



Terrace & Restaurant

Where the sun meets the sea

STARTERS & SHARING PLATES

SALMON TATAKI

with roasted onion puree,
avocado & shallot vinaigrette

21

BEEF CARPACCIO

served with truffle vinaigrette and capers

20

PRAWN TEMPURA

Lightly battered prawns served with two dipping
sauces, Ginger & Lime mayonnaise
and smoked Japanese BBQ

22

GALICIAN STYLE OCTOPUS

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

25

ANDALUSIAN STYLE SQUID

served with sobrasada sauce, squid ink mayonnaise,
with lime and ginger

23

VEGGIE BOMBAS | 4 units

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

16

DEEP FRIED SQUID BAO BUN | 2 units

Crispy squid with homemade "pico de gallo"
and tartar sauce

14

PEKING DUCK BAO BUN | 2 units

Aromatic duck, fresh cucumber, spring onions
with Hoisin sauce

14

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

CHICKEN TIKKA BROCHETTE

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

15

CRYSTAL PAN TOMATE

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

6

SALADS

TOMATO & BURRATA SALAD

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

21

LITTLE GEM SALAD

Grilled avocado, zucchini noodles, spring onion, pickled cucumber with Menorcan herbs dressed with a "Mojo" vinaigrette

15

with

SAUTÉED PRAWNS

21

or with

GRILLED FREE-RANGE CHICKEN

19

BURGER

All burgers are served with fries

MENORCAN WAGYU BURGER

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

23

VEGGIE BURGER

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

21

CRISPY PANKO CHICKEN BURGER

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

21

FISH

SEABASS COOKED IN TWO WAYS

with oriental marinade Shiitake
and Portobello mushrooms

29

POACHED HAKE

with Greek yogurt sauce
and our garden herbs infused oil

27

ARROZ NEGRO (20 MIN)

"Carnaroli" rice with cuttlefish, Iberian pork,
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

29

DUCK MAGRET

with a Yakniku red wine reduction,
a strawberry & grape port and sherry jus,
and dressed with a mango coulis

26

MENORCAN VERMELLA BEEF

fillet with Perigueux sauce, on a bed of Parmentier
potatoes and sweet wine glazed shallots

32

THAI GREEN CHICKEN CURRY

with coconut milk, sautéed vegetables, chicken,
basmati rice, coriander and basil

19

*Please select your side order

SIDE ORDERS

POTATO FRIES

5

BABY BROCCOLI

with almonds and crispy fried onions

6

PADRON PEPPERS

with sea salt

4

GREEN SALAD

with tomatoes, red onions and served
with French vinaigrette

4

DESSERT

HOMEMADE CREAMY CHOCOLATE BROWNIE
with walnuts and dulce de leche sauce served
with artisan vanilla ice cream

9

HOMEMADE MAHÓN CHEESE CAKE
served with our own vanilla ice cream and
crumble

9

TORRIJA MADE WITH MENORCAN ENSAIMADA
served with spiced English cream and
homemade lime and kefir ice cream

9

ARTISAN ICE CREAM
Chocolate | Vanilla | Kéfir and lime

6

FRESH LEMON SORBET
Try it with Local Gin Xoriguer !

7

DESSERT WINE

ENRIQUE MENDOZA
Moscatel

6

FERNANDO DE CASTILLA
Pedro Ximenez

6

CASTAÑO TINTO DULCE
Monastrell

6

OREMUS
Furmint, Muskotaly, Harslevelu

7