

DESSERTS *(with wine pairing)*

Chocolate Mousse with banana toffee, hazelnut and orange.....9,5€

El Sequé Monastrell 6,60€

Stewed apple, puff pastry and custard cream.....9,5€

Miss Tela Valenciana 4,00€

Coconut French toast with roasted pineapple sorbet *Vegan*.....9,5€

PX VORS 1730 7,00€

Binigarba cheese cake with tomato jam.....9,5€

East India Solera Lustau 6,60€

Menorcan cheese platter.....9,5€/19€

Colección 125 Vendimia Tardía 7,50€

**Buttered brioche with choice of ice cream, accompanied
by chantilly cream12€**

Ice creams (3 scoops).....9€

Sorbets (3 scoops) *Vegan*.....9€

HOUSE SPIRITS

iNNat Gin & Tonic.....11.50€

The Premium Gin of Menorca; Best Gin of Balearic Islands 2017, 92 points in Guía Peñin

GLOP Negro Gin & Tonic.....8€

Macerated in Menorca with juniper, sage, ginger, two types of tangerine and a touch of orange blossom

GLOP Rosado.....8€

Menorca Pink gin from rose petals, red fruits and touch of grapefruit. Served with ginger ale and grapefruit garnish

Herbes Sour.....8€

Biniarbolla Herbes dulces de Menorca, Sweet & Sour, Angostura Bitters

Herbes de Biniarbolla.....6€

16 herbs, a few grains of coffee, 5 weeks maceration. Available in Sweet, Semi and Dry. Served on the rocks

Licor de Mandarina.....7€

The first maceration of Biniarbollas. Tangerines from Hort de Biniarbolla. Limited edition. Served on the rocks