

OUR MENU

DE LA DESPENSA

HOMEMADE OLIVES

HOMEMADE PRESERVED TOMATO,
WITH MENORQUIN KORONEIKI OIL,
MAHÓN CHEESE AND BASIL

CRUSTY MENORQUIN OIL BREAD WITH
HANGING TOMATOES AND SALT CRYSTALS

CRUSTY BREAD TOASTED WITH SOBRASSADA OF
"PORC FAIXAT" AND HONEY FROM MENORCA

OUR HOME MADE SAUSAGES AND SMOKED
MEATS WITH ISLAND PICKLES

MEAT AND PISTACHIO TERRINE

FROM OUR VEGETABLE GARDEN

FRENCH FRIES WITH TOMATO MOJO
AND GRAIN MUSTARD

ROASTED LITTLE LETTUCE HEARTS WITH MAHÓN
CURED CHEESE AND SALAD DRESSING

DRIED TOMATO TARTAR WITH PICKLES, GREEK
OLIVES, BURRATA AND BASIL

ROASTED ARABIC AUBERGINE

FROM OUR POULTRY HOUSE

ROASTED CHICKEN
AND IBERIAN HAM CROQUETTE

POTATOE YOGURT WITH CREAMY EGG YOLK
FROM THE POULTRY HOUSE AND WITHE
SOBRASADA

CHICKEN WINGS WITH GRAHAM PIERCE BEER
AND ROSEMARY

POTATO, CELERY, PICKLES AND SMOKED
TUNA BELLY SALAD

SOBRASADA AND MAHÓN CHEESE
OPEN OMELETTE AND BREAD WITH TOMATOE

ROAST CHICKEN "CANNELONNI"

FROM THE COAST AND DEEP SEA

SALTED MINORCAN PRAWNS (6/Units)

MENORQUIN OCTOPUS IN TEMPURA WITH
MORUNAL SPECIES

MENORQUIN SKATE "A LA MEUNIÈRE"

SEA BASS LOIN WITH MENORQUIN
KORONEIKI OIL "PIL PIL" AND VEGETABLES

FROM OUR FIELDS

MENORQUIN PORK AND SQUID RICE

MINORCAN ENTRECOTE STEAK FILLETED WITH
"ROSSES" POTATOES AND "PIQUILLO" PEPPERS

SUCKLING PIG WITH POTATO CREAM
AND SPRING ONIONS

MENORCAN COW TARTAR WITH FRENCH FRIES

LOW TEMPERATURE ROAST VEAL SHANK
(3 ó 4 PAX)

FROM OUR KITCHEN

PINEAPPLE IN VANILLA SYRUP
WITH CRÈME BRÛLÉE

MAHÓN CHEESE CAKE

"TORRIJA" OF "COCA BAMBA"
WITH ALMOND ICE CREAM

CHOCOLATE CAKE 70% COCOA

TASTING OF PROXIMITY CHEESES

ALMOND COULANT

HOMEMADE ICE CREAMS

