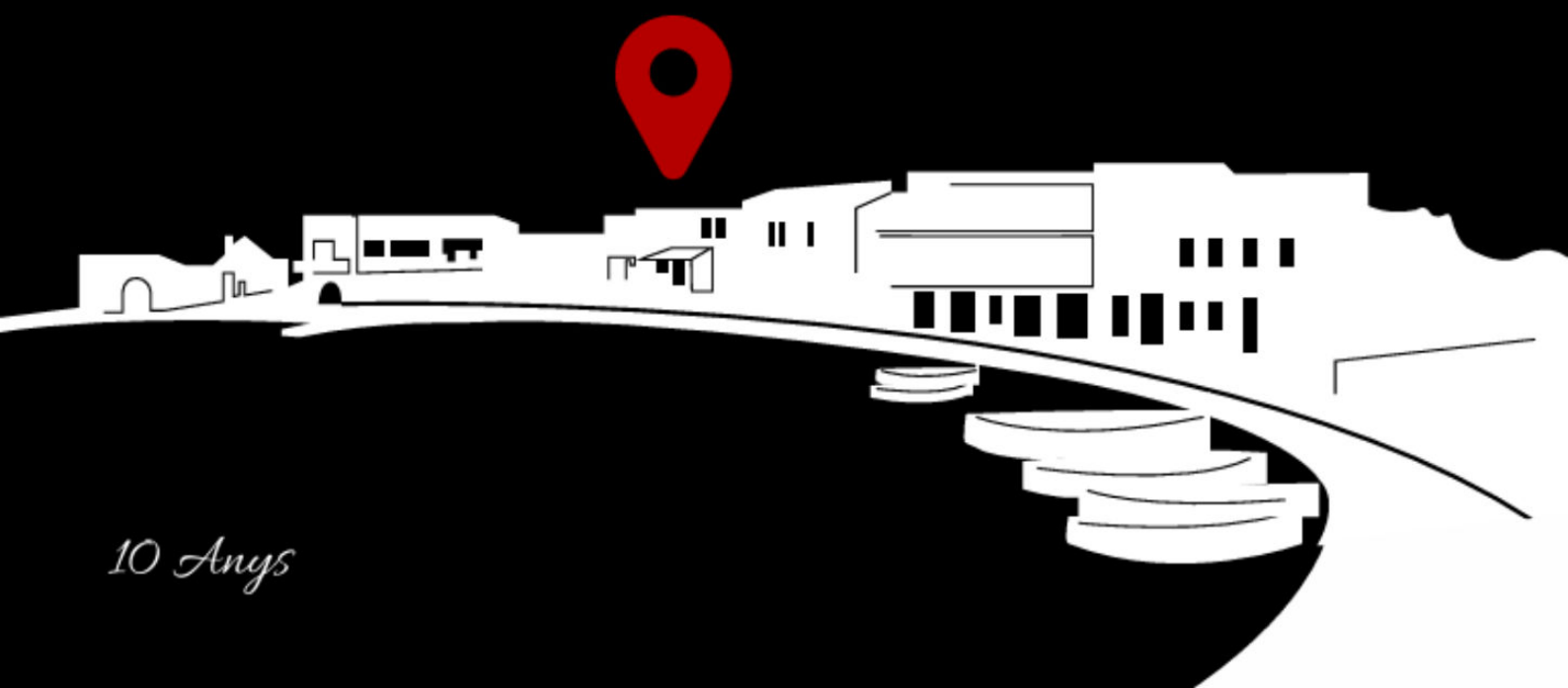


RESTAURANT

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TAPAS



ON DRY LAND

Potatoes with brava and alioli sauce	9.75
Nachos with cheese	12.00
Sa Barqueta nachos (with sobrasada and cheese)	14.00
Homemade meatballs in tomato sauce	13.50
Pork meat with peas	13.50
Lacquered chicken wings, slow-cooked with kimchi	
mayonnaise	13.50
Duck magret with caramelized apple	17.50
Homemade hummus with sobrasada and a poached egg	13.50

LIFTING THE ANCHOR



Fried squid rings	18.50
Grilled cuttlefish with garlic and parsley	16.50
Grilled cuttlefish with sobrasada	18.00
Fried cuttlefish with acevichada mayonnaise	17.50
Fried white baits	14.00
Fried cod cubes with pickled onion and tartar sauce	18.00
Garlic prawns with poached egg and prawn essence	18.00
Grilled prawns with mustard seeds and turmeric	17.00



SAILING THROUGH MAHÓN HARBOUR

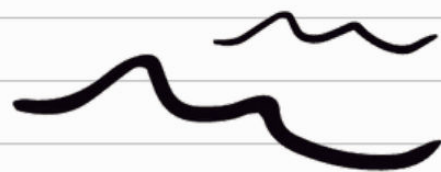
Steam mussels with white wine	15.00
Steam mussels with Gin Xoriguer, lemon, and fresh mint	20.50
Grilled mussels with sobrasada	16.50
Grilled mussels with garlic and parsley or black pepper	15.00
Grilled clams with garlic and parsley or black pepper	
Clams with Sake liqueur, onion, and cayenne pepper	

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TAPAS



THE VEGETABLES PATCH

Grilled vegetables with romesco sauce	13.50
Cesar salad with chicken, belly porc and a lot of grana padano	14.00
Goat cheese salad flambéed with honey, nuts, tomatoes, and strawberries	14.50
Beans salad with moroccan spices and Greek yogurt	13.50
Tomato salad dressed with cabernet sauvignon vinegar, onions, and tuna belly	13.50
Burrata with cherry tomatoes confit with garlic, rosemary, and Kalamata olives	17.50
Homemade strawberry gazpacho with tomato ice cream	13.00
Aubergine and cherry tomato curry with Greek yogurt and naan bread.	14.50



SA BARQUETA GRILL

MENORCAN beef sirloin steak 350gr.	27.00
MENORCAN dry-aged beef sirloin steak 400gr.	38.00
GIRONA beef fillet steak 280gr.	29.00
Pork tenderloin	21.50
Deboned chicken leg meat	18.50
Sauce to choice: Mahón cheese	3.50
5 Peppers	3.00
Romesco	3.00

TOASTS

Escalivada (Roasted Aubergine, onion and peppers)	12.50
Sobrasada, Mahón cheese, and honey	13.00

• BREAD	2.50
• TOMATO BREAD	3.50
• GLUTEN FREE BREAD	3.00

• **ASK THE WAITER FOR THE LIST OF ALLERGENS**

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WINES



WINES

RED

		Cup	Bottle
Hacienda López de Haro	Rioja (tempranillo Garnacha, tinta Granizo)	4.00	20.00
Bardos Roble	Ribera del Duero (Tinta fina)	4.50	22.00
Protos	Ribera del Duero (Tempranillo 100%)		26.00
Muga Crianza	Rioja (Tempranillo Garnacha, Graciano Mazuelo)		28.00
Luís Cañas	Rioja (Tempranillo Garnacha)		23.00
Favaritx	Illa de Menorca (Malvasía)		28.00

WHITE

		Cup	Bottle
Audentia	Valencia (Sauvignon Blanc)	4.00	20.00
Ijalba	Rioja (Viura 100%) éco	4.00	20.00
Descomunal	Rueda (Verdejo)	4.00	20.00
Cuarenta Vendímiás	Rueda (Verdejo)		22.00
José Pariente	Rueda (Sauvignon Blanc)		24.00
Paco & Lola	Ries Baixes (Albariño)		23.00
Binitord	Illa de Menorca (Chardonay, Macabeo, Merlot)		30.00
Favaritx	Illa de Menorca (Malvasía)		26.00
Lusco	Ries Baixes (Albariño 100%)		25.00
Alma	Monterrei (Godello 100%)	4.50	23.00

ROSÉ

		Cup	Bottle
Lágrima Baccus	Penedés (Tempranillo Garnacha, Syrah)	4.00	20.00
Muga	Rioja (Tempranillo Garnacha, Viura)		24.00
Karman	Rioja (Garnacha, Viura)	4.50	22.00

SPARKLING

		Cup	Bottle
Francesc Ricard Brut	Almansa (Macabeo, Xarel.lo, Perellada)	4.00	20.00
Reventós i Blanc l'Hereu	Penedés (Macabeo, Xarel.lo, Perellada)		25.00

HOMEMADE SANGRIA



	Glass	1.25 L		Glass	1.25 L
Red wine sangria	5.50	17.00	Tinto de Verano	3.50	12.00
Cava sangria	6.50	19.00			

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DRINKS

✗ WATER AND SOFT DRINKS

Water 0.33L	2.00	Sprite	3.00
Water 1.5L	3.50	Aquarius Lemon / Maracuya	3.50
Sparkling water	3.00	Nestea Lemon	3.50
Schweppes tonic	3.00	Bitter Kas	3.00
Coca-Cola / Zero	3.00	Juices	3.00
Fanta Lemon / Orange	3.00	Fresh Orange Juice	4.50

BEERS ✗

Caña 0.3L	3.00	Voll Damm 1/3	3.50
Pinta 0.5L	5.50	Daura Damm SIN GLUTEN	3.50
Caña Graham Pearce 0.33L (Men)	3.75	Alhambra 1/3	3.50
Pinta Graham Pearce 0.6L (Men)	6.00	Estrella Galicia	3.00
Estrella Damm 1/3	3.00	Graham Pearce BROWN ALE (Men)	4.00
Free Damm 0.0%	3.50	El Águila SIN FILTRAR	4.00
Free Damm 0.0% TOSTADA	3.50	Ladrón de manzanas 1/3	3.50

✗ ALCOHOLIC DRINKS

Vermut	5.00	Carlos I	7.50
Magno / Soberano / 103	5.00	Larios 1866	8.50
Torres 5	5.50	Cardhú	7.50
Torres 10	6.00	Chupitos	3.00
Bailey's, Tía María, Hierbas, Anís, Amaretto, Pacharán, Cointreau, Licor43			4.50

COFFEE, TEAS AND INFUSIONS ✗

Espresso	1.80	Bombón (with tiger nut milk)	2.50
Cortado	2.00	Carajillo (with liqueur)	2.80
with Milk / Americano	2.30	Trifasico (with liqueur, milk)	3.00
Cappuccino	2.50	Irish coffe	6.50
Cafe Latte	2.50	Tea and Infusions	2.80



Thank you

