

SA CLARISA MENU

GARDEN-FRESH

TOMATO SALAD 🍅 stracciatella and basil (L)	€ 16
CAESAR SALAD Son Vivó lettuce, chicken, Caesar sauce, croutons (G/E/F)	€ 18
AUBERGINE FROM OUR ESTATES 🍆 grilled and shredded with Mozarabic sauce, tahini sauce and labneh (L/S)	€ 18
GREEN SALAD 🌿 Lettuce, green tomato, green pepper, cucumber, avocado and chives	€ 16
AJOBLANCO WITH BINIDEUFÀ MELON 🍈 almonds, pistachio and grapes (N)	€ 18
TABBOULEH SALAD 🌿 with La Marcona “xeixa” wheat, fresh or dried figs and trempó (dressed tomatoes, onions and green peppers) (G)	€ 18
SON VIVÓ BEET AND CHICKPEAS 🍷 grilled beet hummus and grilled beet wedges with cheese foam and Lavash bread (L)	€ 22

COLD & HOT DISHES

FRESH ANCHOVIES IN VINEGAR with pickled piparra peppers, EVOO and micro-greens (F/S)	€ 18
CURED IBERICO HAM BOARD 100% acorn-fed with glass bread, vine tomatoes, and cloves of garlic (G)	€ 38
PRAWN CARPACCIO Menorcan-style with pickled vegetables and basil and lemon with fennel gel (Sf)	€ 31
AMBERJACK IN LEMON amberjack tartare, citrus sauce and citrus foam (F / C)	€ 24

The vegetables and meats are grown, cared for and harvested by our colleagues at Agrotur.

ESCAROLE FRITTER 🍃 € 3 / each
with romesco sauce (G/E)

COCA DE RECAPTE 🍃 € 18
with roasted seasonal vegetables, with a dried tomato and romesco sauce dressing (G/F/L/N)

CIUTADELLA PRAWN CROQUETTE € 5 / each
with marinated prawn mayonnaise (G/E/L/Sf)

PASTAS

PASTA WITH SUN-DRIED TOMATOES 🍃 € 24
confit Cherry tomatoes, grated cheese and black olives (G/E/L in grated cheese)

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

PUMPKIN GNOCCHI 🍃 CONTAINS BUTTER € 28
wild mushrooms, sage and Menorcan hazelnut butter (G/L)
We have gluten-free pasta with no fillings. Ask our colleagues about them.

RICE DISHES

VEGETABLE RICE 🍃 (S) € 29
vegetables, tubers, wild mushrooms and truffle

SURF AND TURF RICE (Sf/F/S) € 34
rabbit, sea cucumbers and pickled salicornia

BLACK RICE (Sf/F/S) € 34
grilled red shrimp and squid tentacles

PRODUCE

FRESH FISH	€ 90/ kg
grilled with sauce. Ask about daily availability and weights. Accompanied by layered sliced potatoes and onion and Padrón peppers (F/S)	
CRUSTACEANS	Acc. market price
roasted, ask our team about availability and sizes (Sf)	
GRILLED VEGETABLES 🍃	€ 28
from our kitchen gardens with macadamia nuts and micro-greens (Vg)(N)	
CHICKEN BREAST	€ 24
twice-roasted and filleted with roasted vegetables	
STRIP STEAK (350 G)	€ 32
"Vermella Menorquina" veal from our estates with Padrón peppers and mashed potato (L)	

SAUCES *(dishes may be accompanied by the following sauces)*

AIOLI	€ 4
(with egg yolk) with rosemary and fried garlic (E)	
CITRUS MAYONNAISE (YUZU) (E)	€ 4
ROMESCO 🍃 (N)	€ 4
CHIMICHURRI 🍃 (S)	€ 4

Our mayonnaises are made with pasteurised egg or egg yolk.

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DESSERTS

MENORCA BLUE CHEESECAKE (G/E/L) with quince gel and honey ice cream	€ 12
LEMON PIE (G/E/L) lemon cream, raspberry sorbet, brioche crumbs, Menorca honey and caramelised pistachio	€ 12
COULANT with local peanuts, passion fruit ice cream (L/E)	€ 12
STRAWBERRIES AND CREAM fresh strawberries, plant-based Chantilly cream, strawberry coulis, dried strawberries 🍓	€ 12
COCONUT granizado coconut granita with diced pineapple, yuzu and lime and mezcal foam 🍓	€ 12

DESSERT WINE GLASSES

CAN AXARTELL DOLÇ D.O Mallorca Premsal, Malvasia	€ 8
ARIMA D.O Bizkaiko Txacolina Hondarrabi Zerratia	€ 8
MARKUS MOLITOR URIGER SPALTETE D.O Mosel Riesling	€ 8
NADAL 1510 BOTRITYS NOBLE D.O Penedes Macabeo	€ 9
CHATEAU DERESZLA 6 PUTT 2015 D.O Hungría Furmint, Hárslevelü	€ 14
CHATEAU SUDUIRANT 2019 D.O Sauternes Semillón, Sauvignon Blanc	€ 16
CHATEAU DE YQUEM 2019 D.O Sauternes Semillón, Sauvignon Blanc	€ 45

CLARISA SET MENU

TOMATO SALAD 🍅
stracciatella and basil (L)

AUBERGINE FROM OUR ESTATES 🍆
asada y deshilachada con tahine y labneh (Se/L)

AJOBLANCO WITH BINIDEUFÀ MELON 🍈
almonds, pistachio and grapes (N)

BEET AND CHICKPEAS 🍷
grilled beetroot hummus and grilled beet wedges with cheese foam and Lavash bread (L)

PRAWN CARPACCIO
Menorcan-style with pickled vegetables and basil and lemon sorbet with fennel gel (Sf)

SURF AND TURF RICE
grilled rabbit and sautéed sea cucumber. With rosemary aioli and fried garlic. (F/Sf/E)

MENORCA BLUE CHEESECAKE
with quince gel and honey ice cream (L/G/E)

€ 65

ALLERGENS 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

Please do not hesitate to contact us with any doubts or queries.