

siren songs

Aperol Spritz
(SU) 8.50

Strawberry sangria
(SU) 8.50

Bellini
(SU) 8.50

Granita pomada
(SU) 9.00

bread

Gluten-free bread
5.00

Rustic sourdough bread
(G) 2.50 per person

Crystal bread with tomato
(G) 5.50

from the pantry

Gillardeau oyster natural n°3 or dressed
(C-SU) 7.50 unit

White anchovies in vinegar
(P-SU) 13.50

Premium anchovies
(P) 2 units 10.00 / 4 units 20.00

Ox cecina
(SU) 12.50 / 25.00

Admiral Ferragut tomato salad
(SU) 20.00

Luxury Beach Club Sandwich
(G H L) 20.00

Grilled leek, almond and herb escabeche
(FC SU) 16.50

Red prawn croquette on the grill
(C G L) 16.00

“Escabiche” of fish from the fish market
(P SU) 20.50

“Tonnato Vitello”
(H P SU) 17.50

from the sea

Minorcan white prawn scalded in sea water
(C) 150g 18.00

Minorcan red prawn on the grill
(C) 160g 35.00

Grilled fish, with pil-pil or without
(P) half piece 35.00 / whole piece 70.50

Lobster, fried eggs and chips,
americana sauce and bisque90
(CH) 1/2 kg 90.00

rice of the rais

Fresh market fish rice
(P SU) double 60.00 / triple 90.00

Minorcan red prawn rice
(C SU) double 60.00 / triple 90.00

Lobster rice
(C SU) double 90.00 / triple 120.00

Aged beef rice
(SU) double 60.00 / triple 90.00

Iberian pork tomahawk rice
(SU) double 60.00 / triple 90.00

land in sight

Aged beef sirloin
30.50

Iberian pork tomahawk
50.00

side dishes

Homemade potato chips
5.00

Sautéed vegetables
6.00

2 fried eggs and homemade chips
(H) 8.00

desserts

Island cheese tasting
(G* L) 10.50

Dracula V.O.S.F.
(H L) 8.00

Hazelnut coulant with chocolate ice cream
(FC G* H L) 9.50

Chocolate brioche, Minorcan olive oil and salt
(G H L) 8.00

Caramelised french toast with vanilla ice cream
(G H L) 8.00

Artisan ice creams
(L) 7.50

sweet wines

Enrique Mendoza
Moscatel de la Marina 2024 (75cl)
D.O. Alicante
100% Muscat of Alexandria
Traditional viticulture
6.00 – 18.00

Don PX Toro Albalá
D.O. Montilla-Moriles
100% Pedro Ximénez
Extended oxidative ageing
7.50 – 23.00

Textura 2
Naturalment Pansificat
D.O. Terra Alta
100% Grenache Blanc
Organic viticulture
9.00 – 28.00

Castaña Dulce 2018 (50cl)
D.O. Yecla
100% Monastrell
Aged 6 months
Organic viticulture
9.00 – 29.00

Porto Niepoort Tawny (75cl)
Porto (Portugal)
Touriga Nacional, Franca and others
Aged in cask 3 years
Biodynamic viticulture
10.00 – 50.50

Château Dereszla Aszú
5 Puttonyos 2021 (50cl)
D.O. Tokaj-Hegyalja
70% Furmint, 20% Hárslevelű, 10% Zéta
Botrytis cinerea
18.50 – 91.50

C Crustaceans
FC Nuts
G Gluten
G* Can be prepared gluten-free
H Eggs
L Dairy

M Seafood
MO Mustard
P Fish
S Soya
SE Sesame
SU Sulfités

This establishment guarantees that fish products served raw or undercooked have been previously frozen at -20°C for at least 24 hours, in accordance with health regulations, to eliminate any potential Anisakis parasites or larvae.