

## "TAPAS" TO SHARE

### FROM THE EARTH. . .

<b>CRISPY SLICED SPICY POTATOES WITH CURRY SAUCE</b>	7
<i>Sliced crispy hand cut organic potatoes served with an aioli and red curry sauce</i>	
<b>HUMMUS AND PITA BREAD (V)</b>	9
<i>Chickpea hummus, cumin, baby vegetables, land of black olives, coriander, garlic and pita bread</i>	
<b>NACHOS WITH CHEESE AND GUACAMOLE SAUCE</b>	11
<i>Crispy corn nachos, cheese, natural tomato, onion, coriander and guacamole sauce</i>	
<b>BREAD WITH TOMATO SPREAD (V)</b>	4

### FROM THE LAND. . .

<b>BIKINI OF CRISPY BEEF CHEEK (2 U.)</b>	12
<i>Crusty brioche bread sandwich, slow-cooked beef cheeks, green mustard and demiglace sauce</i>	
<b>ASIAN STYLE PORK RIB</b>	14
<i>Pork rib cooked on the grill at low temperature, served with nuts, Asian sauce and coconut milk</i>	
<b>"BROKEN EGGS" WITH IBERIAN HAM AND CHIPS</b>	12
<i>Organic free-range eggs, Iberian ham and chips</i>	
<b>"BROKEN EGGS" WITH SOBRASADA AND CHIPS</b>	12
<i>Organic free-range eggs, sobrasada (local sausage pork meat) and chips</i>	
<b>BRIOCHE WITH MAHÓN CHEESE AND SOBRASADA (1.U)</b>	8,5
<i>Chinesse fried brioche bread filled with Mahón cheese and sobrasada</i>	
<b>FOIE PUFF PASTRY PARCELS WITH CHEESE</b>	12
<i>Crispy puff pastry filled with vanilla-cured foie gras with grated cheese and a wine Pedro Ximenez reduction</i>	
<b>AGED STEAK SLICES</b>	14
<i>45 days matured steak slices with egg yolk, capers, diced Mahón cheese and toasted bread</i>	
<b>CHICKEN FINGERS WITH SAUCE</b>	11
<i>Organic corn fed chicken fried fingers with curry and BBQ coffee sauce</i>	
<b>LAMB SERVED WITH SMOKED EGGPLANT PUREE</b>	17
<i>Lamb meat infused with honey and saffron sauce served with a smoked aubergine puree</i>	
<b>CHICKEN CURRY AND VEGETABLE GYOZAS (6 U.)</b>	12
<i>Chicken and vegetable gyozas with soy sauce</i>	
<b>PAELLA RICE WITH SIRLOIN STEAK AND MUSHROOMS</b>	27
<i>Meat infused rice served paella style with aged top-sirloin steak and mushrooms</i>	
<b>IBERIAN HAM CROQUETTES (5 U.)</b>	12

### FROM THE SEA. . .

<b>SCORPION FISH AND PRAWNS IN MARINARA SAUCE</b>	17
<i>Scorpion fish and prawns, marinara sauce, parmentier potatoes, garlic and parsley oil</i>	
<b>FRIED SQUID</b>	14
<i>Fried squid served with homemade alioli</i>	
<b>RED TUNA</b>	19
<i>Red tuna, white garlic sauce, crunchy tapioca pearls and basil oil</i>	
<b>CHARCOAL GRILLED SCALLOP WITH THAI SAUCE (1.U)</b>	4,5
<i>Charcoal grilled scallop with Thai sauce of coconut milk, garlic, ginger and coriander</i>	
<b>CROAKER CEVICHE</b>	15
<i>Croaker ceviche served with lime, sweet potato, red onion, coriander and fried banana</i>	
<b>CANTABRIAN ANCHOVIE, BRIOCHE BREAD AND TRUFFLE</b>	9
<i>Toasted brioche with smoked butter, Cantabrian anchovy and fresh truffle (1.u)</i>	
<b>SEA NETTLES, ENDIVE AND PRAWN TARTARE (1.U)</b>	7
<i>Endive and sea nettles fritters with Menorca red prawn tartare</i>	
<b>CUTTLEFISH DONUT</b>	10
<i>Donut filled with cuttlefish stewed in ink</i>	
<b>COD FRITTERS (8 U.)</b>	12
<i>Hand made cod fritters</i>	

## SALADS

<b>GRILLED BUDS WITH SMOKED SARDINES</b>	14
<i>Grilled baby lettuce buds, smoked sardines, orange slices, tomato and carrot cream</i>	
<b>CRISPY CHICKEN</b>	13
<i>Crispy fried chicken, mixed salad, cherry tomatoes, cucumber, strawberries, served with a ceasar and mango sauce</i>	
<b>TOMATO AND MAHON CHEESE ICE CREAM</b>	13
<i>Tomato tartare, ice cream and square pices of "Mahón" Menorca cheese, basil oil and pickles</i>	
<b>SALMON AND AVOCADO</b>	15
<i>Smoked salmon, avocado, mixed salad, cherry tomatoes, trout roe, cucumber, served with Módena Balsamic vinegar</i>	
<b>WAKAME WITH BABY SQUID AND SALMON</b>	16
<i>Wakame seaweed, crystallized squid, salmon, trout roe and Thai sauce</i>	

## OUR BURGERS

<b>WAGYU</b>	15
<i>Charcoal grilled Wagyu beef 100% reared in Menorca (150g) with cheese, mustard mayonnaise, organic tomato and lettuce, served in a toasted artisan brioche bun</i>	
<b>FRIED CHICKEN</b>	13
<i>Fried juicy chicken breast (180g) with cheese, mustard mayonnaise, organic tomato and lettuce, served in a toasted artisan brioche bun</i>	
<b>GREEN (V)</b>	14
<i>Charcoal grilled plant based "Beyond Meat" burger (130g) with cheese, mustard mayonnaise, organic tomato and lettuce, served in a toasted artisan brioche bun</i>	
<b>+ FRIED ORGANIC POTATO CHIPS</b>	+1,5
• Add an extra:	
• CHEESE (0,7) / CARAMELIZED ONION (0,5) / BACON (0,9)	
• GOAT CHEESE OR EGG (1,25)	

## CHARCOAL GRILLED

*Taste our Holm Oak charcoal grilled specialities smoked cooked in our Josper oven*

### FROM THE SEA. . .

<b>OCTOPUS BETWEEN ISLANDS</b>	22
<i>Charcoal grilled octopus, sobrasada foam and wrinkled potatoes served with a red and green mojo picón sauce</i>	
<b>SEA BASS LOIN WITH BEARNAISE SAUCE</b>	24
<i>Loin of grilled sea bass, wrinkled potatoes, sautéed vegetables served with a bearnaise sauce</i>	
<b>STEAMED MENORCA MUSSELS</b>	14
<i>Menorca charcoal grilled mussels</i>	
<b>FROM THE LAND. . .</b>	
<b>TOP SIRLOIN CAP (300 G.)</b>	23
<i>Charcoal grilled Menorca sliced top sirloin cap with hand-cut fries served with a chimmichurri sauce</i>	
<b>VEAL T-BONE STEAK (600 G.)</b>	36
<i>Charcoal grilled sliced T-Bone Steak</i>	