

EL BAR DE tamarindos

SHARING BY THE SEA

Chickpea hummus 12,50 €

With tahini, crudités and breadsticks.

[AP, SE]

Hand-Mortared Guacamole 13,00 €

With “pico de gallo”, coriander and tortilla chips.

[-]

Ham croquettes (5 u) 10,00 €

Pure Iberian ham + ham fat.

[G, H, L]

Chicken breast fingers 14,00 €

Homemade, crunchy and spiced with our homemade ketchup recipe.

[G, H]

French Fries 5,50 €

Rustic double boiled, knife cut.

[-]

“Padrón” peppers 8,50 €

Local peppers, fried and seasoned with island salt.

[-]

“MEDITERRANEANLY”

Salmorejo 11,00 €

Classic cold tomato soup with ham shavings, egg and extra virgin olive oil.

[G, SU]

Menorcan Tomato Salad 14,50 €

Canned tuna, olives, spring onion and house vinaigrette.

[PE, SU]

Quinoa Salad 15,00 € | 8,00 €

Quinoa and greens base, avocado, fennel, cucumber, orange, capers, feta and Greek vinaigrette.

[MOS, SU, L]

Escalibada and cod confit 16,50 €

Grilled and preserved vegetables, Mediterranean mince, hard-boiled egg, olives and cod pilpil.

[PE, SU, H*]

Cold Pasta with pesto 16,00 €

Pasta salad with fresh basil pesto, creamy burrata and roasted aubergines in vinaigrette.

[G, L, FS]

_ ALLERGEN INFORMATION: .

[AL] Lupin, [AP] Cellery, [CA] Peanuts, [CR] Selfish, [FS] Nuts, [G] Gluten, [H] Egg, [L] Dairy, [MOL] Mollusc,

[MOS] Mustard, [P] Fish, [SE] Sesam, [SO] Soy, [SU] Sulfites

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

*The alergens with this symbol can be put out of the dish. Ask the waitres for more information

MUSTS ON A BEACH DAY

Mussels from the port of Mahón 18,00 €

Steamed in white wine

[CR, MOL, SU]

Sea bream 19,50 €

Individual portion of 300/400g baked with garlic and parsley.

[CR, MOL, SU, PE]

Sea bass 28,00 €

Piece of 500/600g baked with garlic and parsley marinade.

[CR, MOL, SU, PE]

ENTRE PANES

The Bar Burger 14,50 €

100% beef, pickles, crispy bacon, caramelised onion and melted cheese, mustard and chipotle mayo dressing

[G, L, MOS, H, SU]

Tamarindos Hot Dog 10,50 €

With guacamole, pico de gallo, potato straw and spicy Korean chilli sauce.

[G, MOS, SU]

Ham & Cheese Toastie 9,00 €

Artisan bread from Pigalle, butter-pressed, with double melted cheese and double ham york 100% Duroc breed.

[G, L, SU]

Sobrasada & Mahón Cheese Toastie 9,00 €

Brioche bread, artisan sobrasada and island honey.

[G, L, SU]

Crispy Chicken Brioche 15,50 €

Crispy chicken breast, spiced and fried, with pickled vegetables, melted cheese and kimchi and honey-mustard dressing on brioche bread.

[G, L, H, MOS, SU]

DESSERTS

Homemade cake of the day 8,00 €

Frigo Ice creams

COCKTAILS GLASS & JARS



Tinto de verano	6,50 24,00 €
Sangría	6,50 24,00 €
Frozen Xoriger Pomada	8,00
Mojito	8,00 32,00 €
Mojito FREE (no alcohol)	6,50 24,00 €
Lavanda lemonade (no alcohol)	6,50 24,00 €

WINES GLASS & BOTTLE



WHITE

Merluzo	3,00 21,00 €
Binifadet Blanco Menorca	4,80 26,00 €
Dominio de la Granadilla Rueda	4,40 22,00 €

ROSÉ

Binifadet Rosado Menorca	4,80 26,00 €
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RED

Binifadet Tinto Menorca	4,80 26,00 €
Llaves de Yerga Rioja	5,00 24,00 €

COFFEES

Illy coffee expresso long	2,00 €
Illy coffee machiato	2,20 €
Illy coffee with milk	2,50 €
Illy coffee capuccino	3,00 €
Shakerato (Coffee, vanilla and ice)	3,50 €
Expresso Martini	9,00 €

DRINKS

Water Sparkling (filtered 70 cl.)	2,50 €
Soft Drinks	3,10 €
Minute Maid Juices, Aquarius, Nestea	3,60 €

BEERS & APPETIZERS DRINKS

Draft 33 cl (Estrella Damm)	3,20 €
Pint 50 cl (Estrella Damm)	4,20 €
Shandy 33 cl	3,20 €
Pint Shandy 50 cl	4,20 €
Bottle 33 cl (Estrella Damm)	4,00 €
Daura (gluten free)	4,00 €
Free Damm (no alcohol)	4,00 €
Free Damm toasted (noalcohol)	4,00 €
Voll Damm (doble malta)	4,50 €
Vermouth Iris white /red	4,00 €
Aperol Spritz	9,00 €