

COLD STARTERS

- 01. Burrata salad with arugula, tomato and walnuts **16,50**
- 02. Goat cheese salad with dried fruits **16**
- 03. Tuna salad, tomato, red onion and capers **16,50**
- 04. Menorcan salad (Mahon Cheese and tomatoes) **15,50** **M**
- 05. Andalusian gazpacho **10**
- 06. Selection of local sausages from Menorca **21** **M**

HOT STARTERS

- 07. "Oliagua" (Typical Menorcan vegetarian soup) **14** **M**
- 08. Homemade chicken croquettes **16**
- 09. Snails with "cranca" (crab) **18,50** **M**
- 10. Grilled squid / Andalusian squid **24**
- 11. Fried baby squid ("chipirones") **20**
- 12. Garlic prawns **27**
- 13. Menorcan mussels: steamed, Mariniere or grilled **17** **M**
- 14. Octopus cooked the Galician way (boiled whole, not from precooked tentacles) **27**
- 15. Scallops stuffed with fish and seafood **19** **M**
- 16. Creamed spinach with eggs **15**
- 17. Stuffed aubergines with prawns from Menorca **21** **M**
- 18. Asparagus au gratin with Menorcan cheese and honey (both) **16** **M**
- 19. "Piquillo" peppers stuffed with escalivada aubergine **18**
- 20. Sautéed mushrooms with prawns **18**

PAELLAS AND RICE (minimum 2 people)

- 21. "Blind" rice (Paella mixta with all bones and shells removed) **24 pp**
- 22. Black rice **24 pp**
- 23. Shellfish Paella **26 pp**
- 24. Creamy rice with monkfish, prawns and scallops **29 pp**
- 25. Shellfish rice with stock **27 pp**
- 26. Lobster rice with stock **40 pp**
- 27. Menorcan spiny lobster rice with stock **70 pp** **M**

FISH AND SHELLFISH

- 28. Stuffed squid Menorcan way (baked with potatoes) **29** **M**
- 29. Baked Scorpion fish **70€/KG** **M**
- 30. Sea bass Menorcan way (baked in the oven with potatoes) or grilled **29** **M**
- 31. Skrei cod from Norway in batter, boneless **27**
- 32. Skate "perol" (baked in the oven with potatoes in the Menorcan way) **27** **M**
- 33. Monkfish Mariniere **32**
- 34. Monkfish with garlic **32**
- 35. Fried skate with fried onion garnish **24** **M**
- 36. Grilled whole turbot **30**
- 37. Grilled sardines **18**
- 38. Grilled red Menorcan prawns **36** **M**
- 39. "Caldereta": classic Menorcan Spiny lobster dish (minimum 2 people) **78** **M**
- 40. Fried lobster with fried eggs and French fries **175€/KG** **M**
- 41. Lobster au gratin with alioli **175€/KG** **M**
- 42. Lobster with onion **175€/KG** **M**

MEAT

- 43. Grilled beef entrecote with garnish **27**
- 44. Grilled Menorcan T-bone steak (700 gr) with garnish **42** **M**
- 45. Grilled fillet of Menorcan beef with garnish **34** **M**
- 46. "Perol" of lamb chops (baked in the oven with potatoes in the Menorcan way) **27** **M**
- 47. Suckling lamb confit with garnish **26**
- 48. Sauces: Roquefort, pepper, mint or Mahón cheese **3,75**

FOR CHILDREN

- 49. Chicken escalope with chips **13**
- 50. Burger with chips (without bun) **13** **M**
- 51. Spaghetti Bolognese **13**
- 52. Fish burger (hake) with chips, without bun **13**



À LA CARTE

BREAD

- | | | | |
|--------------------------------|---------------|--|---------------|
| 53. Bread with homemade alioli | 4,5 M | 56. Artisan bun ("llonguet") made in a wood-fired oven | 2,75 M |
| 54. Bread with tomato | 4,5 M | | |
| 55. Gluten-free bread | 3,75 M | 57. Seed bun | 2,5 |

ALL DAY MENU 38€

(ALL INCLUDED)*

COURTESY OF THE HOUSE

Bread with homemade alioli

STARTERS

- Homemade chicken croquettes
- Scallops stuffed with fish and seafood **M**
- Menorcan mussels: steamed, Mariniere or grilled **M**
- Snails with "cranca" (crab) **M**
- Garlic prawns
- Selection of local sausages from Menorca **M**
- Menorcan salad (Mahon Cheese and tomatoes) or Green salad **M**
- Asparagus au gratin with Menorcan cheese and honey (both) **M**

DESSERTS

- Homemade cheese ice cream **M**
- Homemade crème caramel flan
- Homemade chocolate mousse
- Seasonal fruit
- "Can Pons" ensaimada with vainilla ice cream **M**

*INCLUDED

Bread with alioli, starter, main, dessert, water or house wine (1 bottle for 2 people) or sangria (1 jar of 1,5 lts. for 2 people)

MAIN

- Andalusian squid
- Skrei cod from Norway in batter, boneless
- Grilled sardines
- Confit suckling lamb with garnish
- Grilled beef entrecote with garnish
- Chicken curry with basmati rice
- Creamed spinach with eggs
- Piquillo peppers stuffed with escalivada aubergine

HOUSE WINES

(1 bottle for 2 people)

White: Marqués de Cáceres (Rioja)

Red: Martínez Lacuesta (Rioja)

Rosé: Castillo Monjardín (Navarra)

Sangria: 1,5 l.

Note: If you prefer an a la carte wine, the price of the house wine will be deducted from the menu

