



## STARTERS

Portion of sourdough bread	3,5€
Crystal bread with tomato (2 toasts)	3,5€
Sliced tomato, Mahón cheese, capers and spring onion	14€
Tomato, avocado and cucumber salad on a secret yogurt sauce, red onion and crispy shrimp-flavoured chips	16€
Mixed lettuce, avocado, Menorcan prawns, walnuts and cocktail sauce	16€
Cantabrian double 00 anchovy on toasted sobao with smoked butter (2 units)	7,5€
Matured Menorcan picaña, olive oil, arugula sprouts and Parmesan cheese	18€
Carpaccio of Menorcan prawns	19€
Sea bass ceviche	16€
Steamed rock mussels from the port of Maó	14€
JC Mackintosh bluefin tuna tartar, out style	25€
Menorcan prawns sautéed with Gin Xoriguer	21€
Fried artichokes	16€
Cuttlefish sautéed with Menorcan sobrasada	16€
Menorcan-style stuffed courgettes (vegetable filling)	12€
Fried squid with kimchi mayo	16€
Scrambled potatoes, leeks and Menorcan sobrasada	14€
Homemade cod croquettes (10 units)	15€
Grilled octopus with homemade mashed potatoes	25€

## ASK ABOUT OUR DAILY SPECIALS

## MAIN COURSES

Grilled sea bass loin with fennel cream	25€
Oven-baked cod with honey and mustard sauce	23€
JC Mackintosh bluefin tuna steak with teriyaki sauce and fresh vegetables sautéed with sesame seeds	29€
Fried monkfish with onion and potatoes	25€
Menorcan fish according to catch	SPM
Fried Menorcan lobster with eggs and chips	180€/kg
Suckling pig with crispy skin and apple purée	26€
Menorcan beef chop aged 45 days (900 g)	59€

## RICE

(minimum for two people)

Seafood rice with red prawns and cuttlefish	24€/person
Black seafood rice with prawns and cuttlefish	24€/person
Octopus and artichoke rice with paprika mayo	24€/person
Lobster rice	33€/person
Fideuá with fish, prawns and cuttlefish	23€/person
Menorcan lobster stew (only on request)	85€/person

## HOMEMADE DESSERTS

Chocolate coulant (12 minutes cooking time)	9€
Pistachio and white chocolate coulant (12 minutes cooking time)	9€
Apple tart	8€
Donut cheesecake	8€
Nou Siroco coconut ice cream	7€
Lemon sorbet	6€