

BRISA

LUNCH MENU

BRISA

Menorca

Welcome to our restaurant. Brisa is a window on the Mediterranean, a window on the rugged northern coast of our island. It's a view that transports us back to a seafaring past, and recipes that spring from the Mediterranean, with a subtle French accent – dishes that inspire us to set sail ourselves and explore the wild coast of northwest Menorca.

Menorca's history is dramatic, one of invasion, occupation and the influence of cultures as diverse as the Carthaginians, the Byzantine Empire, the British and French. In today's rural tranquillity we celebrate the fruits of land and sea and in particular the Gallic touches that have endured in our dining. Theories exist that mayonnaise is actually named after Mahon, and an egg-based sauce that was served to the Duke of Richelieu when he was stationed here, while Menorcans still eat 'gato' today – a dessert said to be based on a recipe used by the French soldiers' wives.

But our cuisine, though rooted in the land and grounded in our history, aims to be subtly modern too, with flavours as fresh as the ingredients we dig from our own estates, receive from nearby farms or are delivered direct from the Menorcan waves. Buen provecho et bon appétit.

Vestige supports Menorca Preservation, a charity whose aim is to sustainably protect our beautiful island based on four key pillars: Land, Sea, Clean Energy and Plastics. Our collaboration encompasses donations, events and team volunteering. Part of this is a €1 addition to each restaurant and bar bill that goes directly to the charity from each customer, that Vestige matches with its own donation. We hope you are happy to help support this dynamic and worthy charity.

STARTERS

CAESAR SALAD <i>Signature</i>	22 €
Roast chicken, lettuce, Caesar sauce and croutons (L/E/G/Ms/F)	
TOMATO SALAD <i>Signature</i>	20 €
Tomato wedges, stracciatella and fresh basil (L)	
POTATO SALAD	22 €
Large capers, cherry tomatoes and organic rocket, dressed with a tuna and anchovy mayonnaise (E/F)	
GAZPACHO <i>Signature</i>	18 €
with tomatoes and watermelon from our estates, with strawberry tartare	
MELON WITH HAM <i>Signature</i>	26 €
A variety of melon that is traditional in our kitchen garden and cured Iberian ham from Extremadura	
BLUEFIN TUNA TARTARE <i>Signature</i>	30 €
whith tomato purée and fried egg (F/E)	
OCTOPUS	24 €
Galician-style (F)	
COD CARPACCIO	26 €
With olive tapenade and tomatoes from our garden (F)	
CHILLED ALMOND AJOBLANCO*	25 €
With smoked sardine and white & red grapes (F/N) (*Ajoblanco is a traditional chilled almond soup)	

MAINS

PASTA WITH PRAWNS	€ 34
Spaghetti with bouillabaisse and tempered prawn tails (G/E/F/C)	
PASTA AL RAGÚ	€ 26
Rigatoni with minced 'faixat' pork and Menorcan 'vermella' beef ragú (G/E/Sp)	
LAMB	€ 38
Wood fired roast leg of Torre del Ram organic lamb, traditional style	
MARINERO	€ 36
Rice with cuttlefish and langoustines (F/C)	
SURF AND TURF RICE	€ 34
Rice with prawn tails and boned chicken thighs with blanched green beans (C/F)	
VEGETABLE RICE <i>Signature</i>	€ 29
Wild mushrooms and summer truffles	
GRILLED CATCH OF THE DAY €100/kg (F)	
GRILLED SHELLFISH €40 (200 g) (C)	

DESSERTS

CHOCOLATE CRÈME CARAMEL

Creamy chocolate crème caramel with orange ice cream (L/E)

€ 12

PEANUT COULANT *Signature*

with vanilla and passion fruit (E/L/P)

€ 12

RED BERRY AND BLACKBERRY INFUSION *Signature*

with creamy vanilla ice cream

€ 12

ICE CREAMS AND SORBETS

Handmade

€ 3,50
/scoop

ALLERGENS KEY

G	Gluten (G* can be easily adapted to gluten free)
L	Lactose
E	Egg
Sp	Sulphites
S	Sesame
N	Nuts
F	Fish
C	Crustaceans
M	Molluscs
Ce	Celery
Ms	Mustard
P	Peanuts
S	Soy
Vg	Vegan
	Vegetarian

Please contact us in case of doubts or queries.

DRINKS MENU

COCKTAILS

POMADA (Vg) € 16

Xoriguer gin, lemon juice, simple syrup, lemon soda, and basil leaves.

GINY GERMAIN (Vg) € 16

Gin, Saint Germain, simple syrup, lime juice, lemon juice, cucumber, fee foam.

NUIT € 18

Raspberry liqueur, brandy, Cointreau, lemon juice.

BLUEGRASS (Vg) € 16

Bourbon, mint, cucumber, lemon juice, Agave syrup.

RUBI € 18

Rum, Campari, pineapple juice, lime juice, simple syrup.

NON-ALCOHOLIC COCKTAILS

ZANJABIL LEMONADE (Vg) € 12

Lemon juice, mint, ginger, simple syrup, soda.

MEDITERRANEAN LEMONADE (Vg) € 12

Lemon juice, basil, cucumber, simple syrup, soda.

GINGER JAM (G-N-E-L-S-Sp) € 12

Orange juice, lemon juice, strawberry jam, ginger beer.

SMOOTHIES

VERDE SILVESTRE (Vg) € 12

Green apple, celery, cucumber, lemon juice, Agave syrup.

CAMP D'ESTIU (Vg) € 12

Peach, fig jam, lemon juice, agave syrup.

BRISA DE FRUTA (Vg) € 12

Peach, fig jam, lemon juice, agave syrup.

APERITIFS & LIQUEURS

Glass 50ml

BINITORD RED VERMOUTH (MENORCA) (Vg-Sp)	€ 7
CARPANO ROSSO (Vg-Sp)	€ 7
CARPANO DRY (Vg-Sp)	€ 7
CARPANO BIANCO (Vg-Sp)	€ 7
CAMPARI	€ 7
APEROL (Vg)	€ 7
HERBAL LIQUEUR	€ 6
TÍO PEPE (Vg)	€ 6
LIMONCELLO (Vg)	€ 6
BAILEYS (L)	€ 7
ORUJO (Vg)	€ 7
DISARONNO (Vg)	€ 8
PASTIS (Vg)	€ 8
JÄGERMEISTER (Vg)	€ 7

VODKA

Glass 50ml

STOLICHNAYA (Vg)	€ 16
BELVEDERE (Vg-Sp)	€ 20
BELUGA (Vg-G)	€ 20

GIN

Glass 50ml

MG (Vg-G)	€ 16
XORIGUER (Vg)	€ 14
HENDRICK'S (Vg)	€ 18
MARTIN MILLER (Vg)	€ 16
GIN MARE (Vg)	€ 16

TEQUILA & MEZCAL

Glass 50ml

PATRÓN AGED TEQUILA (Vg)	€ 22
ARRAIGO TEQUILA (Vg)	€ 16
BRUXO N° X (G-N)	€ 16

PISCO & CACHAÇA

Glass 50ml

MONTESIERPE PISCO (Vg)	€ 16
ABELHA GOLD CACHAÇA (Vg)	€ 18

RUM

Glass 50ml

PLANTATION 3 STARS (Vg)	€ 16
HAVANA 7 (Vg)	€ 16
ZACAPA 23 (Vg)	€ 22
MOUNT GAY RUM (Vg)	€ 18

BRANDY & COGNAC

Glass 50ml

CARLOS I (Vg) € 16

RÉMY MARTIN V.S.O.P (Vg) € 18

BLENDED WHISKIES

Glass 50ml

JOHNNIE WALKER RED LABEL (Vg) € 16

JOHNNIE WALKER BLACK LABEL (Vg) € 18

CHIVAS (Vg) € 22

AMERICAN WHISKY & BOURBON

Glass 50ml

BUFFALO TRACE (Vg) € 16

JACK DANIELS (G) € 14

SINGLE MALT WHISKIES

Glass 50ml

ARDBEG 10 (Vg) € 22

MACALLAN SHERRY OAK (Vg) € 28

IRISH WHISKY

Glass 50ml

FLAMING PIG (Vg) € 16

MACALLAN SHERRY OAK (Vg) € 28

BEERS

ESTRELLA DAMM (Vg-G)	€ 4,5
FREE DAMM (ALCOHOL FREE) (Vg)	€ 4,5
DAURA (GLUTEN FREE) (Vg)	€ 4,5
ROSA BLANCA (Vg-G)	€ 6

WINES BY THE GLASS

SPARKLING

<u>D.O CAVA</u>	€ 12
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Heretat Mestres

COQUET

Xarel·lo, Macabeu, Parellada

<u>D.O CAVA</u>	€ 14
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Heretat Mestres

MESTRES ROSAT

Trepat, Monastrell, Garnacha

<u>AOC CHAMPAGNE</u>	€ 18
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Laurienne Lejour

LAURIENNE LEJOUR

Chardonnay, Pinot Noir

WHITE

<u>DO RIBERA DEL DUERO</u>	€ 8
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Bodegas Menade

MENADE

Verdejo

<u>VT ILLA DE MENORCA</u>	€ 9
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Bodegas Binitord

BINITORD BLANC

Syrah, Chardonnay, Merlot, Macabeo

<u>DO TERRA ALTA</u>	€ 10
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Vins de la Memòria

LA BRUIXA

Garnatxa Blanca

WINES BY THE GLASS

RED

VT ILLA DE MENORCA

Bodegas Binitord

BINITORD NEGRE

Ull de Llebre, Syrah, Cabernet Sauvignon, Merlot

€ 9

D.O RIBERA DEL DUERO

Bodega Tres Piedras

NOBBIS

Tinta del país

€ 10

ROSÉ

VT ILLA DE MENORCA

Bodegas Binitord

BINITORD ROSAT

Syrah, Merlot, Ull de Llebre

€ 10

CÔTES DE PROVENCE

Château Peyrassol

LOU

Grenache, Cinsault, Syrah, Rolle

€ 11

WATER & SOFT DRINKS

FONT MAJOR STILL 0.5L (Vg)	€ 4
FONT MAJOR SPARKLING 0.5L (Vg)	€ 4
SAN PELLEGRINO (Vg)	€ 5
ROYAL BLISS TONIC (Vg)	€ 6
LE TRIBUTE TONIC (Vg)	€ 4
COCA COLA / COCA COLA ZERO (Vg)	€ 4
SPRITE / FANTA ORANGE / FANTA LEMON (Vg)	€ 4
AQUARIUS (Vg)	€ 4
NESTEA LEMON (Vg)	€ 4
JUICES (PEACH / TOMATO / ORANGE / PINEAPPLE / APPLE)	€ 4

COFFEE & TEA

ESPRESSO	€ 3.5
MACCHIATO	€ 3.5
LATTE	€ 4.5
DECAF COFFEE	€ 3.5
CAPPUCCINO	€ 4.5
MATCHA LATTE	€ 6
TEAS & INFUSIONS	€ 5
Earl grey, rooibos citrus, mint infusion, chamomile, breakfast tea, green tea, red tea	