

We like to share

Anchovies _15 €

Anchovies in vinegar _15 €

Smoked sardines with tomato bread_15 €

Iberian ham, coca bread with tomato board _ € 26

Homemade chicken liver pâté and pork with *sobrasada rilette* board _ € 14

Menorcan artisan cheeses board _ €16 (V)

Menorcan *sobrasadas* board _ € 14

Cold cream of leek and courgette with mushrooms _ € 10.50 (V)

Binifadet salad: salmon marinated in our own kitchen with Gin Xoriguer, green leaves, orange and melon _ € 14

Grilled courgette carpaccio with Mahón cheese flakes, semidry tomatoes and pine nuts _ € 14 (V)

Iberian ham croquettes (4 units) _ € 10

Russian salad with fried quail eggs _ € 14

Ensaïmada pastry with roasted peppers, *sobrasada* and honey _ €14

Our desserts

Creamy chocolate tart _ € 7 (V)

Pistachio Coulant _ € 8,50 (V)

Our lemon Pie _ € 7 (V)

Selection of Menorcan cheese (cost per head)_7 € (V)

Artisan ice cream from Menorca_ € 5 (V)

Main dishes

Pasta calamarata with squid and fennel _ €18

Rice with Iberian pork *presa* and fish finished off on the grill _ €25 €

Rice with Vegetables finished off on the grill _ € 22 (V)

XL aubergine with crispy vegetables _ € 19 (V)

Meat

Pilotes Menorcan meatballs in tomato sauce with chips _ €19

Iberian pork secret and potatoes with herbes _ €

Grilled tenderloin with roasted carrot cream and mascarpone _ € 29,50

Matured prime rib steak with potatoes and roasted peppers (approx. 1 Kg) _ €80 / Kg

Fish

Grilled croaker with rustic mashed potatoes, *portobello* mushrooms and roasted pepper _ 26 €

Cod with *oliaigua* and apple _ 24 €

Grilled sea bass with *ajada* and chips _ 70 €/kg

Bread | gluten free bread _ 3 €

B

Allergens

	gluten	shellfish	egg	fish	dairy	celery	mustard	sulfites	sesame	molluscs	soya	nuts	peanuts	lupins
Anchovies				●				●						
Anchovies in vinegar				●				●						
Smoked sardines with tomato bread	●*			●				●						
Iberian ham, coca bread with tomato board	●*													
Homemade chicken liver pâté and pork with sobrasada rillette board	●*		●		●		●*	●						
Menorcan artisan cheeses board	●*				●							●*		
Menorcan sobrasadas board	●*													
Cold cream of leek and courgette with mushrooms	●*				●									
Binifadet salad: green leaves, salmon marinated in our own kitchen with Gin Xoriguer, orange and grain mustard	●*		●*	●*			●*				●*			
Grilled courgette carpaccio with Mahón cheese flakes, semidry tomatoes and pine nuts					●*		●*					●*		
Iberian ham croquettes (4 units)	●		●		●									
Russian salad with fried quail eggs	●*		●	●							●			
Ensaïmada pastry with roasted peppers, sobrasada and honey	●											●*		
Slices of smoked raw entrecôte with ajoblanco and capers					●*		●*					●*		
Pasta calamarata with squid and fennel	●			●	●					●				
Rice with Iberian pork presa and fish finished off on the grill		●		●		●				●				
Rice with Vegetables finished off on the grill			●*											
XL aubergine with grilled vegetables	●		●		●									
Pilotes Menorcan meatballs in tomato sauce with chips	●		●		●									
Iberian pork secret and potatoes with herbes								●						
Grilled tenderloin with roasted carrot cream and mascarpone					●			●						
Matured prime rib steak with potatoes and roasted peppers (approx. 1 Kg)	●*													
Grilled croaker with rustic mashed potatoes, portobello mushrooms and roasted pepper		●		●	●					●				
Cod with oliaigua and apple				●										
Grilled sea bass with ajada and chips	●*			●										
Creamy chocolate tart			●		●							●		
Pistachio Coulant			●		●							●		
Our lemon Pie	●		●		●							●		
Selection of Menorcan cheese	●*				●							●*		
Artisan ice cream			●		●							●		

* These dishes can be prepared without the allergen

Our kitchen is a space where different allergens coexist, so cross contamination can happen.