

## 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

15.50 (G H L MO P)

Our croquettes

2 units 8.50 (G H L)

Grilled fresh prawns

38.00 (C G\*)

BBBQ Wagyu gyozas and beef jerky <sup>®</sup>

6 units 18.50 (H SE)

Grilled baby squid  
with their crispy tentacles

18.50 (G H M)

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.

## TO SHARE

Grilled "coca" flatbread with: (G\*)

Tomato and Menorcan olive oil (IGP) 7.00

Iberian ham 22.50

Anchovies 25.00 (P)

Seasonal salad with *burrata stracciatella*

17.50 (L SU)

*Brioche*, smoked Ses Forquilles butter,  
bluefin tuna belly and caviar

32.00 (G H L P)

<sup>®</sup> 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 SE: Sesame SU: Sulphites

## RAW FOOD

Menorcan prawn *carpaccio*  
with pine nuts and basil pesto

21.50 (C FC L)

Fried rice, red tuna tartar and *furikake* <sup>®</sup>

25.00 (C FC G M MO P S SU)

Salt-cured fish fillets,  
Asian mango escabeche and *tajín* <sup>®</sup>

18.50 (P SU)

Bluefin tuna belly  
with roasted red pepper *ponzu* <sup>®</sup>

23.50 (P S)

Salt-cured Menorcan ox picanha,  
*yuzu* vinaigrette au hazelnuts

22.50 (FC S)

Dry-aged beef steak tartare  
on crispy croissant

25.00 (G H L MO)

## RICES <sup>®</sup>

Grilled "*senyoret*"

Bombeta rice / Toasted fish broth

Double 56.00 - Triple 84.00 (C H\* M P)

Black

Bombeta rice / Toasted rockfish broth

Double 56.00 - Triple 84.00 (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

Aged beef sirloin rice

Bomba rice / Meat broth

Double 64.00 - Triple 96.00

Blue lobster rice

Bomba rice / Seafood broth

Double 75.00 - Triple 110.00 (C P)

## MAINS

Grilled fish

60.00 / 32.00 (G\* P SU)

Grilled aged beef sirloin

30.00 (G\*)

Dry-aged old cow rib steak from Menorca

1kg 90.00 (G\*)

Iberian pork chop

21.50 (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)

"Piquillo" peppers 7.00 (G\*)

## DESSERTS

"El Rais" rice pudding <sup>®</sup>

8.00 (L)

Peanut *coulant* with chocolate ice cream

10 minutes baking required

9.50 (FC G H L)

70% cocoa chocolate ganache,  
almond ice cream, salted caramel toffee  
and puffed rice <sup>®</sup>

8.50 (FC G L)

A delicate apple tart with vanilla ice cream

Made to order / 10 minutes baking required

9.50 (G H L)

Artisan cheese board

9.00 portion (G L)

Homemade ice cream

5.00 (FC G H L)

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