

MENU

GARDEN HARVEST

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

COLD DISHES

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

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

HOT DISHES

ENDIVE RAVOLA	4 €
romesco sauce (G-E-L-Fs)	
PRAWN CROQUETTE	5 €/u
aioli made from its heads and marinated tail (G-E-L-Sf)	
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

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

VEGETABLE RICE 🍃	29 €
vegetables, tubers, mushrooms, truffle (Sp)	
BLACK RICE	36 €
scarlet prawns and grilled cuttlefish (Sf-E-F-Ce)	
SURF & TURF RICE	34 €
Iberian pork shoulder, squid, and Menorcan cultivated mushrooms (Sf-F)	

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BARE ESSENTIALS

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	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:

ALL I OLI 🌿	4 €
rosemary and fried garlic (E)	
YUZU CITRUS MAYONNAISE (E) 🌿	4 €
ROMESCO SAUCE (N) 🌿	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

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

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CLARISA MENU entire table

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 (C-S)

RED PRAWN CARPACCIO
sprouts, almonds, pickles, and basil sorbet (Sp-Sf-N)

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

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

Please contact us in case of doubts or queries

SIGNATURE COCKTAILS

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 infused with Majorcan sausage, honey syrup and orange bitters (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

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

ALCOHOL FREE & LEMONADES

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

SMOOTHIES

(available from 12:00 to 18:00)

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

SANGRIAS

	Glass	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

50ml

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

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

<u>RUM</u>	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 €
<u>BRANDY & COGNAC</u>	50 ml
CARLOS I	16 €
REMY MARTIN V.S.O.P	18 €
CALVADOS V.S.O.P	22 €
COGNAC LOUIS XIII	550 €

<u>BLENDED WHISKIES</u>	50 ml
JOHNNIE WALKER RED LABEL	16 €
JOHNNIE WALKER BLACK LABEL	18 €
DEWARD'S 12	16 €
DEWARD'S CARIBBEAN SMOOTH	14 €
CHIVAS 12	16 €
<u>AMERICAN WHISKIES & BOURBON</u>	50 ml
BUFFALO TRACE	16 €
JACK DANIEL'S	14 €
<u>SINGLE MALTS</u>	50 ml
BRUICHLADDICH CLASSIC	22 €
ARDBEG 10	22 €
MACALLAN 12 DOUBLE CASK	25 €
MACALLAN SHERRY OAK	28 €
LAGAVULIN	42 €
TALISKER 10	28 €
<u>IRISH WHISKIES</u>	50 ml
FLAMING PIG	16 €
JAMESON	14 €

WINES

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 RUED 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

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

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

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 €