

BRISA

DINNER 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

HARICOT BEAN COLD CREAM

€ 26

with dressed crab, diced tuna loin and tomato concassé (C)

CHICKEN WITH PRAWNS

€ 25

Free-range chicken cannelloni with red prawn from Menorca and its sauce américaine (F/C/Sp/G/N)

PUMPKIN SALAD

€ 25

wood-roasted, with burrata, dried black olives and rocket, with an orange dressing (L)

AMBERJACK

€ 30

flame-grilled with roasted peppers (F)

LANGOUSTINE *Signature*

€ 32

Langoustine ravioli with seafood blanchette, mushroom carpaccio and beurre noisette (L/G/C)

GRILLED AVOCADO

€ 30

with Tofu Salpicón and Crème Fraîche (L) "DG"*

* Dani García

MAINS

MONKFISH

€ 45

with oil and cayenne pepper, stewed with prawns, mussels and potato balls (M/C)

TUNA

€ 45

Char-grilled bluefin tuna loin with tomatoes and sautéed green beans (F)

RED SHRIMP

€ 42

with creamy rice, spring garlic, raw prawn tail and a pilpil sauce made from their char-grilled heads (C)

MENORCAN SUCKLING PIG *Signature*

€ 36

Slow-roasted and garnished with apple and cinnamon purée

MATURE BEEF FILLET STEAK

€ 38

Sautéed 'vermella menorquina' steak with garlic butter and rosemary from our estates, with Café de Paris butter foam and garnished with a potato timbale and Menorcan cheese (L)

ARTICHOKES

€ 30

with Almond Sauce, Mint, and Pickled Peppers (Fs)

EXTRAS*

*these dishes must be reserved in advance and are only served to full tables

ROCK FISH

€ 55

'Fish stew' with potato gnocchi, finely sliced carrots and beans and a warm 'gazpachuelo' made from its stock Fisherman's rice (F/M/E/G)

LOBSTER FROM MENORCA

€ 140

Char-grilled lobster tail with roasted pepper gravy, crustacean mayonnaise and pickled onion. Traditional lobster stew (F/M/E) / pp

SUCKLING LAMB

€ 60

Rump of 'Torre del Ram' lamb roasted in a traditional wood-fired oven with boulangère potatoes (To share between 2 people)

DESSERTS

APPLE

€ 14

Tarte tatin with Valrhona vanilla chantilly cream (L)

STRACCIATELLA, VANILLA AND HAZELNUTS

€ 14

Sweet stracciatella, vanilla ice cream (L)

LECHE ASADA *Signature*

€ 14

Milk dessert baked in a wood-fired oven with liquorice and 'poudre-douce' (G/L)

CHEESE FROM THE ISLAND

€ 14

Assortment of five cheeses from the island with home-made jams and rustic bread (L)

MANGO

€ 14

Fresh mango, caramelized black sesame (S), Thai ice cream (L), green curry foam

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
Heretat Mestres	
COQUET	
Xarel·lo, Macabeu, Parellada	

<u>D.O CAVA</u>	€ 14
Heretat Mestres	
MESTRES ROSAT	
Trepat, Monastrell, Garnacha	

<u>AOC CHAMPAGNE</u>	€ 18
Laurienne Lejour	
LAURIENNE LEJOUR	
Chardonnay, Pinot Noir	

WHITE

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

<u>VT ILLA DE MENORCA</u>	€ 9
Bodegas Binitord	
BINITORD BLANC	
Syrah, Chardonnay, Merlot, Macabeo	

<u>DO TERRA ALTA</u>	€ 10
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	