

siren songs

Aperol Spritz
(SU) 8.50

Strawberry sangria
(SU) 8.50

Bellini
(SU) 8.50

Granita pomada
(SU) 9.00

breads

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 nº3 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) 18.50

Mexican seafood tostada
(G H M P SU) 12.50 unit

Luxury Beach Club Sandwich
(G H L) 20.00

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

Prawn nuggets with Oscietra caviar
(G H L M) 20.00

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

“Escabiche” of fish from the fish market
(P SU) 18.50

“*Tonnato Vitello*”
(H P SU) 17.50

Tempura squid with lime mayonnaise
(G H P) 18.00

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 bluefin tuna collar with tomato salad
(P SU) 28.50€

Grilled fish, with pil·pil or without
(P) half piece 30.00 / whole piece 60.00

Lobster, fried eggs and chips,
americana sauce and bisque90
(CH) ½ kg 90.00

rice of the rais

Fresh market fish rice
(P SU) double 56.00 / triple 84.00

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

Lobster rice
(C SU) double 80.00 / triple 110.00

Aged beef rice
(SU) double 60.00 / triple 90.00

Iberian pork tomahawk rice
(SU) double 56.00 / triple 84.00

land in sight

Aged beef sirloin
30.50

Menorcan porterhouse steak
75.00

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

Castaño 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	M	Seafood
FC	Nuts	MO	Mustard
G	Gluten	P	Fish
G*	Can be prepared gluten-free	S	Soya
H	Eggs	SE	Sesame
L	Dairy	SU	Sulfites

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.