

MESURA

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Real Food

The Mesura menu pays tribute to the humble vegetable, rich in flavour and properties. We also honour the hands that work the land, passing down their wisdom from generation to generation. From the nearby estates of Son Vivó, Son Eità, Binidufà, Son Vell, Torre del Ram and Son Terí, we share the dedication of the farmers Miquel, Tònia, Bep, Jaume, Borja and Tomeu.

Thanks to our close ties with local farmers who grow the freshest fruit and vegetables for us, we are able to serve dishes that are not only fresh and tasty but intimately connected to the social network of our island. Vegetables take centre stage in Mesura, and our menu is inspired by the historic Arabic roots of Binidufà. However, if you wish, our dishes can be served with locally sourced meat or fish to provide greater variety and flexibility.

Eating is more joyful when it's a celebration; and with this menu we celebrate the rich abundance of Menorca.

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

VEGETALIA

PUMPKIN (OLV)	€22
Hummus with Kalamata olives, stracciatella, oranges and spinach (L)	
Omnivore option: Shredded cod (F)	€+6
WATERMELON (OLV)	€24
Dried watermelon carpaccio, mustard, cheese cream, and spicy microgreens (E/L/Sp)	
TABBOULEH SALAD (OLV-Vg)	€24
with La Marcona xeixa wheat and trempó (dressed tomatoes, onions and green peppers) (G-Sp)	
CREAM OF GREEN BEAN SOUP (OLV)	€25
with almonds, pistachio and white grapes (N)	
with poultry jus and cured Iberian ham	€+8
BINIDUFÀ MELON GAZPACHO (OLV-Vg)	€25
with almonds, pistachio and white grapes (N)	
Omnivore option: Cured Iberian ham	€+5
AUBERGINE FROM SON VIVÓ (OLV)	€18
stuffed Menorcan-style with bread gratin and toast (G/E)	
stuffed with bolognese ragú	€+4
AUBERGINES FROM SON VIVÓ	€29
charred, with feta cheese cream and harissa (N/L)	
BEETROOT (OLV-Vg)	€29
roasted in salad, with satay sauce and a ginger, chive, and black sesame dressing (P/S/Ss/Sp)	
ARTICHOKES (OLV-Vg)	€27
confit, in a salad with almond tarator (N)	
CONFIT TOMATOES	€25
Labneh and spicy dressing (L)	
TOMATO AND CUCUMBER (OLV)	€29
in salad, with tahini 'gazpachuelo', fennel, and balsamic herbs (Ss/S)	
DANI GARCÍA AVOCADO (OLV)	€25
grilled, with marinated tofu salad and coriander pesto (N/L)	
Omnivore option: Thinly sliced estuary-caught sea bass sashimi (F)	€+6
TOMATO TATIN (OLV)	€25
confit, with stracciatella and basil (G/L)	
RATATOUILLE RAVIOLI (OLV)	€24
with vegetables from our kitchen garden, served with 'sopes broixes' cream (Menorcan garlic soup) (G/E)	
Omnivore option: Diced cured Iberian ham	€+5

VEGETABLE TAGINE (OLV-Vg)	€24
with fennel, pumpkin, and green olives, Arabic spices, and dried fruits	
with "Vermella Menorquina" beef stewed in a tagine	€+5
VEGETABLE RICE (OLV-Vg)	€29
cultivated mushrooms and summer truffle	

DESSERTS

RED FRUITS WITH HIBISCUS INFUSION (OLV)	€16
Hibiscus and caramelized rose petal infusion	
"FERRERO ROCHER" BONBON (OLV)	€16
chocolate mousse, hazelnuts (N)	
PEAR CLAFOUTÍS (OLV)	€16
à la vanille, with plant-based vanilla Chantilly cream (N)	
CHILLED MANGO WITH GREEN CURRY (OLV)	€16
caramelised sesame seeds with fresh herb ice cream (L/Ss)	
CRÈME BRÛLÉE (OLV)	€ 16
vegan, with almond milk, vanilla, cinnamon and lemon (N)	

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
CUBAN MULE (Vg) Rum, lime juice, mint, ginger beer	€16
NUIT (Vg) Chambord, brandy, lemon, Cointreau, syrup, soda water, edible glitter	€18
OLIVE BLOSSOM SPRITZ (Vg-Sf) White vermouth, elderflower and brut fizz with a salty hint of olive	€18
HIGUERA SILVESTRE (Vg) Aged rum, fig, lime, bay leaf, fee foam	€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

BINIDUFÀ (Vg) Green apple, cucumber, spinach, lemon juice, ginger	€12
MATCHA MANGO (Vg) Matcha, mango, turmeric (with almond/oat/soy milk)	€14
ÁUREO (Vg) Mango, pineapple and banana, lime and a hint of 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

BLENDDED 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

WHISKEY SINGLE MALTS

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, Garnacha

€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 TONIC (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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