



MENU

STARTERS

ARTICHOKE SALAD 🌿 orange Hollandaise, orange gel and sprouts salad (E)	28 €
CARABINERO PRAWN COCKTAIL carabinero tartare, salad foam, pineapple in syrup, orange confit and prawn mayonnaise (Sf-E)	34 €
SON VIVÓ ONION CREAM SOUP 🌿 truffle, pickles, crispbread and mature Mahón-Menorca cheese (G-L)	26 €
OLIAIGU 🌿 the soup that embodies the essence of Menorcan cuisine, served with a mousse of its soffritto (G)	24 €
RED TUNA TARTARE spicy tomato jus, labneh and kimchi (F-L)	34 €
ALMOND HUMMUS WITH SON VIVÓ CHICKPEAS smoked mackerel and pickles (L-Sp-F-N)	28 €
BEETROOT 🌿 tomato salad, roasted beetroot, ajoblanco sorbet (N-Sp)	28 €
STEAK TARTARE toasted pine nut mayonnaise, toasted bread, potato wedges and foyot sauce (E-Ms-G)	30 €
CRAYFISH crayfish ravioli, boletus mushrooms, hazelnut butter and crustacean blanchette (G-E-Ce-Sf-L)	32 €

La carta puede sufrir variaciones según caprichos de la naturaleza y exigencias del mercado. Gracias por su comprensión

Son Vell, Son Vivó, Son Pere, Binideufà, Son Ermità y Torre del Ram son nuestras fincas productoras de materia prima.

MAINS

CARABINERO XL creamy carabinero rice, pil pil of its head and raw tail (Ms-Ce-Sp-F)	42 €
FISH OF THE DAY	43 €
SKATE FISH grilled, meunière sauce with tomatoes (F-L-Sp)	36 €
MENORCAN VERMELLA sirloin, rosemary potato terrine and glazed shallot (L)	38 €
LAMB filled with 'Barret de Sant Antoni', peach purée, carrot and cauliflower pickle. (L-Sp)	36 €
CIUTADELLA SUCKLING PIG free range, roasted, served with apple purée with butter and cinnamon	36 €
FLAME-GRILLED LEEK  with Jerusalem artichoke, black garlic mayonnaise and truffle (E)	28 €

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DESSERTS

CHOCOLATE white chocolate, caramel, dark with different textures (G-E-L)	14 €
LECHE ASADA with gunpowder spice and liquorice (G-E-L)	14 €
MATCHA TEA COULANT fresh cream ice cream (E-L)	14 €
CROMATISMO VERDE 🍃 frozen apple, fennel, lime gel, avocado and Chartreuse liqueur foam (Sp-E-L)	14 €
SOBAO, BASIL AND PEAR 🍃 Savoury sobao pasiego cake, white chocolate ganache, and basil with caramelised pear (G-E-L)	14 €
2 IN 1 chocolate and chestnut soufflé, chocolate, oranges (L-E-N)	14 €

SWEET WINES

	Glass	Bottle
V.T MALLORCA CAN AXARTELL DOLÇ Premsal, Malvasia	10 €	45 €
D.O BIZKAIKO TXACOLINA ARIMA Hondarrabi Zerratia	9 €	45 €
V.T PENEDES NADAL 1510 BOTRITYS NOBLE Macabeo	18 €	90 €
D.O MOSEL MARKUS MOLITOR ÜRZIGER WÜRZGARTEN Riesling	12 €	45 €
D.O HUNGRÍA CHÂTEAU DERESZLA 6 PUTT Furmint, Hárslevelű	22 €	120 €
D.O SAUTERNES CHÂTEAU DE YQUEM 2019 Semillón, Sauvignon Blanc	120 €	700 €

TASTING MENU VERMELL

OLIAIGU 🌿

the soup that embodies the essence of Menorcan cuisine, served with a mousse of its soffritto (G)

ARTICHOKE SALAD 🌿

orange Hollandaise, orange gel and sprout salad (E)

CRAYFISH

crayfish ravioli, boletus mushrooms, hazelnut butter and crustacean blanchette (G-E-Ce-Sf-L)

CIUTADELLA SUCKLING PIG

free range, roasted, served with apple purée and cinnamon.

LECHE ASADA

with gunpowder spice and liquorice (G-E-L)

80 €

Our menu may experience variations due to the natural and market environment of our products. Thanks for your comprehension.

Son Vell, Son Vivó, Son Pere, Binideufà and Ram Tower are all our own produce providers.

ALMA MENORQUINA

SON VELL TASTING MENU

OLIAIGU 🌿

the soup that embodies the essence of Menorcan cuisine, served with a mousse of its soffritto (G)

ARTICHOKE SALAD 🌿

orange Hollandaise, orange gel and sprout salad (E)

CRAYFISH

crayfish ravioli, boletus mushrooms, hazelnut butter and crustacean blanchette (G-E-Ce-Sf-L)

ALMOND HUMMUS WITH SON VIVÓ CHICKPEAS

smoked mackerel and pickles (L-F-N-Sp)

CIUTADELLA SUCKLING PIG

free range, roasted, served with apple purée and cinnamon

LECHE ASADA

with gunpowder spice and liquorice (G-E-L)

SOBAO, BASIL AND PEAR 🌿

Savoury sobao pasiego cake, white chocolate ganache, and basil with caramelised pear (G-E-L)

115 €

ALLERGENS KEY

G	Gluten (G* can easily be made 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
sodao

OLD FASHIONED SOBRASADA 20 €
Buffalo Trace Bourbon infused with majorcan
sausage, honey syrop, 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, lemon (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 (P)

MARGARITA 18 €
Tequila, Cointreau, lime

MARTINI COCKTAIL 18 €
Gin or Vodka, Dry Vermouth

COSMOPOLITAN 18 €
Vodka, Cointreau, lime, cranberry juice

ALCOHOL FREE AND 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

SANGRÍAS

	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

	Glass
NEGRE BINITORD VERMUT	7 €
CARPANO BIANCO	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

VODKA

50 ml

STOLICHNAYA

16 €

BELVEDERE

20 €

BELUGA

20 €

GREY GOOSE

18 €

GIN

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 €

TEQUILA & MEZCAL

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 €

PISCO & CACHAÇA

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

	Glass	Bottle
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

	Glass	Bottle
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

CAÑA ESTRELLA DAMM	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 CON GAS 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 €
JUICE -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 Earl grey, rooibos citrus, mint, chamomile, breakfast tea, green, red	5 €
MATCHA LATTE	6 €

