



Restaurant

Where the land meets the sea

STARTERS & SHARING PLATES

"ASIATIC" SALMON TARTARE

Salmon tartare marinated in an Asian dressing

16

CLASSIC STEAK TARTARE | Menorcan "Cebon" Beef

Classic fillet steak tartare finished with tabasco and Worcestershire sauce, a touch of Dijon mustard, and garnished with raw quail's egg yolk

18

BABY BACK PORK RIBS

Asian inspired pork ribs caramelized in a sweet and spicy sauce, finished with fresh herbs and spring onion from our garden

19

PRAWN TEMPURA

Lightly battered prawns served with both our Ginger & Lime mayonnaise and smoked japanese BBQ dipping sauce

17

VEGGIE BOMBAS | 4 units

Homemade lentil & mushroom croquettes with Aioli and spicy sweet Sriracha sauce

12

THAI CROQUETTES | 4 units

Homemade spicy prawn croquettes with Aioli and spicy sweet Sriracha sauce

14

GALICIAN STYLE OCTOPUS

Octopus cooked three ways, glazed in sweet chili sauce, and served on a Syrian smoky Muhammara roasted red pepper dip

22

CRISPY COD TACOS

Deep fried cod goujons in a beer batter served with a homemade tartare sauce

17

PEKING DUCK BAO BUN

Crispy aromatic duck, fresh cucumber, spring onions with Hoisin sauce

12

VEGAN TOFU BAO BUN

Smoked tofu with coleslaw and vegan spicy Sriracha mayonnaise

10

CHICKEN TIKKA BROCHETTE

Our own Middle Eastern flavour marinated chicken tikka served with a fresh mint yogurt dip

15

SPICY PORK KOFTAS

Homemade Middle Eastern ground pork meatballs with fresh mint yogurt dip

13

CRYSTAL PAN TOMATE

Crunchy Crystal Bread with fresh raw tomato, Extra Virgin Olive Oil and Maldon Sea salt

5

GORDAL OLIVES

3

SALADS

TOMATO & BURRATA SALAD

Three different types of locally grown tomatoes served with avocado cream, Kalamata olives, fresh and creamy Burrata

18

CAESAR SALAD

Lettuce salad mixed with our own Caesar dressing, aged Parmesan cheese shavings, garnished with Premium Cantabrian anchovies and crispy croutons

15

with

SAUTÉED PRAWNS

17

or with

GRILLED FREE-RANGE CHICKEN

17

VIETNAMESE SALAD

Finely sliced mixed vegetables seasoned in a homemade Vietnamese dressing, garnished with fresh herbs and spring onion

with

GRILLED FREE-RANGE CHICKEN

15

or with

+ SMOKED TOFU

15

or with

+ SAUTÉED PRAWNS

15

BURGER

All burgers are served with homemade fries

MENORCAN WAGYU BURGER

Robata grilled Wagyu 100% Beef burger with caramelized onion, aged gouda cheese, crispy bacon, lettuce, tomato, and truffle mayonnaise

20

VEGGIE BURGER

Pan fried vegan burger, organic Trocadero lettuce, tomato, crispy onion, coleslaw and vegan Sriracha mayonnaise

17

CRISPY PANKO CHICKEN BURGER

Fried crispy chicken served with caramelized onion, aged gouda cheese, crispy bacon, lettuce, tomato and Sriracha mayonnaise

17

FROM THE GARDEN | FLAVOURS FROM THE SEA AND MOUNTAIN

VEGGIE BROCHETTE

Seasonal grilled vegetables brochettes with Extra Virgin olive oil and Maldon Sea salt

8

SEA BASS EN PAPILOTE

Fresh Mediterranean seabass baked in a banana leaf and coconut milk with confit potatoes, piquillo peppers and a lime citrus touch

29

MISO BLACK COD *Please select your side order

Alaskan Black Cod marinated in Saikyo miso and served with a light sesame dressing

31

WILD MUSHROOMS RISOTTO (20MIN)

"Carnaroli" rice with wild mushrooms sautéed with garlic and a sprinkling of Grana Padano DOP cheese aged

19

MEAT

OVEN ROASTED "CONFIT" LEG OF BABY LAMB

Tender Menorcan suckling lamb leg served with creamed potatoes and a rich red wine sauce

26

"ROBATA" CHICKEN CAJUN STYLE

* Please select your side order

Boneless free-range chicken thighs marinated in Cajun spices and grilled on the robata served with our homemade Argentinian Chimichurri sauce

18

PRIME FILLET STEAK COOKED ON THE "ROBATA"

* Please select your side order

250 gr of Angus prime fillet steak cooked on the robata, served with both our homemade Argentinian Chimichurri and our chef LaFosse's mushrooms brandy cream sauce

31

*Please select your side order

SIDE ORDERS

HOMEMADE POTATO FRIES

5

BABY BROCCOLI

with almonds and crispy fried onions

6

RAINBOW COLESLAW

with coconut citric dressing

4

PADRON PEPPERS

5

DESSERT

CHOCOLATE COULANT

Decorated with bitter chocolate crumble and served with artisanal Mexican Vanilla ice cream

7

CITRUS CHEESECAKE

Homemade lemon & lime cheesecake served with red berry coulis and artisanal Kefir and Lime ice cream

7

TRADITIONAL TIRAMISU

The real homemade Italian tiramisu
As only Italians know how!

7

ARTISANAL ICE CREAMS

Chocolate | Vanilla | Strawberry | Raspberry |
Kefir & Lima

5

FRESH LEMON SORBET

Try it with Local Gin Xoriguer!

5

DESSERT WINE

ENRIQUE MENDOZA

Moscatel

5

FERNANDO DE CASTILLA

Pedro Ximenez

5

CASTAÑO TINTO DULCE

Monastrell

5

OREMUS

Furmint, Muskotaly, Harslevelu

5