) (P.S.P.)	62€/kg
Seafood “Caldereta”: lobster Bogavante, prawns, mussels, scampi, crab (C, G, M, P)	*46,00€
Special sea bass (1 kg), choice of: oven-baked, grilled or salt-baked (P)	62,00€ (2 pax.)

*Price per person, minimum 2 people

Specialties

Seafood mixed grill: lobster bogavante, prawns, mussels, clams, razor clams, scampi (C, M)	165,00€ (2 pax.)
Lobster Caldereta (C, G, M, P)	175€/kg
Grilled lobster (C, G)	170€/kg
Lobster with fried eggs & potatoes (C, G, M)	175€/kg
Grilled or garlic lobster bogavante (C)	53,00€

Meat

Grilled beef tenderloin with parsnip cream (G*, L)	29,50€
Grilled sirloin steak (G*)	24,00€
Oven-roasted pork knuckle	21,00€
Peppered chicken breast (G*, L, S)	15,50€
Menorcan grilled T-bone steak (G*)	32,00€
Angus burger (200 gr) with sun-dried tomatoes, rocket & pesto mayo (G*, MO)	19,00€
Angus burger (200 gr) with goat's cheese and bacon (G*, L, MO)	19,00€

Sauces:

Pepper sauce (G, H, L, MO, S)	2,95€
Mahon cheese sauce (L)	2,95€
Mirador sauce (mushroom and onion) (L)	2,95€

Tomato Bread (G)	3,30€
Garlic Bread (G, L)	3,30€

Ask about our fresh fish
from the island