

CLARISA MENU

GIMNESIA KITCHEN GARDEN

TOMATO SALAD FROM THE KITCHEN GARDEN €22
Stracciatella, tomato foam, lemon vinaigrette and fresh basil (L-Sp) (OLV)

CAESAR SALAD €22
Oakleaf lettuce, char-grilled chicken, Caesar dressing, anchovy, Menorcan cheese and croutons (Sp-G-E-F-L-Ms)

COSECHA ESTIVAL €20
Pumpkin, figs, tomato, pomegranate, orange foam, green goddess dressing, oak-leaf lettuce and duqqa (N-Sp) (Vg) (OLV)

STRAWBERRIES AND TOMATO €19
Strawberry, water melon and tomato gazpacho served with a strawberry sorbet (Sp) (Vg) (OLV)

COLD

PRAWN CARPACCIO €24
'Pilpil' made from their heads, yuzu gel, pickle and lemon sorbet with basil (C-F-N-Sp)

GREATER AMBERJACK AU CITRON €30
Greater amberjack tiradito - sashimi-style fish, citrus sauce and pineapple foam (F-Ce-L)

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

HOT

AUBERGINE BEIGNET €3,50 /each
drizzled with honey (G-E-L) (OLV)

PRAWN CROQUETTE €5 /each
With prawn infused mayonnaise (G-E-L-C)

MUSSELS €24
in the josper oven with saffron, parsley and shallot sauce (L-M-Sp)

PASTA*

PASTA WITH TOMATOES €24
Sundried tomatoes, confit cherry tomatoes, roasted tomato juice, cheese and black olives (G-L-Sp) (OLV)

GNOCCHI €25
Creamy Son Vivó pumpkin, wild mushroom, sage and feta cheese (G-E-L-Sp) (OLV)

**We have gluten-free pasta with no fillings. Ask our colleagues about them.*

RICE DISHES

SEASONAL RICE (OLV) €32
Please ask about our suggestions to discover today's seasonal rice

BLACK RICE €37
Carabinero prawns, char-grilled squid, and prawn mayonnaise (C-M-E-F)

Meat and vegetables are all local, sourced from our sister company on Menorca Agrotur Gimnesia

CHAR-GRILLED PRODUCE

FRESH FISH	Price on request/kg
grilled with Bilbaina sauce. Ask about our daily availability and weights (F-Sp).	
VEGETABLES FROM OUR KITCHEN GARDEN (OLV)	€26
Asparagus, cherry tomatoes, carrot, cauliflower, courgette, dried fruits and nuts and aubergine mousseline (N)	
CHICKEN BREAST	€21
Twice-grilled with marinade sauce (Sp-Ms)	
VERMELLA MENORQUINA	€36
Vermella Menorquina beef entrecote with beef gravy (Sp)	
LAMB CHOPS	€28
Labneh with pomegranate, garlic and parsley, and lamb gravy (L-Sp)	

EXTRA SAUCES & GARNISHES

ROSEMARY AIOLI (OLV) (E)	€4
CHIPOTLE MAYONNAISE (OLV) (E-Sp)	€4
JACKET MENORCAN POTATO WITH HERBS AND PADRÓN PEPPERS (Vg)	€6
HOMEMADE CHIPS, MENORCAN SALT (Vg) (OLV)	€9

Our mayonnaises are made with pasteurised egg or egg yolk.

Prices are per portion.

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DESSERTS

MENORCA BLUE CHEESE CHEESECAKE €14
with quince gel and honey ice cream (G-E-L)

LEMON PIE €14
Lemon cream, raspberry sorbet, brioche crumbs, and caramelised pistachio (G-E-L-N)

CHOCOLATE AND CARAMEL COULANT €15
Salted caramel ice cream (G-L-E)

FRUIT SALAD SEMIFREDDO €14
Tangerine mousse, raspberry core, orange segments and grapefruit soup (E)

ARTISAN ICE CREAMS (L) AND SORBETS €4/scoop
Please ask your serving team about availability

Las verduras y carnes son cultivadas, cuidadas y cosechadas por nuestros compañeros de Agrotur Gimnesia

CLARISA MENU must be ordered by the whole table

PRAWN CROQUETTE

Mayonnaise made from their heads and their marinated tail (G-E-L-M)

STRAWBERRIES AND TOMATO

Strawberry, water melon and tomato gazpacho served with a strawberry sorbet (Sp) (Vg)

MUSSELS

in the jospin oven with saffron, parsley and shallot sauce (L-M-Sp)

COSECHA ESTIVAL

Pumpkin, figs, tomato, pomegranate, orange foam, green goddess dressing, oakleaf lettuce and duqqa (Sp-N) (Vg)

RICE

Choose from a selection

LEMON PIE

Lemon cream, raspberry sorbet, brioche crumbs, and caramelised pistachio (G-E-L-N)

€70

The menu of the Clarisa menu is for the starters to be shared at the same time. A Mediterranean concept for celebrations: starters and a rice dish, with a dessert made from local ingredients.

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

ALCOHOL FREE & 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 & LIQUEURS

	Glass 50 ml.
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

Glass
50 ml

STOLICHNAYA

€16

BELVEDERE

€20

BELUGA

€20

GREY GOOSE

€18

GIN

Glass
50 ml

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

SA CLARISA

TEQUILA & MEZCAL

Glass
50 ml

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

PISCO & CACHAÇA

Glass
50 ml

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

RUM

Glass
50 ml

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

Glass
50 ml

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

BLENDED WHISKIES

Glass
50 ml

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

AMERICAN WHISKIES & BOURBON

Glass
50 ml

BUFFALO TRACE	€16
JACK DANIEL'S	€14

SINGLE MALTS

Glass
50 ml

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

IRISH WHISKY

Glass
50 ml

FLAMING PIG	€16
JAMESON	€14

WINES

SPARKLING WINES

	Glass	Bottle
D.O CHAMPAGNE AGAPANE BLANC DE NOIRS EXTRA BRUT 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

V.T MALLORCA CAN AXARTELL BLANC Premsal, Malvasía	€10	€40
D.O VALDEORRAS GODEVAL Godello	€11	€45
D.O RUEDA ALSOCAYO Sauvignon Blanc	€9	€35

RED WINES

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

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

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 & 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 TONICA	€6

CAFFEE & 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