



MENU

STARTERS

- GREEN VEGETABLE AND SEASONAL FRUIT SALAD** 🌿 € 24
with a honey and citrus fruit dressing (Sp)
- WARM ARTICHOKE SALAD** 🌿 € 28
confit on the grill with orange and orange butter foam (L)
- “OLIAIGU”** 🌿 € 24
a classic Menorcan soup with onions, tomatoes and peppers, served with its own light mousse
- SOUP OF ONION** 🌿 € 26
with truffle, pickles and crispbread and mature Mahón-Menorca cheese (G/L)
- ALMOND HUMMUS WITH “SON VIVÓ” CHICKPEAS** 🌿 € 28
with smoked onion and pickles (V-no fish) (N)
- STUFFED “SON VIVÓ” COURGETTE** € 30
with marinated white prawn and its gazpachuelo*(Sf-E)
- CARABINERO PRAWN TARTARE** € 33
'cocktail', green salad foam, pineapple, orange and mayonnaise
- BLUEFIN TUNA BELLY** € 33
with Son Vivó tomatoes, yoghurt and kimchi (F)
- MUSSELS FROM THE PORT OF MAHÓN** € 28
With gazpachuelo made from its broth, croutons, and citrus parsley pesto (Sf-E)
- PASTELÓN DE CA'N SQUELLA** € 24
a poultry pâté de campagne with its pickle salad with Son Vivó fig compote (G)
- VERMELLA MENORQUINA STEAK TARTARE FROM OUR ESTATES** € 26
the classic steak tartare, toasted pine nut mayonnaise, toast, matchstick potatoes and Foyot sauce (G)

The menu may be subject to change due to seasonal availability and market demands. Thank you for your understanding.
Son Vell, Son Vivó, Son Pere, Binideufà, Son Ermità and Torre del Ram are our estates producing the ingredients.

PASTA

“SON VIVÓ” PUMPKIN RAVIOLI  € 26
orange gel, roasted pumpkin consommé
with black olives and dried tomato. (G/E)

**SEAFOOD “AGNOLOTTI” WITH
LANGOUSTINE** € 34
seafood bisque, fennel shoots, bound with
egg yolk and salmon roe (G/E/Sf/F)

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MAINS

- GALICIAN LOBSTER** € 45
with parmentier potatoes from our estates,
sauce Américaine, and wild mushrooms
(Sf)
- RED MULLET** € 40
flame-grilled red mullet with traditional
fisherman's sauce and sautéed green
beans (F-Sf)
- SOLE "CAREFAS"** € 42
Mediterranean sole terrine with its aromas,
olive, fennel, pine nuts, orange, lemon
(F)
- FISH OF THE DAY** € 42
ask our waiting staff for availability
served with blanched green beans and
baked potato (F)
- TOMEU RICE** € 38
creamy crab, poultry and fennel rice (Sf)
- BEEF FILLET** € 38
sautéed, with garlic, rosemary, thyme,
glazed shallot and boulangère potato
mille-feuille
- CIUTADELLA SUCKLING PIG** € 36
free-range, with baked apples
- STUFFED LAMB** € 36
with smoked carrot puree, peach and
grapes
- MENORCAN CHICKEN
CANNELLONI** € 36
chargrilled with festive condiments, wild
mushrooms from Menorca (G/L)

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VEGETARIAN MAINS

ROOT VEGETABLE GRATIN 🌿 28 €
legumes and bulbs with Mediterranean aromas

ROASTED AND GLAZED LEEKS 🌿 28 €
hazelnuts with thyme and rosemary vegetable gravy

AUBERGINE 🌿 28 €
roasted and glazed with spiced tomato sauce

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DESSERTS

- ORANGE BLOSSOM** 🌿 € 14
Orange blossom water sorbet, dates, grape syrup nectar and jasmine flowers (Arabic legacy)
- NOOR CAROB** 🌿 € 14
Carob furniyya with anise, cumin and sesame. (Arabic legacy) (G)
- LECHE ASADA** € 14
with liquorice and Powder Douce (L/G)
- L'AMOR DE LES 3 TARONGES** 🌿 € 14
textures of sweet, blood and bitter orange
- TWO IN ONE** € 14
"Chocolate & chestnut soufflé, chocolate and oranges" (L)
- SOBAO, BASIL AND PEAR** 🌿 € 14
savoury sobao pasiego cake, white chocolate ganache, and basil with caramelised pear (G/L)
- CHOCOLATE** 🌿 € 14
textures and nuances of chocolate (G/L)
- MOLTEN MATCHA TEA CAKE** 🌿 € 14
with RM Rural milk ice cream G/L/E)

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DESSERT WINE GLASSES

CAN AXARTELL DOLÇ 8 €
D.O Mallorca
Premsal, Malvasia

ARIMA 8 €
D.O Bizkaiko Txacolina
Hondarrabi Zerratia

**MARKUS MOLITOR URIGER
SPALTETE** 8 €
D.O Mosel
Riesling

NADAL 1510 BOTRITYS NOBLE 9 €
D.O Penedes
Macabeo

**CHATEAU DERESZLA 6 PUTT
2015** 14 €
D.O Hungría
Furmint, Hárslevelü

CHATEAU SUDUIRANT 2019 16 €
D.O Sauternes
Semillón, Sauvignon Blanc

CHATEAU DE YQUEM 2019 45 €
D.O Sauternes
Semillón, Sauvignon Blanc

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SON VELL TASTING MENU

GREEN SALAD 🌿

with seasonal fruit, fresh vegetables

ALMOND HUMMUS 🌿

with smoked mackerel and pickles

STUFFED COURGETTE

with marinated white prawn and its gazpachuelo*

PASTELÓN DE CA'N SQUELLA

a pâté de campagne with its pickle salad with compote

SOLE "CAREFAS"

Mediterranean sole with its aromas, olive, fennel, pine nuts, orange, lemon

CHICKEN CANNELLONI

chargrilled with festive condiments and wild mushrooms

LECHE ASADA

with liquorice and Powder Douce

SOBAO, BASIL AND PEAR 🌿

savoury sobao pasiego cake, white chocolate ganache, and basil with caramelised pear

MATCHA TEA CAKE 🌿

€ 115

ALLERGEN KEY

G Gluten (G* can easily be adapted to Gluten Free)

L Lactose

E Egg

Sp Sulphites

S Sesame

N Nuts

F Fish

Sf Seafood

C Celery