

SALADS

TOMATO AND MARINATED MACKEREL SALAD	15
Tomato, marinated mackerel, black olive spheres and fresh basil oil	
TUNA BELLY SALAD	16
Mixed lettuce, tomato, onion, cucumber, green olives, and tuna belly	
GRILLED LEEK SALAD	16
Grilled leeks with pesto sauce, leek teriyaki, burrata cream, and pistachio	

SUGGESTIONS

PRAWN CROQUETTE (1 U.)	3,8
SOBRASSADA AND MAHÓN CHEESE CROQUETTE (1 U.)	3
SCALLOP WITH BÉARNAISE SAUCE (1 U.)	5
COD FRITTERS (4 U.)	8
CRISTAL BREAD WITH TOMATO AND AIOLI	5

STARTERS

ANDALUSIAN-STYLE FRIED SQUID	16
SQUID TAGLIATELLE WITH FRIED SOBRASSADA	20
BLUEFIN TUNA TARTARE WITH AJOBLANCO CREAM	13 23
GRILLED BLUEFIN TUNA TATAKI WITH CITRUS ESCABECHE	13 23
RED PRAWN TARTARE IN "OLIAIGUA" SOUP	20
MARINATED SARDINES WITH OLIVE VINAIGRETTE AND CHIPS	9 16
GALICIAN-STYLE OCTOPUS WITH BOILED POTATO	12 24
FRIED OCTOPUS WITH WEDGE POTATOES AND KIMCHI MAYONNAISE	14 26
FRIED BABY SQUID	22
FRIED MENORCAN SEA ANEMONES WITH SAFFRON AIOLI	10 18
IBERIAN ACORN-FED HAM DOP GUIJUELO 100% — 80 GR.	22
AGED MENORCAN PICAÑA, MAHÓN CHEESE, EGG YOLK AND PINE NUTS	15
GRILLED ARTICHOKE WITH MAHÓN CHEESE, EGG AND IBERIAN BACON	13

SHELLFISH

GRILLED MENORCAN MUSSELS	15
MENORCAN MUSSELS MARINIÈRE	17
GRILLED MENORCAN PRAWNS	35
GRILLED RAZOR CLAMS	17
GRILLED COCKLES	18

MEAT

GRILLED AGED MENORCAN BEEF ENTRECÔTE (30 DAYS MATURED)	29
SIDE: NATURAL FRIES AND PIQUILLO PEPPERS	
SAUCES: MAHÓN CHEESE OR PEPPER (+2)	
SLOW-COOKED SUCKLING PIG WITH DEMI-GLACE SAUCE	24
LAMB WITH SMOKED AUBERGINE AND ROSEMARY-HONEY SAUCE	19

HOUSE SPECIALTIES

MENORCA SPINY LOBSTER BY WEIGHT

MINIMUM CATCH 600 GR. - PRICE FOR TWO PEOPLE	PRICE PER 600 GR.
SPINY LOBSTER STEW	96
GRILLED SPINY LOBSTER	96
SPINY LOBSTER SAUTÉED WITH EGGS AND FRIED POTATOES	96
FRIED SPINY LOBSTER WITH SAFFRON "AIOLI"	96
SPINY LOBSTER GRATIN WITH AIOLI	96

RICE DISHES Minimum of 2 people, price is per person)

SEAFOOD RICE	28
SEÑORET RICE (PEELED SEAFOOD)	30
BLACK RICE	28
AGED BEEF ENTRECÔTE RICE (30 DAYS MATURED)	35
SPINY LOBSTER RICE (by weight, price per 600 gr.)	96
LOBSTER RICE (by weight, price per 600 gr.)	96
SOUPY SEAFOOD RICE	28

FISH

GRILLED SEA BASS (0,5-0,6KG)	34
SEA BASS SALT BAKED (1-1,2KG) <small>Price for two people</small>	69
GRILLED SQUID	23
SIDE: CONFIT POTATOES AND SAUTÉED VEGETABLES	
MENORCAN-STYLE SEA BASS WITH POTATOES AND TOMATO	34
TUNA PARPATANA WITH TUNA DEMI-GLACE	31
GRILLED CROAKER LOIN WITH MARINIÈRE SAUCE	24

FISH BY WEIGHT

Fish availability depends on the daily catch from our boat "ES PORT FORNELLS". Weights may vary between 0.3 kg and 1.5 kg per fish.

COOKING OPTIONS:  (G) GRILLED (F) FRIED

IF GRILLED: CHOICE OF BILBAO-STYLE SAUCE (GARLIC, CHILLI AND VINEGAR) OR PIL-PIL

	PRICE PER 500 GR.
JOHN DORY (G) (F)	45
SCORPIONFISH (G) (F)	49
TURBOT (G)	38
LOBSTER (G)	80

SIDE: CONFIT POTATOES AND SAUTÉED VEGETABLES