



— MENU —

VESTIGE SON ERMITÀ

SNACKS

Baby gem Caesar salad (L/F)
Menorcan-style roasted tomato espuma (E)
Large macaroni with cod brandade, black olives, and tomato concassé (F/L/G)

COCKTAIL “PENUMBRA”

Xoriguer Gin, Oloroso Sherry, Blackberry and Black Tea

STARTER

Green Tomato Gazpacho with Ciutadella Prawn Tartare (C)
Heretat Mestres Coquet

MAIN COURSE (Choice of One)

Son Vivó Hen Cannelloni with Apple, Almonds and Saffron Demi-Glace (E/G/L/N)

La Memoria – White Garnacha from Terra Alta
or

Grilled Corvina with Escalivada Jus and Roasted Vegetables (P)
Murmullo – Chardonnay from Menorca

or
Roasted Aubergine with Labneh, Parsley Mayonnaise and Black Garlic Mayonnaise (L/H)
Senderos de Ukan – Rioja DOCa

DESSERT “ECLIPSE”

Passion Fruit Sun and Vanilla Moon with Chocolate, Rocks and Lemon Jelly

COCKTAIL “ÉCLAT AURÉO”

Honey and Saffron Syrup, Elderflower and Heretat Mestres Coquet Cava



LIVE MUSIC

ECLIPSE VIEWING
GLASSES

EXCEPTIONAL
VIEWS

WINE PAIRING SELECTION

Heretat Mestres Coquet • La Memoria, Pregonda or Senderos de Ukan
(wine paired according to the selected main course) • Vestige Water • Estrella Galicia Draft Beer