

BRISA

EVENING SET 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 & MENORCA PRESERVATION

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 dinner check that goes directly to the charity from each customer, that Vestige matches with its own equal donation.

We hope you are happy to help support this dynamic and worthy charity.

www.menorcapreservation.org

STARTERS

PUMPKIN SALAD (Vg) roasted in a wood-fired oven, with mozzarella and rocket dressed with citrus fruits (L)	€24
LANGOUSTINE Langoustine ravioli, velouté made from their shells, dried mushroom powder and Portobello mushroom carpaccio (C/L/G)	€36
GREATER AMBERJACK flame-grilled with roasted peppers (F)	€32
MUSSELS FROM MAHÓN Chilled mussel 'gazpachuelo' with pickles, croutons and parsley (M/E/G)	€27
MACKEREL cured and marinated in a green bean salad with sundried tomatoes, egg yolk sauce and potato foam (Niçoise Salad) (F/E/L/Ss)	€26
MULLET Raw mullet cured in citrus salad, with fennel bulb salad and aniseed herbs (salt-cured mullet) (F)	€28
SARDINE Flatbread with fresh and preserved tomato tartare and smoked sardine fillets (Flatbread with sardines) (G/E/F)	€26
LONGFIN TUNA Longfin tuna rosette with roasted peppers, 'marmitako' cream, and chive oil (Tuna 'marmitako') (F)	€26
RED PRAWN Red prawn carpaccio, cocktail sauce, seafood salad, and mustard microgreens (Prawn salad) (C/E)	€35

MAINS

CORVINA pan-seared, with sautéed green beans and semi-dried tomatoes (F)	€39
MONKFISH baked, in green sauce (in two sauces, garlic and parsley), with mashed potatoes (F/L)	€42
TUNA Tuna cheeks with beef jus, black truffle, parsnip parmentier (L), and wild mushrooms (F)	€45
RED MULLET flame-grilled, with traditional fishermen's sauce (F/L/E) and Swiss chard	€45
SOLE meunière with steamed vegetables (F/L)	€47

BEEF TENDERLOIN	€38
Potato terrine, Café de Paris foam, and Périgourdine sauce with summer black truffle (L/E/F/Sp)	
SUCKLING PIG	€36
Apple purée, cinnamon-spiced apple timbale, and demi-glace sauce	
VERMELLA MENORQUINA	€36
Vermella menorquina steak tartare (E/Sp/F)	

DESSERTS

APPLE (Vg)	€16
Apple tatin with Valrhona vanilla Chantilly cream (G/L)	
STRACCIATELLA (Vg)	€16
Hazelnut, stracciatella, vanilla and cocoa (G/E/L)	
ORANGE CHROMATISM (Vg)	€16
Peach, carrot, vanilla, tangerine and pumpkin (G/E/L)	
PEAR BOURDALOUE	€16
Pear, almonds, rum and raisins, and vanilla (G/E/L/N)	
MENJAR BLANC	€16
Creamy 'manjar blanco' with almond biscuit and cinnamon (N/G/L)	
CHEESES AND JAMS	€16
Board of cheeses and jams from Menorca	

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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