

SA CLARISA MENU

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

This special menu not for individual diners, but is only available when all members of your party enjoy it.

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

AGROTUR VEGETABLE PATCH

TOMATO SALAD 🌿 stracciatella and basil (L)	€ 17
CAESAR SALAD Son Vivó lettuce, chicken, Caesar sauce, croutons (G/E/F)	€ 20
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	€ 18
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)	€ 40
PRAWN CARPACCIO Menorcan-style with pickled vegetables and basil and lemon with fennel gel (Sf)	€ 33
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)

POTATO GNOCCHI 🍃 € 28
with pumpkin and mushrooms, salvia and 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, seafood and pickled salicornia

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

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	€ 26
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.

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

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
ARTISAN ICE CREAM AND SORBETS please ask a member of staff for today's selection and allergies	€ 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

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.