



Terrace &  
Restaurat

Where the sun meets the sea

## STARTERS & SHARING PLATES

### CLASSIC STYLE SALMON TARTARE

18

### 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

19

### 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

20

### PRAWN TEMPURA

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

20

### VEGGIE BOMBAS | 4 units

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

16

### GALICIAN STYLE OCTOPUS

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

23

### CRISPY COD BITES

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

18

### 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

12

### CHICKEN TIKKA BROCHETTE

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

17

### SPICY PORK KOFTAS

Homemade Middle Eastern ground pork meatballs with fresh mint yogurt dip

17

### CRYSTAL PAN TOMATE

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

6

### GORDAL OLIVES

3

## SALADS

### **TOMATO & BURRATA SALAD**

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

21

### **CAESAR SALAD**

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

17

with

### **SAUTÉED PRAWNS**

20

or with

### **GRILLED FREE-RANGE CHICKEN**

20

### **VIETNAMESE SALAD**

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

with

### **GRILLED FREE-RANGE CHICKEN**

18

or with

### **+ SMOKED TOFU**

18

or with

### **+ SAUTÉED PRAWNS**

18

## 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

23

### **VEGGIE BURGER**

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

21

### **CRISPY PANKO CHICKEN BURGER**

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

21

# FROM THE GARDEN | FLAVOURS FROM THE SEA AND MOUNTAIN

## 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

30

## MISO BLACK COD

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

33

## ARROZ NEGRO (20MIN)

"Carnaroli" rice with cuttlefish, Iberian sirloin, fried squid and Alioli sauce

22

## MEAT

### OVEN ROASTED "CONFIT" LEG OF BABY LAMB

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

30

### "ROBATA" CHICKEN CAJUN STYLE

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

24

### PRIME FILLET STEAK COOKED ON THE "ROBATA"

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

34

## SIDE ORDERS

### HOMEMADE POTATO FRIES

6

### BABY BROCCOLI

with almonds and crispy fried onions

7

### VEGGIE BROCHETTE

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

6

### PADRON PEPPERS

6

### GREEN SALAD

with tomatoes, red onions served with French vinaigrette

5

## DESSERT

### CHOCOLATE COULANT

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

8

### CITRUS CHEESECAKE

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

8

### TRADITIONAL TIRAMISU

The real homemade Italian tiramisu  
As only Italians know how!

8

### 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

6

FERNANDO DE CASTILLA

Pedro Ximenez

6

CASTAÑO TINTO DULCE

Monastrell

6

OREMUS

Furmint, Muskotaly, Harslevelu

6