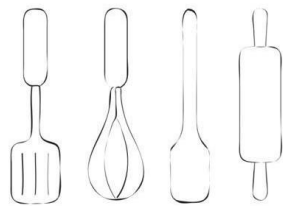


STARTERS

Salad with grapes and goat cheese ☒	€ 6,50
Chicken salad, roasted red and green capsicum and aioli sauce ☒	€ 8,50
Squid, cuttlefish and octopus salad with celery and carrots ☒	€ 9
Parmigiana	€ 7
Caprese ☒	€ 8
Zucchini flan with Parmigiano Reggiano	€ 7
Octopus and potatoes ☒	€ 9
Musky octopus chowder ☒	€ 9
Fish tartare ☒	€ 12
Beef tartare ☒	€ 11
Selection of Menorca hand-crafted cured meats and cheese	€ 12
Home-made Suppli Romano	€ 3
Home-made potatoes croquette	€ 3
Fried cod fillet	€ 8,50
Steakhouse potatoes ☒	€ 4
Baked potatoes ☒	€ 4
Seasonal vegetables ☒	€ 5



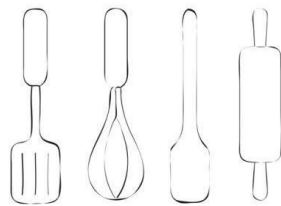
A CASA MIA
MENORCA

PASTA

Amatriciana	€ 11
Carbonara	€ 11
Lasagna alla bolognese	€ 11
Paccheri alla Sorrentina (Tomato, mozzarella and basil)	€ 11
Burrata cheese ravioli with tomato sauce, eggplants and basil	€ 14
Spaghetti alle vongole (Cantabrian clams, garlic, parsley and chili pepper)	€ 14
Seafood risotto ☒	€ 15

MAIN COURSES

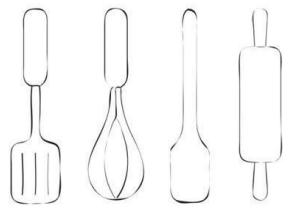
Meatball with tomato sauce	€ 10
Iberian pork "Pluma" with leek and potatoes ☒	€ 19
Grilled beef entrecot with Maldon salt and seasonal vegetables ☒	€ 20
Beef fillet steak with Maldon salt and seasonal vegetables ☒	€ 22
Baked cod with burrata cheese and red capsicum ☒	€ 16
Mixed fried fish	€ 18
Tuna fillet ☒	€ 22
Grilled mixed fish	€ 23



A CASA MIA
MENORCA

PIZZERIA

Bruschetta with fresh tomato and basil	€ 3
Bruschetta with burrata and Cantabric anchovies	€ 4,50
Bruschetta Menorquina (Mahón cheese, sobrasada and honey)	€ 4,50
Focaccia with salt and rosemary	€ 5
Focaccia with cured ham	€ 12
Focaccia with salmon, cream cheese and rocket	€ 13
Margherita	€ 8
Napoli	€ 9
Diavola	€ 10
Margherita D.O.P. (Tomato and buffalo mozzarella)	€ 11
Menorquina (Mahón cheese, sobrasada and honey)	€ 13
Pizza Ortolana (Vegetarian)	€ 10
Pizza "A Casa Mia" (Mozzarella and cured ham)	€ 13
Pizza Tonno e cipolla (Fresh tuna and onion)	€ 14
Pizza Gourmet (Basil pesto, langoustine, buffalo and artichokes)	€ 14

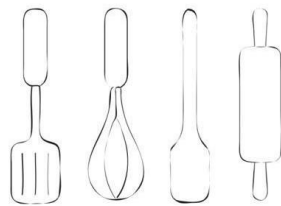


A CASA MIA

MENORCA

DESSERT

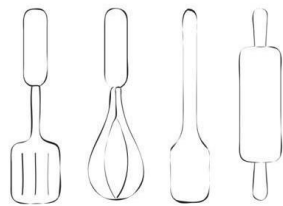
Tiramisù	€ 6
Cheesecake	€ 7
“Caprese“ chocolate cake ☒	€ 7,50
Home-made ice cream	€ 6
Lemon cream with crumble and strawberries	€ 7,50
Fresh fruits ☒	€ 7



A CASA MIA
MENORCA

Bar and Cafe

Sparkling water San Pellegrino (0,5 l)	€ 3
Sparkling water Vichy (0,5 l)	€ 3
Still water Font Major (0,5 l)	€ 2,50
Coca cola (0,350 l)	€ 3
Coca Cola 0 (0,350 l)	€ 3
Fanta (0,350 l)	€ 3
Sprite (0,350 l)	€ 3
Cacaolat (0,20 l)	€ 2,50
Pago Orange juice	€ 2,50
Pago Apple juice	€ 2,50
Pago Pineapple juice	€ 2,50
Estrella Damm (Small)	€ 2
Estrella Damm (Medium)	€ 2,50
Estrella Damm (0,5 l)	€ 3,50
Estrella Damm (0,33 l)	€ 3
Free Damm (0,33 l) ☒	€ 3
Damm Lemon (0,33 l)	€ 3
Voll-Damm (0,33 l)	€ 3,50
Inedit Damm (0,33 l)	€ 4
Fever-Tree Tonic (0,20 l)	€ 3,50
Fever-Tree Ginger Beer (0,20 l)	€ 3,50
Basic cocktail	€ 5
Classic cocktail	€ 7

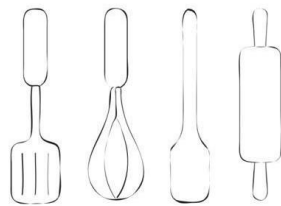


A CASA MIA
MENORCA

Premium cocktail	€ 9
Liquors	€ 4
Spirits	€ 7
Glass of wine	€ 4
Espresso	€ 1,50
Decaf coffee	€ 1,50
Macchiato	€ 2
Coffee with ice	€ 2
Coffee with liquor	€ 2,50
Coffee and milk	€ 2
Cappuccino	€ 2,50
American coffee	€ 2
Infusions	€ 2
Fresh orange juice	€ 3,50

SPARKLING WINE

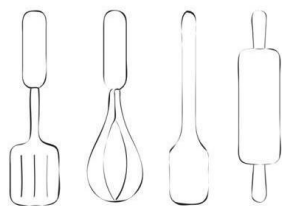
Fontallada Brut Nature <small>(Xarello, Macabeu, Parellada)</small>	€ 15
Cygnus Sador Brut Nature Reserva <small>(Xarello, Macabeu, Parellada)</small>	€ 18,50
Juvé & Camps Reserva de la Familia G. Res. Brut Nature, 2017 <small>(Xarello, Macabeu, Parellada)</small>	€ 29



A CASA MIA
MENORCA

WHITE WINE

Falaghina del Beneventano Vesevo, 2019 (Falaghina)	€ 15
Vesuvio Lacryma Christi Sorrentino, 2018 (Lacryma Christi)	€ 15
Sicilia Grillo Zabù, 2019 (Grillo)	€ 16
Pinot Grigio Lavis, 2018 (Pinot Grigio)	€ 17
Gewurztraminer Lavis, 2019 (Gewurztraminer)	€ 18
Vermentino di Sardegna Sella & Mosca, 2019 (Vermentino)	€ 15
Vina Calera Marques de Riscal, 2020 (Verdejo)	€ 15
El Perro Verde Rueda, 2020 (Verdejo)	€ 21
Sauvignon Blanc Menade, 2020 (Sauvignon Blanc)	€ 22
Bico da Ran Eulogio Pomares, 2020 (Albariño)	€ 18,50
Zarate Eulogio Pomares, 2020 (Albariño)	€ 22,50
La Sonrisa de Tares Dominio de Tares (Godello)	€ 19
Godello Guitian, 2020 (Godello)	€ 22,50
Garoina Oliveda, 2020 (Chardonnay)	€ 18,50
Chardonnay Barrique Enrique Mendoza, 2020	€ 22



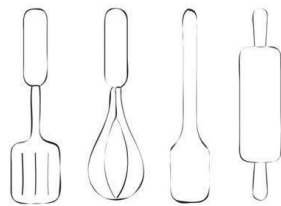
A CASA MIA

MENORCA

(Chardonnay)		
Garnatxa Blanca Herencia Altes, 2020		€ 16,50
(Garnacha blanca)		
Larrosa Izadi, 2019		€ 17
(Garnacha blanca)		
Chardonnay Les Plants Nobles Ropiteau, 2017		€ 19
(Chardonnay)		
Riesling Trimbach, 2019		€ 28
(Riesling)		
Chablis Louis Latour, 2019		€ 29
(Chardonnay)		
Gewurztraminer Trimbach, 2017		€ 31
(Gewurztraminer)		

ROSÉ WINE

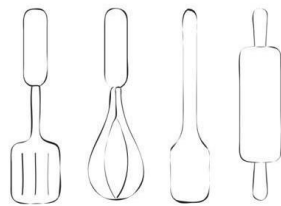
Pinot Grigio Delle Venezie Rosé Ca' Lunghetta, 2019		€ 14
(Pinot Grigio)		
Rosat Flor Masia Oliveda, 2020		€ 15
(Merlot)		
Rioja Rosado Sierra Cantabria, 2020		€ 17
(Viura, Tempranillo, Garnacha)		



A CASA MIA
MENORCA

RED WINE

Merlot Botter, 2019 (Merlot)	€ 16
Primitivo del Salento Caleo, 2019 (Primitivo)	€ 16,50
Cannonau di Sardegna Sella & Mosca, 2018 (Cannonau)	€ 17
Rosso di Montalcino Leonardo, 2016 (Sangiovese)	€ 15
Ribera del Duero Dolmo Vicente Gandia, 2018 (Tempranillo)	€ 16
Rioja Crianza Oñal, 2017 (Tempranillo)	€ 16,50
Ribera del Duero Monteabellón, 2019 (Tempranillo)	€ 22
Rioja Reserva Marqués de Riscal, 2016 (Tempranillo)	€ 23
Rioja Crianza Sierra Cantabria, 2017 (Tempranillo, Graciano)	€ 21
Ribera del Duero Pruno Villacreces, 2019 (Tempranillo, Cabernet Sauvignon)	€ 22
Ònix Classic Vinicola del Priorat, 2018 (Garnacha, Samsó)	€ 19
Mencia Abad Dom Bueno, 2019 (Mencia)	€ 15



A CASA MIA
MENORCA