BRISA

EVENING SET MENU

BRÍSA

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 €24
roasted in a wood-fired oven, with mozzarella and rocket dressed with citrus fruits (L/Vg)

LANGOUSTINE €36
Langoustine ravioli, velouté made from their shells, dried mushroom powder and Portobello mushroom carpaccio (C/L/G)

GREATER AMBERJACK €32
flame-grilled with roasted peppers (F)

RED PRAWN €35
Red prawn carpaccio, cocktail sauce, seafood salad, and mustard microgreens (Prawn salad) (C/E)

ONION €26
Roasted and confit onion soup with mushrooms, truffle and cheese (L/G)

VERMELLA MENORQUINA €28
Vermella menorquina steak tartare (E/Sp/F)

MAINS

CORVINA €39
pan-seared, with sautéed green beans and semi-dried tomatoes (F)

BEEF TENDERLOIN €38
Potato terrine, Café de Paris foam, and Perigourdine sauce with summer black truffle (L/E/F/Sp)

SUCKLING PIG €36
Apple purée, cinnamon-spiced apple timbale, and demi-glace sauce

FISH OF THE DAY €45
Please ask our team about today's fish and accompanying side dishes.

DESSERTS

APPLE €16
Apple tatin with Valrhona vanilla Chantilly cream (G/L/Vg)

STRACCIATELLA €16
Hazelnut, stracciatella, vanilla and cocoa (G/E/L/OLV)

PEAR BOURDALOUE €16
Pear, almonds, rum and raisins, and vanilla (G/E/L/N)

CHEESES AND JAMS €16
Board of cheeses and jams from Menorca (L)

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) €16
Gin, lemon juice, simple syrup, lemon soda water and basil leaves

GINY GERMAIN (Vg) €18
Gin, Saint Germain, simple syrup, lime juice, lemon juice, cucumber, fee foam

BLUEGRASS (Vg) €18
Bourbon, mint, cucumber, lemon juice, agave syrup

LLUM (Vg) €16
Gin, lemon juice, basil, simple syrup, fee foam

SALINA (Vg-Sf) €18
Gin, white vermouth, lemon juice, rosemary, saline solution and soda water (Sp)

MOCKTAILS

LIMONADA ZANJABIL (Vg) €12
Lemon juice, mint, ginger, simple syrup, soda water

LIMONADA MEDITERRANEA (Vg) €12
Lemon juice, basil, cucumber, simple syrup, soda water

HIBISCO (Vg) €12
Pineapple juice, chai tea, hibiscus flower

SMOOTHIES

VERDE SILVESTRE (Vg) €12
Green apple, celery, cucumber, lemon juice, agave syrup

CAMP D'ESTIU (Vg) €14
Peach, melon, lemon juice, agave syrup

MATCHA MANGO (Vg) €14
Matcha, mango, turmeric (with almond/oat/soy milk)

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 — €12
Xarel·lo, Macabeu, Parellada

D.O CAVA
Heretat Mestres
MESTRES ROSAT — €14
Trepat, Monastrell, Grenache

AOC CHAMPAGNE
Laurienne Lejour
LAURIENNE LEJOUR — €18
Chardonnay, Pinot Noir

WHITE

DO RIBERA DEL DUERO
Bodegas Menade
MENADE — €8
Verdejo

VT ILLA DE MENORCA
Bodegas Binitord
BINITORD BLANC — €8
Syrah, Chardonnay, Merlot, Macabeo

DO TERRA ALTA
Vins de la Memòria
LA BRUIXA — €9
Grenache Blanc

WINE BY THE GLASS

RED

VT ILLA DE MENORCA

Bodegas Binitord
BINITORD NEGRE €9
Ull de Llebre, Syrah, Cabernet Sauvignon, Merlot

D.O RIBERA DEL DUERO

Bodega Tres Piedras
NOBBIS €8
Tinta del país

ROSÉ

VT ILLA DE MENORCA

Bodegas Binitord
BINITORD ROSAT €8
Syrah, Merlot, Ull de Llebre

CÔTES DE PROVENCE

Château Peyrassol
LOU €9
Grenache, Cinsault, Syrah, Rolle

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 Earl grey, rooibos citrus, mint tea, chamomile, Breakfast tea, green tea, red tea	€5

**All coffees can also be served iced.*

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