APPETIZERS

French oyster au naturel
7,00 1pcs (M)

French oyster with green salad dressing
7,00 1pcs (M SU)

Oyster Tasting
6 units 40.00 (M SU)

Grilled Caesar salad
15.00 (G H L MO P)

Our croquettes
2 units 8.00 (G H L)

Grilled fresh prawns
36.00 (C G*)

BBBQ Wagyu *gyozas* and beef jerky Ⓡ
6 units 18.00 (G H S)

Grilled Mahón mussels
16.00 (M G*)

TO SHARE

Grilled "coca" flatbread with: (G*)
Tomato and Menorcan olive oil (IGP) 7.00
Iberian ham 22.00
Anchovies 24.50 (P)

Burrata, tomato,
Greek Kalamata olives and basil
17.50 (FC L SU)

Brioche, smoked Ses Forquilles butter,
bluefin tuna belly and caviar
32.00 (G H L P)

This establishment guarantees that the products
of fish for consumption raw or undercooked,
they have been previously frozen at -20°C for at least 24h,
to destroy the possible parasitism by anisakis or its larvae.

Ⓡ Rice based dishes
A: Celeriac C: Crustaceans FC: Nuts G: Gluten
G*: Can be prepared gluten-free H: Egg H*: Can be prepared without egg
L: Dairy M: Molluscs MO: Mustard P: Fish S: Soy SU: Sulphites

RAW FOOD

Menorcan prawn *carpaccio*
with pine nuts and basil pesto
20.50 (C FC L)

Salt-cured Menorcan ox picanha,
yuzu vinaigrette au hazelnuts
22.50 (FC S)

Fried rice, red tuna tartar and *furikake* ®
24.00 (C FC G M MO P S SU)

Dry-aged beef tartare
with chinese bread and *hoisin* sauce
24.00 (G MO P S SU)

Slices of tuna belly
with local pickles and *tonnata* mayonnaise
28.50 (P SU)

MAINS

Baked sea bass loin with romesco sauce
24.00 (FC G* P SU)

Grilled whole fish
60.00 (G* P SU)

Dry-aged beef sirloin
30.00 (G*)

Menorcan ribeye steak
1kg 90.00 (G*)

Iberian pork chop
19.50 (C G* M S S SU)

GARNISHES

Allioli 2,50 (H)

Romesco sauce 2,50 (FC)

French fries 6.00 (G*)

Padrón peppers 6.50 (G*)

Sautéed seasonal vegetables 8.50

Grilled baby gem lettuce with spring onion 7.00 (SU)

RICES ®

Grilled *"senyoret"*
Bombeta rice / Toasted fish broth
Double 55.00 - Triple 82.50 (C H* M P)

Black
Bombeta rice / Toasted rockfish broth
Double 55.00 - Triple 82.50 (C H* M P)

Lobster rice
Bomba rice / Seafood broth
according to the weight of the lobster (C M P)

Iberian pork rice with wild asparagus
Bomba rice / Meat broth
Double 57.00 - Triple 85.00

Dry-aged beef
Bomba rice / Meat broth
Double 64.00 - Triple 96.00

Daily rice dish
According to season and market
Ask about allergens

DESSERTS

"El Rais" rice pudding ®
7.00 (L)

Peanut *coulant* with chocolate ice cream
10 minutes baking required
8.50 (FC G H L)

70% cocoa chocolate ganache,
almond ice cream, salted caramel toffee
and puffed rice
8.50 (FC G L)

A delicate apple tart with vanilla ice cream
Made to arder / 10 minutes baking required
8.50 (G H L)

Artisan cheese board
9.00 portion (G L)

Homemade ice cream
5.00 (FC G H L)

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