

# TAPAS & STARTERS

½ PORCIÓN

## SALADS

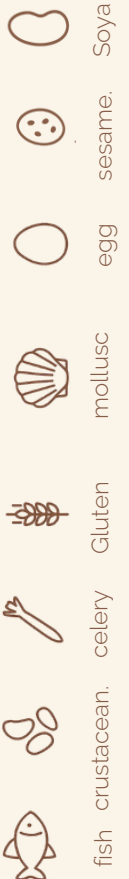
- La Guapa** (variety of lettuces, tomato, carrot, pickled onion, guacamole, nuts, goat cheese cream, and homemade yogurt sauce) 14/18
- Granjera** (variety of lettuces, tomato, carrot, homemade red peppers, and crispy chicken strips) 15/18
- Burrata** (fresh mozzarella with confit cherry tomatoes, basil oil, dried black olives, and pita bread) 17

## OTHERS

- Fried chips La Guapa** (homemade potatoes with broken fried eggs and red peppers) 14/19
- Sweet potato bravas** with black garlic mayonnaise 10
- Criollo chorizo** croquettes with chimichurri 3.50/U
- Steak tartare** with bone marrow 23.50
- Assorted artisan cheeses** (Menorca tasting selection) 17
- Grilled vegetables** (zucchini, aubergine, pumpkin, sweet potato, tomato, asparagus, and onion with romesco sauce) 14/20

## FISH

- Red tuna sashimi Balfegó** (sliced with almond cream, confit cherry tomatoes, and zucchini with guacamole) 26
- Grilled scallops** 4/ U
- Fried cuttlefish from Menorca** 25
- Grilled cuttlefish from Menorca** 25
- Grilled octopus** with crispy bacon, celeriac purée and plankton purée 29
- Peruvian-style sea bass ceviche** 24
- Flame-seared tuna** with confit tomatoes, soy, sesame, and fresh jam 24
- Grilled sweetbreads with lime** 14 24
- Menorca mussels** with white wine and garlic reduction 14 22
- Small Menorca prawns sautéed with garlic** 15 23
- Grilled XL Menorca prawns** 26 40
- Carril clams** with white wine and garlic sauce 25 40











# MAIN COURSES

## GRILLED MEATS









- Argentinian-style tender **beef flank steak**. 250 g 35
- Veal escalope in two cookings** —fried and oven-baked— with ham, cheese, tomato sauce, tomato slices, two fried eggs, and fries for champions. XXL 32
- Slow-cooked **suckling pig from Menorca** with crispy skin 32
- Tender slow-cooked **suckling lamb from Menorca** 35
- Slow-cooked **veal roast** with chimichurri 33
- Chicken escalope** in two cookings —fried and oven-baked— with ham, cheese and tomato sauce 28



FRESH FISH

<b>Cod</b> (with quince aioli, sweet potato purée, and cuixot sausage)  	_____	29
<b>Grilled red scorpionfish</b> (split open) with fried garlic 	_____	75/ K
<b>Grilled grouper</b> 	_____	38
<b>Grilled red snapper</b> 	_____	38
<b>Grilled black scorpionfish</b> 	_____	35
<b>Grilled amberjack</b> 	_____	35
<b>Grilled dentex</b> 	_____	38

MENORCA LOBSTER

<b>Lobster stew</b> , traditional soup from the north of the island. 350 g  		
<b>Brothy rice</b> with rock fish stock and fresh lobster. 350 g  		
<b>Fried lobster</b> , chopped in the traditional style, with eggs and homemade potatoes. 350 g  <b>Min. 2 pers.</b>		
<b>Grilled lobster</b> , opened and drizzled with olive oil and sea salt. 350 g  <b>Min. 2 pers.</b>		
<b>Lobster paella</b> . 350 g 		
<b>Pan-sautéed lobster</b> with perfectly caramelised onion. 350 g  <b>Min. 2 pers.</b>		

starting from  
**70 P.P.**

PAELLAS & BROTHY RICE DISHES

<b>Seafood brothy rice</b> full of ocean flavour   	_____	35
<b>Brothy rice with fresh lobster</b> and rock fish stock  	_____	55
<b>Seafood paella</b> with Mediterranean ingredients   	_____	35
<b>Paella with fresh lobster</b> , very flavourful  	_____	55
<b>Paella with octopus</b> , squid and red prawn — flavourful and well balanced  	_____	38
<b>Paella with bacon</b> , cuttlefish and red prawn — a surf and turf contrast  	_____	35
<b>Black rice with squid ink, mussels and red prawn</b>  	_____	35
<b>Oxtail paella — intense and tender, with boneless meat</b> 	_____	28
<b>Creamy rice with squid, rabbit and sobrassada</b> — authentic Menorcan flavour 	_____	34
<b>Traditional seafood fideuá</b> with homemade aioli  	_____	35
<b>Black fideuá with cuttlefish ink</b> — intense and delicious  	_____	33
<b>Paella with mushrooms</b> , artichokes and asparagus	_____	28
<b>Vegetable paella with homemade seasonal veggies</b>	_____	28
<b>Paella with scarlet prawns and monkfish</b>  	_____	45

SUGGESTIONS

<b>Diced red tuna with burrata and passion fruit gel</b>  	_____	26
<b>Paella with smoked aubergine, sun-dried tomatoes, parmesan and burrata</b> 	_____	30