

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.

TO SHARE

COD CARPACCIO marinated with orange, olive dust and microgreens (F)	€24
RAZOR CLAMS (6) with grenobloise sauce (E/L/Sp/M)	€35
OYSTER with sherry beurre blanc (M)	€9/ each
WHITE PRAWN FROM MENORCA raw, marinated with citrus fruits, salt flakes, and a freshly ground five-peppercorn blend (C)	€32
TOMATO SALAD (Vg) (OLV) with tender spring onion, aged Menorcan cheese, marinated olives, and capers	€22
CAESAR SALAD Lettuce, Caesar dressing, garlic bread croutons, char-grilled chicken breast, shavings of aged cheese (F/E/L/G)	€24
CAPRESE SALAD (Vg) (OLV) Basil pesto, toasted bread, mozzarella, and vine tomatoes (L)	€22
CORVINA TARTARE with marinated fish emulsion and diced confit potato (F/M/Sp)	€29
TOMATO TARTARE (OLV) with fresh fennel salad and toasted bread (E/G)	€24
FRIED SEA ANEMONES with citrus mayonnaise in a Saam (F)	€24
MUSSEL grilled with garlic, spring onion and lime (M)	€18
OCTOPUS 'A FEIRA' with potato, extra virgin olive oil, and sweet and spicy paprika (F)	€24
ROCK FISH PUDDING traditional style, with Mediterranean herb mayonnaise and microgreen and tomato salad (F/E/L)	€20

SOUPS

VESTIGE GAZPACHO Tomato, watermelon and strawberry (Vg)	€24
CHILLED ALMOND SOUP with white grape and smoked sardine (F/N)	€25
MACKEREL Marinated mackerel, olive sphere and piparra pepper gazpacho (F)	€28
BOUILLABAISSÉ Fish and seafood soup (F/M/C/E)	€29

RICE & PASTA

MOUNTAIN RICE Dry-style rice, in a 'free-range chicken' casserole with sautéed wild mushrooms (Sp)	€32
RICE WITH PRAWNS cuttlefish and garlic prawn carpaccio (C/F)	€38
TAGLIATELLE Oreganata sauce and seafood au gratin (G/E/C/M/F)	€34
PASTA WITH RAGÚ Rigatoni with bolognese ragú (G/E/L)	€26

CHAR-GRILLED PRODUCE

CHAR-GRILLED FRESHLY-CAUGHT FISH (P)	€95/kg
LOCALLY SOURCED SHELLFISH, GRILLED OVER CHARCOAL (C) (200 g)	€42
SPIDER STEAK Char-grilled Vermella Menorquina beef (350 g)	€30
CHICKEN BREAST from Ciutadella, in lemon and sauce	€26
LAMB Brochettes of marinated lamb from Torre del Ram	€29

Garnishes

SAUTÉED POTATO (Vg)	€6
SAUTÉED CHAR-GRILLED PADRÓN PEPPERS (Vg)	€6
SLICED CHAR-GRILLED AUBERGINE AND COURGETTE (Vg)	€6
LETTUCE, TOMATO AND SPRING ONION SALAD (Vg)	€6

DESSERTS

CHILLED CUCUMBER SOUP (Vg) (OLV) Fresh strawberries, vanilla ice cream and sheep's milk (L)	€15
PEANUT (Vg) (OLV) Peanut and chocolate coulant with passion fruit ice cream (E/L/P)	€15
CHOCOLATE (OLV) French chocolate crème caramel with hazelnut ice cream and chocolate soil (G/E/L)	€15
DACQUOISE (OLV) with cheese mousse and figs (E/L/N)	€15

ALLERGENS KEY

G	Gluten (G*, can be easily adapted to gluten free)
L	Lactose
E	Egg
Sp	Sulphites
Ss	Sesame
N	Nuts
F	Fish
C	Crustaceans
M	Molluscs
Ce	Celery
Mz	Mustard
P	Peanuts
S	Soy
Al	Altramuces
Lu	Lupin
OLV	Ovo-lacto vegetarian

Please do not hesitate to contact us with any doubts or queries.

DRINKS

COCKTAILS

POMADA (Vg) Gin, lemon juice, simple syrup, lemon soda water and basil leaves	€16
GINY GERMAIN (Vg) Gin, Saint Germain, simple syrup, lime juice, lemon juice, cucumber, fee foam	€18
BLUEGRASS (Vg) Bourbon, mint, cucumber, lemon juice, agave syrup	€18
LLUM (Vg) Gin, lemon juice, basil, simple syrup, fee foam	€16
SALINA (Vg-Sf) Gin, white vermouth, lemon juice, rosemary, saline solution and soda water (Sp)	€18

MOCKTAILS

LIMONADA ZANJABIL (Vg) Lemon juice, mint, ginger, simple syrup, soda water	€12
LIMONADA MEDITERRANEA (Vg) Lemon juice, basil, cucumber, simple syrup, soda water	€12
HIBISCO (Vg) Pineapple juice, chai tea, hibiscus flower	€12

SMOOTHIES

VERDE SILVESTRE (Vg) Green apple, celery, cucumber, lemon juice, agave syrup	€12
CAMP D'ESTIU (Vg) Peach, melon, lemon juice, agave syrup	€14
MATCHA MANGO (Vg) Matcha, mango, turmeric (with almond/oat/soy milk)	€14

APERITIFS & LIQUEURS

50ml glass

BINITORD RED VERMOUTH (MENORCA) (Vg-Sf)	€7
CARPANO DRY (Vg-Sf)	€7
CARPANO WHITE (Vg-Sf)	€7
CARPANO ROSSO (Vg-Sf)	€7
CAMPARI	€7
APEROL (Vg-Sf)	€7
HERB LIQUEUR (Vg)	€6
LIMONCELLO (Vg)	€6
BAILEYS (L)	€7
DISARONNO (Vg)	€8
PASTIS (Vg)	€8

VODKA

50ml glass

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

GIN

50ml glass

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

TEQUILA & MEZCAL

50ml glass

TEQUILA REPOSADO PATRÓN (Vg)

€22

ARRAIGO TEQUILA (Vg)

€16

BRUXO N° 3 (G)

€18

RUM

50ml glass

PLANTATION 3 STARS (Vg)

€16

HAVANA 7 (Vg)

€16

ZACAPA 23 (Vg)

€22

RON MOUNT GAY (Vg)

€18

PISCO & CACHAÇA

50ml glass

PISCO MONTESIERPE (Vg)

€16

CACHAÇA ABELHA GOLD (Vg)

€18

BRANDY & COGNAC

50ml glass

CARLOS I (Vg)

€16

RÉMY MARTIN V.S.O.P (Vg)

€18

WHISKIES

BLENDED WHISKIES

50ml glass

JOHNNIE WALKER RED LABEL (Vg)

€16

JOHNNIE WALKER BLACK LABEL (Vg)

€18

CHIVAS (Vg)

€22

AMERICAN WHISKEY & BOURBON

50ml glass

BUFFALO TRACE (Vg)

€16

JACK DANIELS (G)

€14

SINGLE MALTS WHISKEY

50ml glass

ARDBEG 10 (Vg)

€22

MACALLAN SHERRY OAK (Vg)

€28

IRISH WHISKEY

50ml glass

FLAMING PIG (Vg)

€16

BEERS

ESTRELLA GALICIA (Vg-G)	€4,5
ESTRELLA GALICIA 0.0 (ALCOHOL FREE) (Vg-G)	€4,5
ESTRELLA GALICIA GLUTEN FREE (Vg)	€4,5
ASAHI (Vg-G)	€6

WINE BY THE GLASS

SPARKLING

D.O CAVA

Heretat Mestres

MESTRES COQUET

Xarel·lo, Macabeu, Parellada

€12

D.O CAVA

Heretat Mestres

MESTRES ROSAT

Trepat, Monastrell, Grenache

€14

AOC CHAMPAGNE

Laurienne Lejour

LAURIENNE LEJOUR

Chardonnay, Pinot Noir

€18

WHITE

DO RIBERA DEL DUERO

Bodegas Menade

MENADE

Verdejo

€8

VT ILLA DE MENORCA

Bodegas Binitord

BINITORD BLANC

Syrah, Chardonnay, Merlot, Macabeo

€8

DO TERRA ALTA

Vins de la Memòria

LA BRUIXA

Grenache Blanc

€9

WINE 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

€8

ROSÉ

VT ILLA DE MENORCA

Bodegas Binitord

BINITORD ROSAT

Syrah, Merlot, Ull de Llebre

€8

CÔTES DE PROVENCE

Château Peyrassol

LOU

Grenache, Cinsault, Syrah, Rolle

€9

WATER & SOFT DRINKS

CABREIROÁ WATER 0.5L (Vg)	€4
CABREIROÁ SPARKLING WATER 0.5L (Vg)	€4
SAN PELLEGRINO (Vg)	€5
ROYAL BLISS TONICA (Vg)	€4
LE TRIBUTE TONIC (Vg)	€6
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
CORTADO	€3,5
LATTE	€4,5
CAPPUCCINO	€4,5
MATCHA LATTE	€6
AMERICANO	€4,5
CARAJILLO (COFFEE WITH A SHOT)	€5,5
TEAS & HERBAL TEAS	€5
Earl grey, rooibos citrus, mint tea, chamomile, Breakfast tea, green tea, red tea	

**All coffees can also be served iced.*

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