

## Homemade desserts

Homemade cream caramel .....	4,25€
Pijama (cream caramel, ice cream, fruit in syrup) .....	6,00€
Cream with walnuts and honey .....	4,25€
Artisan Mahón cheese with quince .....	6,00€
Homemade pudding .....	4,75€
“Crema catalana” .....	4,50€
Homemade Soufflé “España” .....	7,00€
Tiramisu .....	5,00€
Chocolate or coffee mousse .....	4,50€
Cheesecake with Blueberries .....	5,00€
Chocolate cake .....	5,00€
Carrot cake .....	5,00€
Strawberries and cream .....	S/M
Natural fruit of the day .....	S/M

Category



## Wines

### Red wines

Marqués de Cáceres (D.O. Rioja · Tempranillo) .....	18,00€
Viña Alcorta (D.O. Rioja · Tempranillo) .....	16,00€
Orube (D.O. Rioja · Tempranillo) .....	17,00€
Viña Pomal crianza (D.O. Rioja · Tempranillo) .....	16,00€
Cune (D.O. Rioja · Tempranillo) .....	14,00€
Azabache (D.O. Rioja Tempranillo, Garnacha, Macabeo) .....	14,00€
Marqués de Cáceres Reserva (D.O. Rioja · Tempranillo) .....	22,00€
Viña Pomal Reserva (D.O. Rioja · Tempranillo) .....	22,00€
Glorioso (D.O. Rioja · Tempranillo) .....	23,00€
Valdubon Roble 2019 (D.O. Ribera del Duero · Tempranillo) .....	19,00€
Finca Vallejo Roble (D.O. Ribera del Duero · Tempranillo) .....	18,00€
Portia crianza (D.O. Ribera del Duero · Tempranillo) .....	19,00€
Zuazo Gaston (D.O. Ribera del Duero Tempranillo) .....	18,00€
Teófilo Reyes Tamiz Roble (D.O. Ribera del Duero · Tempranillo) .....	19,00€

### White wines

House wine Cal y Canto (Verdejo) .....	12,00€
House wine Coto Hayas (Chardonnay) .....	12,00€
Viña Sol (Parellada, Garnacha) .....	15,75€
Blanc Pescador (Aguja · Macabeo, Xarel·lo, Parellada) .....	14,00€
Marqués de Cáceres (Verdejo) .....	17,00€
Excellens Rueda (Verdejo · Sauvignon) .....	19,00€

Cune Rueda (Verdejo) .....	15,00€
Príncipe Viana (D.O. Navarra · Chardonnay) .....	15,00€
Viña Esmeralda (D.O. Penedés · Gewürztraminer, Moscatel) .....	18,00€
Alba Vega (D.O. Rías Baixas · Albariño) ....	20,00€
Trax Godella (D.O. Monterrei · Godello) ...	19,00€
Naiada (D.O. Penedés · Xarel·lo, Muscat) ...	15,00€

### Rosé wines

Marqués de Cáceres (D.O. Rioja · Tempranillo, Garnacha tinta) .....	17,00€
Excellens (D.O. Rioja · Tempranillo, Garnacha tinta) .....	19,00€
Príncipe de Viana (D.O. Navarra · Garnacha) .....	15,00€
Mateu Rose (D.O. Portugal) .....	13,00€
Asurel Cigales (D.O. Castilla y León · Tempranillo, Garnacha, Viura, Verdejo) .....	12,00€
Lambrusco .....	12,00€

### Cavas

Jaume Serra Brut .....	14,00€
Codorniu Cuvée Brut .....	17,00€
Codorniu Cuvée Rosé .....	18,00€
Rovellats Brut Nature .....	22,00€
Juve Camps Familiar .....	29,00€
Anna Codorniu Blanc de Blancs Ars Collecta .....	25,00€
Sangría .....	14,00€
Sangría de cava .....	16,00€



RESTAURANTE - BAR

ESPAÑA

· From 1948 ·

Victori, 50 · Es Castell · Tel. 971 36 32 99

## Starters

Mahón cheese salad with yogurt, honey and walnuts .....	9,00€
“España” salad .....	9,00€
Tropical salad .....	10,00€
Vegan salad .....	10,50€
Prawn cocktail (fresh prawns) .....	10,00€
Avocado and prawns .....	12,00€
Wild asparagus with salmón .....	12,00€
Melon with serrano ham .....	9,00€
Skipped of vegetables .....	9,00€
Lobster cake .....	9,00€
“Cap roig” cake .....	9,00€
Fried potatoes with brava sauce .....	7,00€
Cantabrian anchovies (7 units) .....	11,00€
Iberian ham .....	18,00€
Queso Mahón artisan semi .....	13,00€
Bread with tomato .....	3,00€
Fried cheese .....	9,00€
Snails with crabs .....	10,00€
“Escalibada” .....	11,50€
Fried Mahón prawns .....	18,00€
Soup of the day .....	5,00€

## Fish

Served with fried potatoes and salad.

Grilled hake .....	11,50€
Battered hake .....	11,50€
Grilled squid .....	19,50€
Menorcan-style stuffed squid .....	19,50€
Roman-style squid (“España”-style) .....	15,00€
Grilled sole .....	16,00€
<i>Menier</i> sole .....	16,50€
Grilled monkfish .....	18,50€
Battered monkfish .....	18,50€
“Marinera”-style Monkfish .....	18,50€
Grilled sardines .....	7,00€
Grilled Sea bream .....	17,00€
“A la espalda” sea bream .....	18,00€
Baked sea bream .....	18,00€
Grilled sea bass .....	18,00€
Baked sea bass .....	19,00€
“A la espalda” sea bass .....	19,00€
Cod gratin to “alioli” .....	18,00€
Grilled cuttlefish .....	S/M
Fish of the day .....	S/M

\* Sauces: +1,50€

## Meats

Served with fried potatoes and salad.

Veal scallop .....	12,50€
Grilled veal steak .....	12,50€
Grilled Pork Loin .....	9,00€
Cordón Blue .....	12,50€
Grilled Chicken Breast .....	11,00€
Lamb cutlets .....	18,00€
Grilled entrecotte .....	17,00€
Grilled Sirloin beef steak .....	19,00€

\* Sauces (Roquefort, Pepper, “brava”): +1,50€

## Eggs

Scrambled eggs (eggs, iberian ham and potatoes) .....	9,50€
Eggs with bacon .....	9,50€
“España”-style eggs (potatoes, eggs, “camot”, “sobrasada”) .....	9,50€
French omelette to taste (mushrooms, ham, cheese, “sobrasada”) .....	8,00€

## Pasta

Spaghetti napoletana .....	8,00€
Spaghetti carbonara .....	8,00€
Spaghetti bolognese .....	8,00€
Roasted Macaroni .....	8,00€
“España”-style Cannelloni .....	8,00€

## Children’s menu

- Pan-fried chicken breast
- Grilled chicken with chips
- Fried eggs with potatoes
- Grilled fish with chips
- Hamburger with chips
- Fresh sausage with chips

7,50€

## Shellfish

“España”-style mussels .....	12,00€
“A la marinera” clams .....	19,00€
Fresh prawns of Minorca .....	S/M
“A la americana”-style norway lobster .....	S/M
Minorcan lobster to order (grill, fried, grated alioli, stew) .....	S/M

## Our fryings

Anchovies .....	12,00€
Squids .....	13,00€
Sea nettles .....	15,00€
Small cuttlefish .....	13,00€
Croquettes (8 units): cod, iberian ham, Cabrales cheese, spider crab .....	10,00€

## Rices & “fideuàs”

Price for person. 2 persons mínimum.

Mixed paella .....	12,50€
Blind Paella .....	15,00€
Black rice .....	15,00€
Seafood rice .....	18,00€
Mixed Fideuà .....	12,50€
Blind Fideuà .....	12,50€
Seafood Fideuà .....	18,00€

## Especials

Price for person. 2 persons mínimum.

Lobster (“bogavante”) and cuttlefish .....	35,00€
Red lobster and cuttlefish .....	45,00€

## Stews (“Calderetas”)

Price for person. 2 persons mínimum.

Red lobster stew (to order) .....	S/M
Lobster stew .....	23,00€
Red lobster and fish stew .....	20,00€