



MENU

SON VELL TASTING MENU

DUTCH ORANGE ARTICHOKE SALAD 🌿

butter foam, and orange

ALMOND HUMMUS 🌿

with smoked mackerel and pickled onions

STUFFED COURGETTE

with marinated white prawn and its gazpachuelo*

RED KING PRAWN TARTAR

"Cocktail" with green salad foam, pineapple, orange, and mayonnaise (Sf)

TURBOT FISH

meunière sauce and roasted vegetables

SUCKLING PIG

raised in freedom with roasted apples

LECHE ASADA

with liquorice and Powder Douce

SOBAO, BASIL AND PEAR 🌿

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

€ 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

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 mackerel and pickles (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)

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.

RICE AND 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)

LOBSTER RICE € MP
Dry with crustacean mayonnaise (minimum
2 people) / *According to market price*

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MAINS

TURBOT FISH meunière sauce and roasted vegetables / <i>According to market price</i>	€ 42
COD with roasted peppers, roasted tomato juice and candied cherry tomatoes (F)	€ 40
FISH OF THE DAY ask our waiting staff for availability	€ MP
BEEF FILLET sautéed, with garlic, rosemary, thyme, glazed shallot and boulangère potato mille-feuille	€ 38
CIUTADELLA SUCKLING PIG free-range, with baked apples	€ 36
STUFFED LAMB with smoked carrot puree, peach and grapes (G/E)	€ 36
MENORCAN CHICKEN CANNELLONI chargrilled with festive condiments, wild mushrooms from Menorca (G/L)	€ 36

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VEGETARIAN MAINS

ROASTED AND GLAZED LEEKS  28 €
hazelnuts with thyme and rosemary
vegetable gravy (Ns)

AUBERGINE  28 €
roasted and glazed with spiced tomato
sauce

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DESSERTS

- NOOR CAROB** 🌿 € 14
Carob furniyya with anise, cumin and sesame. (Arabic legacy) (G)
- LECHE ASADA** € 14
with liquorice and Powder Douce (L/G/H/Ns) € 14
- L'AMOR DE LES 3 TARONGES** 🌿 € 14
Orange and grapefruit semifreddo, gluten-free orange sponge cake, and orange soup € 14
- TWO IN ONE**
"Chocolate & chestnut soufflé, chocolate and oranges" (L) € 14
- SOBAO, BASIL AND PEAR** 🌿 € 14
savory sobao pasiego cake, white chocolate ganache, and basil with caramelised pear (G/E/L) € 14
- CHOCOLATE** 🌿 € 14
textures and nuances of chocolate Valrhona (G/L)
- MOLTEN MATCHA TEA CAKE** 🌿 € 14
with RM Rural milk ice cream (G/L/E)
- ARTISAN ICE CREAM AND SORBETS** € 12
please ask a member of staff for today's selection and allergie

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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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