



Tapas

1. Meat balls in tomato sauce | **9,00€**
2. Andalusian style squid | **15,00€**
3. Shrimp Croquettes (5 pieces) | **13.00€**
4. Oxtail Croquettes (5 Units) | **13.00€**
5. Escarole lettuce croquettes (5 pieces) | **11,50€**
6. Sobrasada Croquettes (5 pieces) | **12,00€**
7. Potato salad | **11,50€**
8. King Prawns with Garlic | **11,50€**
9. Grilled mussels | **13,50€**
10. Deep fried potatoes in a spicy sauce and Mayonnaise | **9,50€**
11. Sweet potatoes with ali oli, cheese and "sobrasada" | **10,50€**
12. Grilled octopus with parmentier and saffron | **23,00€**
13. Small fried fish | **M/P**
14. Padrón peppers | **8,00€**
15. Grilled scallops (6 Unids) | **16,50€**
16. Bread with tomato | **4,00€**
17. Bread service | **2,00€**

Salads



SATURADETA SALAD


Salad with tomato jam, avocado, goat cheese with crispy ham, old-fashioned mustard, honey, and walnut vinaigrette. | **14,00€**

GARDEN SALAD

-Warm spinach salad with goat cheese, cherry tomatoes, mango and caramelized nuts. | **13,50€**

CHICKEN SALAD

Crispy chicken salad with mango, avocado, sun-dried tomato, and sesame peanut vinaigrette. | **13,50€**



BURRATA SALAD

-Burrata with tomato and basil vinaigrette. | **15,50€**



Appetizers

1. Menorcan red prawn carpaccio with citrus and truffle vinaigrette | **23,50€**
2. Beef Wagyu carpaccio with flakes of parmesan | **20,00€**
3. Ham croquette with piquillo pepper chutney sauce | **3,70€**
4. Iberian Ham with Bread and tomato | **24,00€**
5. Primo Manel (Egg and chips with crab) | **21,50€**
6. Beef cheek timbale with sweet potato puree, fig sauce and artichoke flower | **€19.50**
7. Tuna tartar with ginger vinaigrette | **€21.00**
8. Toasted bread with escalibada (roasted eggplant and red peppers) | **10,50€**
9. Oxtail ravioli with Spanish sauce and Parmesan crisp | **€19.00**

Rice Dishes

1. Senyoret rice | **19,50€**
 2. Rice with crab | **21,50€**
 3. Black rice | **19,50€**
 4. Vegetable rice | **17,50€**
 5. Red prawn rice | **23,50€**
 6. Beef T-bone steak rice | **32.00€** per person
 7. Creamy Lobster Rice | **€30.00** per person
- (Min 2 Pax and multiple)



Fish Dishes

Marinated tuna loin with pistachio crust, mango chutney, wasabi, and white chocolate. | **26,00€**

Confit cod with potato puree, caramelized apple, sobrasada oil, and honey. | **22,00€**

Monkfish skewer with potatoes and vegetables | **€32.00**

TIO MANEL (Egg, chips and lobster) | **65,00€**

Grilled hake supreme with sautéed green beans, Iberian ham and mango mayonnaise | **€20.50**



Meat Dishes

1. Iberian pork cut (pluma) | **22,50€**

2. Beef Steak | **32,00€**

3. Fillet steak | **30,00€**

4. Menorcan Lamb chop | **21,00€**

5. Tomahawk steak | **68,00€ KG**

6. Tenderloin steak tartar | **28 ,00€**

7. Wagyu burger with goat cheese, caramelized onions, and sesame bun. | **21.00€**

Pepper sauce + 3.50€



For The Little Ones

- 1.Chicken strips with chips and sweet chili sauce | **10,50€**
- 2.Meat balls in tomato sauce and chips | **10,90€**
- 3.Andalusian style squid with chips | **15,00€**

Desserts

- 1.Chocolate coulant with raspberry coulis and vanilla ice cream | **7,50€**
- 2.Santiago almond cake | **7,00€**
- 3.Cheese cake | **8,00€**
- 4.-Caramelized pineapple carpaccio with coconut ice-cream | **6,50€**
- 5.Panacotta | **6,50€**
- 6.Cheese Flan | **7,00€**
- 7.Dessert of the day | **8,00€**