



FOOD & DRINK
MENU



VESTIGE & MENORCA PRESERVATION

Vestige supports Menorca Preservation, a charity whose aim is to sustainably protect our beautiful island based on four key pillars: Land, Sea, Clean Energy and Plastics. Our collaboration encompasses donations, events and team volunteering.

Part of this is a €1 addition to each restaurant dinner check that goes directly to the charity from each customer, that Vestige matches with its own equal donation.

We hope you are happy to help support this dynamic and worthy charity.

www.menorcapreservation.org

STARTERS

- ARTICHOKES** €29
Artichoke salad with orange hollandaise sauce and clarified butter foam (E-Sp) (OLV)
- CARABINERO PRAWN COCKTAIL** €35
Carabinero tartare, salad foam, pineapple in syrup, and prawn mayonnaise (C-Sp-E)
- OLIAIGU** €24
The soup that embodies the essence of Menorcan cuisine, served with a mousse of its soffritto (G) (VG) (OLV)
- RED MULLET** €29
Cured red mullet sashimi, saffron emulsion, quinoa and pomegranate (F-Sp-E)
- SON VIVÓ CREAM OF ONION SOUP** €26
with truffle, pickles and crispbread, and mature Mahón-Menorca cheese (G-L-Sp)
- CARABINERO PRAWN RAVIOLI** €34
Carabinero reduction, black chanterelles, and a mousse made from their heads (C-G-L-Sp)
- GREEN SALAD** €25
Cauliflower pilpil, vegetable croquant, creamy garlic, citrus fruits and a carrot foam (Sp-E-N) (OLV)

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, Binidufà, Son Ermità and Torre del Ram are our estates producing the ingredients.

MAINS

SUCKLING PIG €36
slow-cooked, with textures of apple,
cinnamon and roasted lettuce heart

VERMELLA MENORQUINA €39
Beef tenderloin with pearl onions in beef
sauce and potato tatin with crispy cheese
(L)

LAMB CANNELLONI €38
slow-cooked, with pistachio beurre blanc
and a lamb reduction
(G-L-Sp-E)

CHAR-GRILLED SQUID €34
with almond sauce, a squid stew beignet
and creamy saffron (N-G-L-E-M)

CHAR-GRILLED FISH €42
Please ask about preparation (F)

SPINY LOBSTER €52
'Gazpachuelo' made from its head, a potato
nest, egg yolk flakes, and herb oil
(L-E-C-Sp)

**ROASTED LEEK, CITRUS FRUIT
AND ALMOND** €30
Marbled roasted leek with a lemon and
lime cream, 'ajoblanco', and tomato 'faux
caviar'(Sp-N) (VG)

**BABY BROAD BEANS, BASIL
AND CARBONARA** €33
Tartlet with carbonara foam, egg yolk gel,
baby broad beans, celery foam, fermented
cauliflower, and pine nut praline
(N-E-L-G) (OLV)

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DESSERTS

- CHOCOLATE** €18
Caramel and chocolates with different textures and nuances (G-E-L)
- LECHE ASADA** €18
Milk reduced over the coals, licorice ganache, and crème brûlée ice cream (G-E-L)
- GREEN CHROMATISM** €16
Osmosed apple, lime, chartreuse, fennel and avocado (L-Sp)
- SOBAO, BASIL AND PEAR** €18
Creamy basil, savoury sobao pasiego and caramelised pear (G-E-L)
- 2 IN 1** €17
Chocolate & chestnut soufflé, chocolate and oranges (L-E)

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SON VELL SHORT TASTING MENU

ARTICHOKES

Artichoke salad with orange hollandaise sauce and clarified butter foam (E-Sp) (OLV)

OLIAIGU

The soup that embodies the essence of Menorcan cuisine, served with a mousse of its soffritto (G) (Vg)

CARABINERO PRAWN RAVIOLI

Carabinero reduction, black chanterelles, and a mousse made from their heads (C-G-L-Sp)

SUCKLING PIG

slow-cooked, with textures of apple, cinnamon and roasted lettuce heart

LECHE ASADA

Milk reduced over the coals, licorice ganache, and crème brûlée ice cream (G-E-L)

€82

VERVELL

TASTING MENU

GREEN SALAD

Cauliflower pilpil, vegetable croquant, creamy garlic, citrus fruits and a carrot foam (Sp-E-N) (Vg) (OLV)

CARABINERO PRAWN RAVIOLI

Carabinero reduction, black chanterelles, and a mousse made from their heads (M-G-L-Sp)

CHAR-GRILLED SQUID

with almond sauce, a squid stew beignet and creamy saffron (N-G-L-E-M)

BABY BROAD BEANS, BASIL AND CARBONARA

Tartlet with carbonara foam, egg yolk gel, baby broad beans, celery foam, fermented cauliflower, and pine nut praline (N-E-L-G) (OLV)

SUCKLING PIG

slow-cooked, with textures of apple, cinnamon and roasted lettuce heart

LECHE ASADA

Milk reduced over the coals, licorice ganache, and crème brûlée ice cream (G-E-L)

2 IN 1

Chocolate & chestnut soufflé and hazelnut ice cream (L-E-N)

€120

ALLERGENS KEY

G GLUTEN (G*, can be easily adapted to gluten free)

L Lactose

E Egg

Sp Sulphites

Ss Sesame

N Nuts

F Fish

C Crustaceans

M Molluscs

Ce Celery

Mz Mustard

P Peanuts

S Soy

Al Altramuces

Lu Lupin

OLV Ovo-lacto vegetarian

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

SIGNATURE COCKTAILS

- NEGRONI MENORQUÍN** €18
Sipsmith, Carpano Antica Formula, Campari, butter and thyme (L)
- SWEET GAZPACHO** €20
Curado Tequila, Mount Gay, strawberry and tomato cordial, agave, lime (L)
- CANTARITO** €18
Tequila Arraigo, smoked chipotle liqueur, grapefruit and pepper cordial, lime, grapefruit sodao
- OLD FASHIONED SOBRASADA** €20
Buffalo Trace Bourbon infused with majorcan sausage, honey syrop, orange bitters (G)
- BASIL POMADA** €16
Xoriguer Gin, lemon, basil, topped off with lemon soda
- SON VELL 75** €20
Zacapa 23, mint and blackberry cordial, lemon, topped off with bubbles
- MONJE CUBANO** €18
Havana 3, Frangelico, lima (Fs)
- MENORUKA** €19
Stolichnaya, sake, oriental mix, tomato juice, lemon (So-Mz-P)
- COCKTAIL OF THE DAY** €17

CLASSIC COCKTAILS

NEGRONI Campari, Gin, Red Vermouth	€18
PALOMA Tequila, smoked liqueur, lime juice, agave, grapefruit soda	€18
MOSCOW MULE Vodka, lemon juice, ginger beer	€18
PIÑA COLADA Rum, pineapple juice, lime juice, coconut purée (L)	€18
DAIQUIRI Rum, lime, sugar	€18
BLOODY MARY Vodka, lemon, Bloody mix, tomato juice (P)	€18
MARGARITA Tequila, Cointreau, lime	€18
MARTINI COCKTAIL Gin or Vodka, Dry Vermouth	€18
COSMOPOLITAN Vodka, Cointreau, lime, cranberry juice	€18

ALCOHOL FREE AND LEMONADES

SON VELL SPRITZ €12
Alcohol-free cava, cucumber cordial

ROSE MELO €12
Grapefruit soda, rosemary syrup, lemon, grapefruit and pepper cordial

MOONSHINE €12
Orange juice, lime juice, honey syrup, ginger beer

**LIMONADA LAVANDA
& ROMERO** €12
Lavender and rosemary syrup, lemon juice, sparkling water

**LIMONADA MENTA
& JENGIBRE** €12
Ginger syrup, sparkling water, lemon

SMOOTHIES

(available from 12:00 to 18:00)

TROPICAL SMOOTHIE €12
Carrot, orange, lemon and turmeric

DETOX SMOOTHIE €12
Celery, cucumber, apple and ginger (Ce)

SUMMER SMOOTHIE €12
Strawberry, watermelon, lemon

SANGRÍAS

	Glass	Pitcher 1.5L
WINE SANGRIA Red wine, rum, brandy, lemon, Cointreau, orange juice	€15	€55
CAVA SANGRIA Pisco, Tío Pepe sherry, St. Germain, orange juice, Mestre cava	€18	€70
ALCOHOL-FREE SANGRÍA Martini Floreale, alcohol-free Prosecco, fruit, citrus fruit, grapefruit and pepper cordial	€12	€40

APERITIFS AND LIQUEURS

NEGRE BINITORD VERMUT	€7
CARPANO BIANCO	€7
CARPANO DRY	€7
CARPANO ROSSO	€7
CAMPARI	€7
CYNAR	€7
AMARO MONTENEGRO	€8
FERNET BRANCA	€7
LICOR DE HIERBAS XORIGUER	€6
LICOR DE CAMOMILA XORIGUER	€7
DOWN'S RUBY PORT	€8
TÍO PEPE	€6
GRAPPA	€8

SPIRITS

VODKA

STOLICHNAYA	€16
BELVEDERE	€20
BELUGA	€20
GREY GOOSE	€18

GIN

MG	€16
BOMBAY SAPPHIRE	€16
BOTANIST	€18
BULLDOG	€16
CITADELLE	€18
SIPSMITH	€18
G VINE	€18
GIN MARE	€16
XORIGUER	€14
INNAT	€16
HENDRICK'S	€18
MARTIN MILLER	€16
TANQUERAY	€16
TANQUERAY TEN	€18
MG ROSA	€16
MONKEY 47	€18
NORDES	€18

TEQUILA & MEZCAL

TEQUILA CURADO CUPREATRA	€18
TEQUILA REPOSADO PATRÓN	€22
TEQUILA BLANCO 8	€18
TEQUILA BLANCO ARRAIGO	€16
MEZCAL BRUXO N.ºX	€16
MEZCAL UNIÓN JOVEN ENSAMBLE	€16
MEZCAL BRUXO N.º 1	€18
TEQUILA HERRADURA PLATA	€20
TEQUILA HERRADURA REPOSADO	€22
MEZCAL VIDA	€22

PISCO Y CACHAÇA

CACHAÇA CAPUCANA	€16
CACHAÇA ABELHA GOLD	€18
PISCO MONTESIERPE	€16

RUM

PLANTATION 3 STARS	€16
PLANTATION ORIGINAL	€16
BACARDÍ	€16
BARCELÓ	€16
BARCELÓ IMPERIAL	€18
BRUGAL EXTRA VIEJO	€16
HAVANA 7	€16
DIPLOMÁTICO MANTUANO	€16
ZACAPA 23	€22
KRAKEN	€16
SANTÍSIMA TRINIDAD 7	€16
RON MOUNT GAY	€18
RON CLEMENT	€18

BRANDY & COGNAC

CARLOS I	€16
REMY MARTIN V.S.O.P	€18
CALVADOS V.S.O.P	€22
COGNAC LOUIS XIII	€550

BLENDED WHISKIES

JOHNNIE WALKER RED LABEL	€16
JOHNNIE WALKER BLACK LABEL	€18
DEWARD'S 12	€16
DEWARD'S CARIBBEAN SMOOTH	€14
CHIVAS 12	€16

WHISKIES AMERICANOS Y BOURBON

BUFFALO TRACE	€16
JACK DANIEL'S	€14

SINGLE MALTS

BRUICHLADDICH CLASSIC	€22
ARDBEG 10	€22
MACALLAN 12 DOUBLE CASK	€25
MACALLAN SHERRY OAK	€28
LAGAVULIN	€42
TALISKER 10	€28

IRISH WHISKY

FLAMING PIG	€16
JAMESON	€14

WINES

SPARKLING WINES

	Glass	Bottle
D.O CHAMPAGNE AGAPANE BLANC DE NOIRS EXTRA BRUT Pinot Meunier, Pinot Noir	€20	€85
D.O CAVA MESTRES COQUET BRUT Xarel-lo, Macabeo, Parellada	€12	€50
CATALUÑA NATUREO SPARKLING 0.0 Moscatel	€10	€40

WHITE WINES

	Glass	Bottle
V.T MALLORCA CAN AXARTELL BLANC Premsal, Malvasia	€10	€40
D.O VALDEORRAS GODEVAL Godello	€11	4€5
D.O RUEDA ALSOCAYO Sauvignon Blanc	€9	€35

RED WINES

	Glass	Bottle
D.O BINISSALEM SUPERNOVA Mantonegro	€12	€50
I.G.P VALDEJALÓN MICROCÓSMICO Garnacha	€10	€45
D.O RIBERA DEL DUERO NOBBIS Tempranillo	€10	€45

ROSÉ WINES

	Glass	Bottle
V.T MALLORCA CAN AXARTELL ROSÉ Pinot Noir, Syrah, Merlot, Callet	€10	€45
D.O CÔTES DE PROVENCE PEYRASSOL #LOU Garnacha, Cinsault, Syrah, Monastrell, Vermentino	€11	€45

SWEET WINES

	Glass	Bottle
V.T MALLORCA CAN AXARTELL DOLÇ Prensal, Malvasia	€10	€45
D.O BIZKAIKO TXACOLINA ARIMA Hondarrabi Zerratia	€9	€45
V.T PENEDES NADAL 1510 BOTRITYS NOBLE Macabeo	€18	€90
D.O MOSEL MARKUS MOLITOR ÜRZIGER WÜRZGARTEN Riesling	€12	€45
D.O HUNGRÍA CHÂTEAU DERESZLA 6 PUTT Furmint, Hárslevelü	€22	€120
D.O SAUTERNES CHÂTEAU DE YQUEM 2019 Semillón, Sauvignon Blanc	€120	€700

BEERS

CAÑA ESTRELLA DAMM	€4
ESTRELLA DAMM	€4,5
GRAHAM PERCE LAGER	€8
CORONITA	€7
FREE DAMM	€4,5
DAURA (GLUTEN FREE)	€4,5

WATER AND SOFT DRINKS

FONT MAJOR 0.5L	€4
FONT MAJOR SPARKLING WATER 0.5L	€4
SAN PELLEGRINO	€5,5
COCA COLA/COCA COLA ZERO	€4
SPRITE/FANTA ORANGE/ FANTA LEMON	€4
FUZE TEA	€4
AQUARIUS	€4
SOFT DRINKS ROYAL BLISS	€5
JUICE -PEACH/ TOMATO/ PINEAPPLE/APPLE	€4
LE TRIBUTE TONIC	€6

COFFEE & TEA

ESPRESSO €3,5

DOUBLE ESPRESSO €4

MACCHIATO €3,5

DECAF COFFEE €3,5

LATTE €4,5

CAPPUCCINO €4,5

TEAS & INFUSIONS €5

Earl grey, rooibos citrus, mint, chamomile,
breakfast tea, green, red

MATCHA LATTE €6

