

MENU



## GARDEN HARVEST

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GARDEN TOMATO SALAD 🌿 stracciatella and fresh basil (L-Sp)	20 €
CAESAR SALAD Son Vivó lettuce, chicken, Caesar dressing, croutons (G-E-F-L)	22 €
GREEN SALAD 🌿 lettuce, cherry tomatoes, green asparagus, cucumber, avocado, and spring onion (Sp)	18 €
TABBOULEH SALAD 🌿 Xeixa wheat from La Marcona, fresh figs, fennel, and trempó (G-Sp)	18 €
STRAWBERRIES AND TOMATO 🌿 strawberry and tomato gazpacho, vegetable tartare, and basil (Sp)	18 €
BEETROOT & CHICKPEAS FROM SON VIVÓ 🌿 beetroot hummus, beetroot wedges, and fresh cheese foam (L)	22 €

## COLD DISHES

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ANCHOVIES IN VINEGAR pickled piparras, extra virgin olive oil, and sprouts (F-Sp)	22 €
RED PRAWN CARPACCIO sprouts, almonds, pickles, and basil sorbet (F-Sp-Sp)	31 €
LEMON FISH CEVICHE amberjack tartare, citrus sauce, and citrus air (F-Ce-L)	32 €

*The vegetables and meats are grown, cared for, and harvested by our partners at Agrotur Gimnesia.*



## HOT DISHES

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ENDIVE RAVOLA	4 €
romesco sauce (G-E-L-Fs)	
PRAWN CROQUETTE	5 €/u
aioli made from its heads and marinated tail (G-E-L-M)	
MUSSELS	22 €
steamed with oloroso wine, saffron, parsley, shallots, and cream (L-M-Sp)	
PIRULÍ	15 €
traditional Menorcan fried fish with lime slices (Sf-G)	


## PASTAS

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TOMATO PASTA 	24 €
sun-dried tomatoes, confit cherry tomatoes, roasted tomato jus, grated cheese, and black olives (G-E-L)	
POTATO GNOCCHI 	24 €
pumpkin, mushrooms, sage, and Menorcan hazelnut butter (G-E-L-Sp)	

## RICE DISHES

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VEGETABLE RICE 	29 €
Vegetables, tubers, mushrooms, truffle (Sp)	
BLACK RICE	36 €
Scarlet prawns and grilled squid tentacles (Sf-E-F-M-Ce)	
SURF & TURF RICE	34 €
Iberian pork shoulder, squid, and Menorcan cultivated mushrooms (Sf-F)	

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# BARE ESSENTIALS

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FRESH FISH	Market Price
grilled with garlic and oil dressing. Check daily availability (F-Sp)	
SEAFOOD	Market Price
grilled. Check availability with our team (Sf)	
VEGETABLES 🌿	28 €
grilled vegetables from our gardens with romesco, almonds, and sprouts (Sp-N)	
CHICKEN BREAST	20 €
grilled two ways	
MENORCAN VERMELLA BEEF (350G)	32 €
ribeye steak from our Menorcan Vermella	
LAMB SHOULDER IN ITS JUS	38 €
Slow-roasted in two stages, served with lamb sauce	

## SAUCES AND SIDES

*Side dish options for the "Bare Essentials" dishes:*

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ALL I OLI 🌿	4 €
rosemary and fried garlic (H)	
YUZU CITRUS MAYONNAISE (H) 🌿	4 €
ROMESCO SAUCE (FS) 🌿	4 €
MENORCAN ROASTED POTATOES WITH PADRÓN PEPPERS 🌿	6 €
ENDIVE SALAD 🌿	6 €
with cherry tomatoes and sherry vinaigrette (Sp)	
TOMATO AND SPRING ONION SALAD (SP) 🌿	6 €
FRENCH FRIES 🌿	6 €
with Menorcan Salt	

*Our mayonnaises are made with pasteurised egg or egg yolk.*

*Prices are per serving.*

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## DESSERTS

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MENORCAN BLUE CHEESE CHEESECAKE 🍃 quince jelly and honey ice cream (G-E-L)	12 €
LEMON PIE 🍃 lemon cream, raspberry sorbet, brioche crumble, and caramelised pistachio (G-E-L-N)	12 €
LOCAL PEANUT COULANT passion fruit ice cream (L-E-N)	12 €
STRAWBERRIES & CREAM fresh strawberries, coulis, dehydrated strawberries, and Chantilly cream (L)	12 €
ARTISAN ICE CREAMS (L) AND SORBETS	3,5 €/scoop

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## CLARISA MENU entire table

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### TOMATO SALAD 🌿

stracciatella and basil (L)

### STRAWBERRIES & TOMATO 🌿

strawberry and tomato gazpacho with vegetable tartare and basil (Sp)

### BEETROOT & CHICKPEAS 🌿

grilled beetroot hummus, roasted beetroot wedges, and ricotta foam (L)

### RED PRAWN CARPACCIO

Sprouts, almonds, pickles, and basil sorbet (Sp)

### RICE DISH

to choose

### MENORCAN BLUE CHEESE CHEESECAKE

quince jelly and honey ice cream (L-G-E)

68 €

*The Clarisa Menu is designed for sharing, following a Mediterranean and festive dining tradition: appetizers, a rice dish, and a locally sourced dessert.*

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## ALLERGEN KEY

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<b>G</b>	Gluten (G can be easily adapted to Gluten-Free)
<b>L</b>	Lactose
<b>E</b>	Egg
<b>Sp</b>	Sulphites
<b>S</b>	Sesame
<b>N</b>	Nuts
<b>F</b>	Fish
<b>Sf</b>	Seafood
<b>Ce</b>	Celery
<b>Ms</b>	Mustard
<b>So</b>	Soy

Please contact us in case of doubts or queries



## SIGNATURE COCKTAILS

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NEGRONI MENORQUÍN	18 €
Sipsmith, Carpano Antica Formula, Campari, butter and thyme (L)	
SWEET GAZPACHO	20 €
Curado Tequila, Mount Gay, strawberry and tomato cordial, agave, lime (L)	
CANTARITO	18 €
Tequila Arraigo, smoked chipotle liqueur, grapefruit and pepper cordial, lime, grapefruit soda	
OLD FASHIONED SOBRASADA	20 €
Buffalo Trace Bourbon infusionado con sobrasada, sirope de miel y bitters de naranja (G)	
BASIL POMADA	16 €
Xoriguer Gin, lemon, basil, topped off with lemon soda	
SON VELL 75	20 €
Zacapa 23, mint and blackberry cordial, lemon, topped off with bubbles	
MONJE CUBANO	18 €
Havana 3, Frangelico, lima (N)	
MENORUKA	19 €
Stolichnaya, sake, oriental mix, tomato juice, lemon (so-Mz-P)	
COCKTAIL OF THE DAY	17 €

## CLASSIC COCKTAILS

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NEGRONI Campari, Gin, Red Vermouth	18 €
PALOMA Tequila, smoked liqueur, lime juice, agave, grapefruit soda	18 €
MOSCOW MULE Vodka, lemon juice, ginger beer	18 €
PIÑA COLADA Rum, pineapple juice, lime juice, coconut purée (L)	18 €
DAIQUIRI Rum, lime, sugarr	18 €
BLOODY MARY Vodka, lemon, Bloody mix, tomato juice (F)	18 €
MARGARITA Tequila, Cointreau, lime	18 €
MARTINI COCKTAIL Gin or Vodka, Dry Vermouth	18 €
COSMOPOLITAN Vodka, Cointreau, lime, cranberry juice	18 €

## ALCOHOL FREE & LEMONADES

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SON VELL SPRITZ Alcohol-free cava, cucumber cordial	12 €
ROSE MELO Grapefruit soda, rosemary syrup, lemon, grapefruit and pepper cordial	12 €
MOONSHINE Orange juice, lime juice, honey syrup, ginger beer	12 €
LAVENDAR & ROSEMARY LEMONADE Lavendar and rosemary syrup, lemon juice, sparkling water	12 €
MINT & GINGER LEMONADE Ginger syrup, sparkling water, lemon	12 €

## SMOOTHIES

(available from noon to 18:00pm)

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TROPICAL SMOOTHIE carrot, orange, lemon and turmeric	12 €
DETOX SMOOTHIE celery, cucumber, apple and ginger	12 €
SUMMER SMOOTHIE strawberry, watermelon, lemon	12 €

## SANGRIAS

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	50ml	Pitcher 1.5L
WINE SANGRÍA Red wine, rum, brandy, lemon, Cointreau, orange juice	15 €	55 €
CAVA SANGRIA Pisco, Tío Pepe sherry, St. Germain, orange juice, Mestre cava	18 €	70 €
ALCOHOL-FREE SANGRÍA Martini Floreale, alcohol-free Prosecco, fruit, citrus fruit, grapefruit and pepper cordial	12 €	40 €

## APERITIFS AND LIQUEURS

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	Glass
VERMUT NEGRE BINITORD	7 €
CARPANO BLANCO	7 €
CARPANO DRY	7 €
CARPANO ROSSO	7 €
CAMPARI	7 €
CYNAR	7 €
AMARO MONTENEGRO	8 €
FERNET BRANCA	7 €
LICOR DE HIERBAS XORIGUER	6 €
LICOR DE CAMOMILA XORIGUER	7 €
DOWN'S RUBY PORT	8 €
TÍO PEPE	6 €
GRAPPA	8 €

# SPIRITS

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<u>VODKA</u>	50 ml
STOLICHNAYA	16 €
BELVEDERE	20 €
BELUGA	20 €
GREY GOOSE	18 €
<u>GIN</u>	50 ml
MG	16 €
BOMBAY SAPPHIRE	16 €
BOTANIST	18 €
BULLDOG	16 €
CITADELLE	18 €
SIPSMITH	18 €
G VINE	18 €
GIN MARE	16 €
XORIGUER	14 €
INNAT	16 €
HENDRICK'S	18 €
MARTIN MILLER	16 €
TANQUERAY	16 €
TANQUERAY TEN	18 €
MG ROSA	16 €
MONKEY 47	18 €
NORDES	18 €

<u>TEQUILA &amp; MEZCAL</u>	50 ml
TEQUILA CURADO CUPREATRA	18 €
TEQUILA REPOSADO PATRÓN	22 €
TEQUILA BLANCO 8	18 €
TEQUILA BLANCO ARRAIGO	16 €
MEZCAL BRUXO N.º X	16 €
MEZCAL UNIÓN JOVEN ENSAMBLE	16 €
MEZCAL BRUXO N.º 1	18 €
TEQUILA HERRADURA PLATA	20 €
TEQUILA HERRADURA REPOSADO	22 €
MEZCAL VIDA	22 €

<u>PISCO &amp; CACHAÇA</u>	50 ml
CACHAÇA CAPUCANA	16 €
CACHAÇA ABELHA GOLD	18 €
PISCO MONTESIERPE	16 €

<b><u>RUM</u></b>	50 ml
PLANTATION 3 STARS	16 €
PLANTATION ORIGINAL	16 €
BACARDÍ	16 €
BARCELÓ	16 €
BARCELÓ IMPERIAL	18 €
BRUGAL EXTRA VIEJO	16 €
HAVANA 7	16 €
DIPLOMÁTICO MANTUANO	16 €
ZACAPA 23	22 €
KRAKEN	16 €
SANTÍSIMA TRINIDAD 7	16 €
RON MOUNT GAY	18 €
RON CLEMENT	18 €
<b><u>BRANDY &amp; COGNAC</u></b>	50 ml
CARLOS I	16 €
REMY MARTIN V.S.O.P	18 €
CALVADOS V.S.O.P	22 €
COGNAC LOUIS XIII	550 €

<b><u>BLENDED WHISKIES</u></b>	50 ml
JOHNNIE WALKER RED LABEL	16 €
JOHNNIE WALKER BLACK LABEL	18 €
DEWARD'S 12	16 €
DEWARD'S CARIBBEAN SMOOTH	14 €
CHIVAS 12	16 €

<b><u>AMERICAN WHISKIES &amp; BOURBON</u></b>	50 ml
BUFFALO TRACE	16 €
JACK DANIEL'S	14 €

<b><u>SINGLE MALTS</u></b>	50 ml
BRUICHLADDICH CLASSIC	22 €
ARDBEG 10	22 €
MACALLAN 12 DOUBLE CASK	25 €
MACALLAN SHERRY OAK	28 €
LAGAVULIN	42 €
TALISKER 10	28 €

<b><u>IRISH WHISKIES</u></b>	50 ml
FLAMING PIG	16 €
JAMESON	14 €



# WINES

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## SPARKLING WINES

	Glass	Bottle
D.O CHAMPAGNE AGAPANE BLANC DE NOIRS EXTRA BRUT Pinot Meunier, Pinot Noir	20 €	85 €
D.O CAVA MESTRES COQUET BRUT Xarel-lo, Macabeo, Parellada	12 €	50 €
CATALUÑA NATUREO SPARKLING 0.0 Moscatel	10 €	40 €

## WHITE WINES

V.T MALLORCA CAN AXARTELL BLANC Premsal, Malvasía	10 €	40 €
D.O VALDEORRAS GODEVAL Godello	11 €	45 €
D.O RUEDA ALSOCAYO Sauvignon Blanc	9 €	35 €

## RED WINES

	Glass	Bottle
D.O BINISSALEM SUPERNOVA Mantonegro	12 €	50 €
I.G.P VALDEJALÓN MICROCÓSMICO Garnacha	10 €	45 €
D.O RIBERA DEL DUERO NOBBIS Tempranillo	10 €	45 €

## ROSÉ WINES

V.T MALLORCA CAN AXARTELL ROSÉ Pinot Noir, Syrah, Merlot, Callet	10 €	45 €
D.O CÔTES DE PROVENCE PEYRASSOL #LOU Garnacha, Cinsault, Syrah, Monastrell, Vermentino	11 €	45 €

## BEERS

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ESTRELLA DAMM (DRAUGHT)	4 €
ESTRELLA DAMM	4,5 €
GRAHAM PERCE LAGER	8 €
CORONITA	7 €
FREE DAMM	4,5 €
DAURA (Gluten free)	4,5 €

## WATER AND SOFT DRINKS

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FONT MAJOR 0.5L	4 €
FONT MAJOR SPARKLING 0.5L	4 €
SAN PELLEGRINO	5,5 €
COCA COLA / COCA COLA ZERO	4 €
SPRITE / FANTA ORANGE / FANTA LEMON	4 €
FUZE TEA	4 €
AQUARIUS	4 €
SOFT DRINKS ROYAL BLISS	5 €
JUICES - PEACH/TOMATO/PINEAPPLE/APPLE	4 €
TONICA LE TRIBUTE	6 €

## COFFEE & TEA

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ESPRESSO	3,5 €
DOUBLE ESPRESSO	4 €
MACCHIATO	3,5 €
DECAF COFFEE	3,5 €
LATTE	4,5 €
CAPPUCCINO	4,5 €
TEAS & INFUSIONS	5 €
Earl grey, rooibos citrus, mint, chamomile, breakfast tea, green, red	
MATCHA LATTE	6 €

