

## "TAPAS" TO SHARE

### FROM THE EARTH...

<b>SPICY POTATOES WITH CURRY SAUCE</b>	6,5
<i>Natural fried potatoes with alioli and red curry sauce</i>	
<b>HUMMUS AND PITA BREAD (V)</b>	8
<i>Chickpeas hummus, cumin, baby vegetables, land of black olives, coriander, garlic and pita bread</i>	
<b>NACHOS WITH CHEESE AND GUACAMOLE SAUCE</b>	9,5
<i>Crispy corn nachos, cheese, natural tomato, onion, coriander and guacamole sauce</i>	
<b>BREAD WITH TOMATO SPREAD (V)</b>	3,5

### FROM THE LAND...

<b>SLOW COOKED VEAL IN STEAMED BAO BUNS (2 U.)</b>	9
<i>Slow cooked meat in steamed bao buns with pickled onion and coriander</i>	
<b>PORK RIB WITH ASIAN SAUCE</b>	13
<i>Pork rib cooked on the grill at low temperature, nuts, Asian sauce and coconut milk</i>	
<b>"BROKEN EGGS" WITH IBERIAN HAM AND CHIPS</b>	11
<i>Organic eggs, Iberian ham and chips</i>	
<b>"BROKEN EGGS" WITH SOBRASADA AND CHIPS</b>	10
<i>Organic eggs, sobrasada (local sausage pork meat) and chips</i>	
<b>BRIOCHE WITH MAHÓN CHEESE AND SOBRASADA (1.U)</b>	8
<i>Chinese fried brioche bread filled with Mahón cheese and sobrasada</i>	
<b>SOBRASADA TOAST, MAHÓN CHEESE AND HONEY</b>	9
<i>chive and olive oil in a toasted bread</i>	
<b>STEAK TARTAR</b>	17,5
<i>Beef, yolk, capers, chives, pickles, Dijon mustard and toasted bread</i>	
<b>CHICKEN FINGERS WITH SAUCE</b>	10
<i>Organic corn fed chicken fried fingers with curry and barbecue coffee sauce</i>	
<b>DUCK AND MUSHROOMS RICE</b>	19
<i>Our rice of duck and mushrooms served in its juice</i>	
<b>CHICKEN CURRY AND VEGETABLE GYOZAS (6 U.)</b>	12
<i>Chicken and vegetable gyozas with soy sauce</i>	
<b>IBERIAN HAM CROQUETTES (5 U.)</b>	10

### FROM THE SEA...

<b>FRIED SQUID</b>	13
<i>Fried squid and alioli</i>	
<b>RED TUNA</b>	19
<i>Red tuna, white garlic sauce, tapioca sufflate 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, lime, sweet potato, red onion, coriander and fried banana</i>	
<b>FRIED ANCHOVIES</b>	10
<b>MENORCA FRIED SEA NETTLES</b>	15
<b>SEA URCHIN CROQUETTES (5 U.)</b>	10
<b>COD FRITTERS (8 U.)</b>	12
<i>Hand made cod fritters</i>	

## SALADS

<b>GOAT CHEESE</b>	12,5
<i>Goat cheese, mixed salad, sweet potato, orange, and vinegar of mixed dry nuts</i>	
<b>CRISPY CHICKEN</b>	12
<i>Crispy fried chicken, mixed salad, cherry tomatoes, cucumber, strawberries, ceasar and mango sauce</i>	
<b>TOMATO AND MAHON CHEESE ICE CREAM</b>	11,5
<i>Tomato tartar, ice cream and square pices of "Mahón" Menorca cheese, basil oil and pickles</i>	
<b>SALMON AND AVOCADO</b>	14
<i>Smoked salmon, avocado, mixed salad, cherry tomatoes, trout roe, cucumber and Módena Balsamic vinegar</i>	
<b>WAKAME WITH BABY SQUID AND SALMON</b>	15
<i>Wakame seaweed, crystallized squid, salmon, trout roe and Thai sauce</i>	

## OUR BURGERS

<b>ANGUS</b>	13
<i>Charcoal grilled Angus beef 100% Menorca (150g), mustard mayonnaise, organic tomato and lettuce, served in a toasted artisan brioche</i>	
<b>WAGYU</b>	14
<i>Charcoal grilled Wagyu beef 100% Menorca (150g), mustard mayonnaise, organic tomato and lettuce, served in a toasted artisan brioche</i>	
<b>FRIED CHICKEN</b>	11
<i>Battered chicken (180g), mustard mayonnaise, organic tomato and lettuce, served in a toasted artisan brioche</i>	
<b>GREEN (V)</b>	13
<i>Charcoal grilled plant based "Beyond Meat" (130g), mustard mayonnaise, organic tomato and lettuce, served in a toasted artisan brioche</i>	
<ul style="list-style-type: none"> <li>• With organic hand cut fried chips</li> <li>• Add an extra:           <ul style="list-style-type: none"> <li>◦ CHEESE (0,5) / CARAMELIZED ONION (0,5) / BACON (0,8)</li> <li>◦ GOAT CHEESE OR EGG (1,25)</li> </ul> </li> </ul>	

## CHARCOAL GRILLED

*Taste our holm oak charcoal grilled specialities smoked cooked in our Josper oven*

### FROM THE SEA...

<b>OCTOPUS BETWEEN ISLANDS</b>	21
<i>Charcoal grilled octopus, sobrasada foam and wrinkled potatoes with red and green mojo picón sauce</i>	
<b>SEA BASS LOIN WITH SAUCE</b>	24
<i>Grilled sea bass loin, wrinkled potatoes, sautéed vegetables and bearnaise sauce</i>	
<b>STEAMED MUSSELS WITH LEMON THYME AND ROSEMARY</b>	13
<i>Menorca charcoal grilled mussels infused with lemon thyme and rosemary</i>	
<b>FROM THE LAND...</b>	
<b>TOP SIRLOIN CAP (300 G.)</b>	22
<i>Charcoal grilled Menorca top sirloin cap sliced with hand-cut fried chips and chimmichurri sauce</i>	
<b>VEAL T-BONE STEAK (600 G.)</b>	30
<i>Charcoal grilled Menorca T-Bone Steak veal sliced</i>	