





THE SON VELL  
GASTRONOMIC  
MENU

# STARTERS

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## CARAGOLS AMB CRANCA SNAILS WITH BROWN CRAB 33 €

San Sebastian brown crab, battered snails, cooking veil of snails and air of snails and fresh herbs

*Allergens: seafood, fish, egg*

## CARABASSONETS PLENS AMB GAMBA COURGETTE STUFFED WITH PRAWNS 32 €

Courgette stuffed with prawns  
Courgette stuffed with mousse and gazpachuelo of deep-water rose shrimp with garlic

*Allergens: gluten, egg and crustaceans*  
*We can make a prawn-free vegetarian version*

## CEBES AL FORN AMB FORMATGE ONION CREAM (V) 22 €

Onion cream, onion gelatin, truffle gel, cheese cream and fresh flowers

*Allergens: dairy, gluten, egg*

## CÓCTEL DE CARABINERS SCARLET SHRIMP COCKTAIL 33 €

Scarlet shrimp tartare, diced pineapple in syrup, candied orange peel, green salad foam, cocktail sauce based on garlic prawn oil

*Allergens: crustaceans, egg, dairy (in the foam)*

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## OLI I AIGUA (VG)

24 €

Country-style rice served with a “nitro” tomato soup, a tartare of the fried base and diced melon and/or fig

## TONYINA AMB TOMÀTIGUES

24 €

*(Tuna with tomatoes)*

Bluefin tuna belly tartare, spicy tomato juice, fermented cabbage and strained Greek yoghurt with lemon and ginger

*Allergens: fish, sulphites, dairy*

## STEAK TARTAR

31 €

Vermella Menorquina steak tartare made from 45-day-aged beef with Foyot sauce, bread soufflé, Minorcan jam made from capers and lemon from our fruit trees and chive gel

*Allergens: sulphites, egg*

## RAVIOLIS DE CARABASSA

24 €

Pumpkin and mozzarella ravioli

Artisan fresh pasta ravioli stuffed with pumpkin, mozzarella from Finca S’Ullestar and vegetable consommé

# MAINS

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## FROM THE SEA

### RED MULLET WITH FISHERMEN'S SAUCE

40 €

Red mullet stuffed with parfait, vacuum cooked and grilled, emulsified fisherman's sauce with different spices and "celler" potato gnocchi with iSafra saffron and pine nuts

*Allergens: fish, egg, dairy, nuts*

### GRILLED FISH OF THE DAY

85 €/kg

Whole grilled fish of the day with grilled vegetable garnish

### CALDERETA DE LLAGOSTA (WITH 48 HOURS' NOTICE)

114 €

Traditional lobster stew, recipe from my grandmother Concha Bendito Saura. Note: It would be nice to promote this dish at reception and say that it should be ordered with 48 hours' notice.

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## FROM THE LAND

### BEEF SIRLOIN

45 €

Vermella Menorquina beef sirloin with charcoal-roasted vegetables and sautéed ratte potatoes with garlic and rosemary

### SUCKLING PIG WITH APPLES

36 €

Confit at low temperature, crispy skin with millefeuille, caramelised apple with cinnamon and grilled and seasoned lettuce hearts

*Allergens: dairy in the garnish; an alternative garnish can be prepared if required*

### “REI EN JAUME” CHICKEN

32 €

Boneless chicken stuffed with a mixture of sweet potatoes, apples, raisins and almonds

*Allergens: egg, dairy, nuts*

### LAMB STUFFED WITH “BARRET DE SANT ANTONI”

33 €

Lamb stuffed with gizzards and “Barret” (a mixture of sobrassada, pork, spices, prunes and egg with a spicy carrot garnish)

*Allergens: egg, dairy*

### GRILLED VEGETABLES

26 €

Grilled vegetables with romesco sauce and macadamia nuts

*Allergens: nuts in the sauce and macadamias*

# DESSERTS

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## L'AMOR DE LES 3 TARONJES THE LOVE OF THREE ORANGES

16 €

Orange cream, bitter orange gel, clementine crème chiboust, orange sorbet, pumpkin and cardamom with almond tuiles and orange peel

*Allergens: dairy, egg, nuts*

## LLET ESPESA (ROASTED MILK)

16 €

Roasted milk, semi-curdled with a licorice infusion, burned milk ice cream, licorice gelatin and pólvora del Duque slush (in the Middle Ages, these powders were made from the spice mixtures of wealthy families). The "tiara" of ingredients is assembled and the roasted milk and powder slush added in front of the customer

*Allergens: dairy, egg, nuts*

## CHESTNUT SOUFFLÉ (SALORT I OLIVES)

16 €

Chestnuts are hard to grow on the island since they require a different climate, but they appear in recipe books as swaps between families.

*Allergens: dairy, egg, nuts*

## XOCOLATÍ CHOCOLATE

16 €

The world of chocolate on a plate, different nuances, textures and flavours of chocolate

*Allergens: dairy, egg*



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**FRUITS I FLORS VERMELLS  
FLOWERS AND RED FRUITS  
(VG)**

14 €

Fresh fruit with a red fruit and hibiscus tea,  
accompanied by a raspberry sorbet and  
sherry vinegar gel

*Allergens: sulphites*

**MELON CEVICHE (VG)**

14 €

Fruta de temporada acevichada  
con granizado de kumquats

**ICE CREAMS AND SORBETS**

12 €

Check availability with our serving staff

*Allergens: dairy, egg, nuts (depending on the  
choice)*

# SON VELL SET MENU

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## Snacks

Endive and romesco fritters  
Rabbit rilette and caramelised onion meat-  
ball  
Sobrassada and honey brioche

## Dishes

Oli i aigua The humblest sofrito soup in  
Minorca  
Courgettes stuffed with prawns  
Tuna tartare with spicy tomato juice  
Roasted red mullet in fisherman's sauce  
Suckling pig confit at low temperature with  
apples

## Cheeses

\*with a €... supplement Here you can add  
an assortment of 3 cheeses from Minorca

## Desserts

"L'amor de les tres taronges" Citrus fruits  
Roasted milk  
Petit Fours

110 €



