

SA CLARISA MENU

STARTERS AND TO SHARE

GOLDEN DISHES

PRAWN AND MARINATED SHRIMP CROQUETTE	5 €/u
Prawn béchamel, double batter of breadcrumbs and panko, garlic prawn mayo, marinated tail of deep-water rose shrimp <i>Allergens: seafood, gluten, dairy, egg</i>	
COD FRITTERS	4 €/u
Cod fritters with grilled-garlic mayo <i>Allergens: dairy, eggs, gluten, fish</i>	
ENDIVE FRITTERS (V)	3 €/u
Endive and lettuce fritters <i>Allergens: dairy, eggs, gluten</i>	
MARINATED DOGFISH	16 €
Traditionally marinated dogfish with marinade mayo <i>Allergens: fish, sulphites, gluten</i>	

CANAPÉS AND BREADS

IBERIAN HAM (80 G)	31 €
Iberian Ham (80 g) <i>Allergens: gluten</i>	
COCA DE RECAPTE (VG)	15 €
Coca de recapte is a flatbread with locally sourced roasted vegetables, i.e., a vegan dish with all the flavour of the island's seasons <i>Allergens: gluten</i>	
AGED BEEF LOIN	22 €
Aged beef carpaccio on coca-roma bread, fried green pepper, cheese and stew sauce with Habanero beans <i>Allergens: gluten, dairy, spices</i>	
SON VELL CLUB SANDWICH	18 €
Pork pastrami, semi-cured Minorcan cheese, cooked ham and charcoal oven-roasted chicken, salad, pan-fried egg, tomato and Son Vell sauce <i>Allergens: gluten, egg, dairy, fish</i>	

FROM OUR VEGETABLE GARDEN

TOMATO AND STRAWBERRY GAZPACHO (VG) 16 €

Tomato and strawberry gazpacho with a picadillo pepper garnish and strawberry tartare

Allergens: may contain gluten (although we are looking into making it without)

MINORCAN TOMATO SALAD (V-VG) 16 €

Tomatoes, tomato salad, spring onion, capers with vinaigrette and slice aged Minorcan cheese

Allergens: dairy (vegan version with diced tofu)

TABBOULEH WITH VEGETABLE TREMPÓ (VG) 16 €

Tabbouleh with locally sourced vegetable and nut trempó salad

Allergens: gluten and nuts

CAESAR SALAD 17 €

Lettuce hearts dressed with Caesar sauce, croutons, anchovies and Minorcan chicken

Allergens: dairy, egg, gluten

ROASTED AUBERGINE (V) 15 €

Roasted aubergine with tahini and cheese, served with a herb salad (to make it vegan, we can swap out the cheese for tofu)

Allergens: dairy, sesame (can be swapped for tofu)

COLD DISHES

“JUEVERTADA DE PEIX” 27 €

Fish tartare with parsley

Lemon fish tartare, parsley sauce, jellied egg yolk

Allergens: dairy, fish, egg

SEA BASS CARPACCIO 27 €

Sea bass carpaccio marinated in citrus salt, laminated and served with tender lettuce sprouts and a citrus vinaigrette

Allergens: fish, celery

CEVICHE-STYLE GILLARDEAU OYSTER 12 €/u

Gillardeau oysters, natural or with a citrus dressing

Allergens: seafood, celery

VERMELLA MENORQUINA CARPACCIO 23 €
Vermella Menorquina beef carpaccio with vitello tonnato sauce
Allergens: egg, fish

RICE AND PASTA FROM SA CLARISSA

LOBSTER RICE 90 €
The queen of the Mediterranean, cleaned and cooked with rice in a reduction of its own juice
Allergens: fish, seafood

RABBIT AND SEA CUCUMBER RICE 32 €
A classic surf and turf rice dish typical of the Spanish Mediterranean coast and Balearic Islands
Allergens: fish, seafood

WHEAT "RICE" WITH VEGETABLES (VG) 29 €
Xeixa wheat "rice" with sautéed and charcoal-grilled vegetables, mushrooms and pickles al dente. Ideal for reusing everyday vegetable cuttings to make a large vegetable base for the rice
Allergens: gluten (can also be made with regular rice)

PENNE RIGATE WITH SEAFOOD 29 €
Macaroni with mussels, prawns, squid and sea cucumber
Allergens: gluten, egg, seafood, fish

TAGLIATELLE (V)	22 €
Egg noodles with dried tomatoes, cherry tomatoes and black olives	
<i>Allergens: gluten, egg</i>	

OUR PRODUCE

SEAFOOD

ROASTED FISH	84 €/k MP
Whole fish (snapper, denton, scorpionfish, monkfish, turbot...) (there are different-sized fish), grilled and sautéed northern-style (Getaria, Zarautz...). <i>Alérgenos:</i>	
<i>Allergens: fish, seafood, crustaceans</i>	
LOBSTER	186€/k
Grilled lobster with sautéed garlic and parsley	
<i>Allergens: crustaceans</i>	

PRODUCE OF THE EARTH

FAIXAT PORK	22 €
Grilled faixat (a breed of Minorcan pig) pork sirloin	
VERMELLA MENORQUINA	45 €
Vermella Menorquina beef sirloin grilled with garnish to taste	
VERMELLA MENORQUINA	54 €
Vermella Menorquina grilled veal chop with garnish to taste (500 g)	
VEGETABLES	26 €
Grilled vegetables with an endive and romesco sauce	
<i>Allergens: nuts, sulphites</i>	
VERMELLA MENORQUINA HAMBURGER	22 €
Vermella Menorquina hamburger with creamy cheese, sobrassada, lettuce, onion and smoked bacon	
<i>(Children's version available with cheese, lettuce and meat)</i>	
<i>Allergens: dairy, gluten, egg</i>	
CHICKEN BREAST FROM CIUTADELLA	23 €
Roasted in a charcoal oven	
<u>CHOICE OF VEGETABLE GARNISHES</u>	7 €

VEGETABLE ESCALIVADA (RED PEPPER, GREEN PEPPER, ONION, AUBERGINE)
"MARRANIA" (MINORCAN PISTOU)
ROASTED SAUTÉED POTATO WITH GARLIC, ROSEMARY AND CANDIED PIQUILLO
PEPPERS
GRILLED LETTUCE SPROUTS

DESSERTS

CLAFOUTIS	10 €
of caramelised pear, marcona almonds and sheep milk yoghurt	
<i>Allergens: egg, dairy, gluten, nuts</i>	
LEMON PIE	10 €
with lime meringue and a Danish butter cookie base	
<i>Allergens: egg, dairy, gluten</i>	
PEANUT COULANT	10 €
with lime ice cream, ginger and grated salted peanut	
<i>Allergens: egg, dairy, gluten</i>	
PINEAPPLE (VG)	10 €
Pineapple carpaccio with piña colada sorbet and vanilla syrup	
<i>Allergens</i>	
STRAWBERRIES WITH CREAM	10 €
Cream mousse with strawberry coulis, fresh strawberries and vanilla-cream ice cream	
<i>Allergens: dairy</i>	
PEACH	10 €
Our take on Peach Melba: fresh and candied peach, sheep milk and vanilla ice cream, almond flakes and raspberries, natural and in coulis	
<i>Allergens: dairy, nuts</i>	
ARTISAN ICE CREAMS AND SORBETS	10 €
Flavours to be defined depending on availability	

