

APPETIZERS

Our 'gildas' (olive, guindilla chili pepper, anchovy)	3.50 € / 2ud.
Parmesan biscuit with smoked sardine and cottage cheese	5.00 € / 2ud.
Fresh Menorcan cockles with 3 sauces: ponzu, cilantro and shallots	4,50 € / ud.
Sa Cudia Especial (a dry malvasía with oxidativa aging, with sherry notes, VT Menorca)	5.00 €

BREADS Vegetarian

Artisanal sourdough bread, Xeixa flour (50% wholegrain)	4.00 €
'Crystal' bread with tomato	5.00 €
Gluten-free bread	2.50 €
This week's special bread	5.50 €

STARTERS

Our tomato salad, with Mahon cheese, capers and croutons / with anchovies 00	14.00 € / 20.00 €
Cucumber salad with roast pork and herbs	15.00 €
Burrata and spiced pumpkin with cilantro and peanut pesto Vegetarian	14.00 €
Beetroots, yogurt and pickled lemons Vegetarian	12.00 €
Wild bluefin tuna tartar, white garlic and kimuchi sauce	20.00 €
Lemon Fish ceviche, roasted sweet potato and "cochos"	19.00 €
Sliced marinated jamón ibérico, tahini, almonds and tapenade	17.00 €
Courgette, beetroot and feta cheese fritters Vegetarian	9.50 €
Smoked aubergine and Idiazábal cheese croquettes Vegetarian	9.50 €
Grilled scallops	12.00 €
Squid "a la bruta" (in its ink), with onion black sausage from Ontinyent	18.00 €
Glazed bacon with sherry and five chinese spices	16.00 €

· We have menu with allergy detail. Please, consult our team ·

SUMMER MENU

RICE (* Minimum 2 people / Price per Person)

Paella ‘Senyoret’ (prepared shellfish and fish)	25.00 € *
‘Black’ Paella with cuttlefish and meatballs	22.00 € *
Rabbit paella with grilled peppers	22.00 € *
Rice casserole with shitake mushrooms, pumpkin and dried tomatoes Vegan	21.00 €
Fine noodles ‘a la cazuela’ with broccoli, cauliflower and mushrooms Vegan	19.00€

MAIN DISHES

Mushrooms sautéed with our ‘sofrito’ and bean hummus Vegan	18.00 €
Hake with sauteed pak choi, fried garlic and basil sauce	24.00 €
Turbot ‘alla Puttanesca’ (anchovy and caper sauce)	24.00 €
Bluefin tuna “a la plancha”, aubergine relish and rocket salad	28.00 €
Lamb meatballs, pistachos and yoghurt	23.00 €
Roast lemon chicken, bulgur wheat and harissa	25.00 €
30-day aged beef entrecote 300gr	29.00 €

SIDES **Vegetarian**

Potato chips with garlic and Rosemary, “chimichurri” mayonnaise	8.00 €
Flame grilled lettuce hearts, soy and tomato	8.00 €
Fried “padron” peppers	8.00 €
Green salad with sherry and maple syrup dressing	8.00 €

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SUMMER MENU