



PETIT



Gastrobar

“TAPAS” to SHARE

from the earth . . .

SPICY POTATOES WITH CURRY SAUCE	5,5
Natural fried potatoes, garlic and olive oil and red curry sauce	
HUMMUS AND PITA BREAD (V)	7
Chickpea hummus, cumin, rad paprika, olive oil and pita bread	
NACHOS WITH CHEESE, SALSA AND GUACAMOLE SAUCE	8,5
Crispy corn nachos, cheese, natural tomato, coriander and guacamole sauce	
BREAD WITH TOMATO SPREAD (V)	3,2

from the land . . .

SLOW COOKED VEAL IN STEAMED BAO BUNS (2 u.)	6,8
Slow cooked veal meat in steamed bao buns with coriander and picked onion	
“BROKEN EGGS” WITH IBERIAN HAM AND CHIPS	9
Organic eggs, Iberian ham and chips	
“BROKEN EGGS” WITH SOBRASADA AND CHIPS	8,5
Organic eggs, sobrasada (local sausage meat) and chips	
IBERIAN HAM, CHEESE AND TRUFFLE SANDWICH	6
Iberian Ham, cheese and truffle sauce	
SOBRASADA TOAST, MAHÓN CHEESE AND HONEY	6,7
Sobrasada (local pork sausage meat), melted “Mahon” Menorca cheese, honey, olive oil and toasted bread	
STEAK TARTAR	16
Beef, egg yolk, capers, chives, pickles, Dijon mustard and toasted bread	
CHICKEN FINGERS WITH SAUCE	9,2
Organic corn fed chicken fingers with curry and barbecue coffee sauce	
CHICKEN CURRY AND VEGETABLE GYOZAS (6 u)	9
Chicken and vegetable gyozas with soy sauce	
IBERIAN HAM CROQUETTES (4 u)	7,8

from the sea . . .

FRIED SQUID IN STEAMED BAO BUNS (2 u)	6
Bao Buns, fried squid, garlic and olive oil sauce	
FRIED SQUID	10,5
Fried squid and garlic and olive oil sauce	
RED TUNA TARTAR	17
Red tuna, egg yolk, capers, chives, soy and olive oil	
PRAWN CARPACCIO	13,9
Red prawn carpaccio, peppers and basil olive oil	
SEA BASS CEVICHE	13
Sea bass ceviche, lime, red onion, coriander and garlic	
FRIED ANCHOVIES	8,5
MENORCA FRIED SEA NETTLES	12
SEA URCHIN CROQUETTES (4 u)	7,9
COD FRITTERS WITH ALLIOLI (8 u)	7,8
Hand made cod fritters with garlic and olive oil sauce	

SALADS

GOAT CHEESE	11
Goat cheese, mixed salad, sweet potato, orange and vinegar of mixed dry fruits	
CRISPY CHICKEN	10
Crispy fried chicken, mixed salad, cherry tomatoes, cucumber, strawberries and mango sauce	
TOMATO AND MAHON CHEESE ICE CREAM	9,5
Tomato, ice cream and slices of Menorca cheese, basil oil and pickles	
SALMON AND AVOCADO	12
Smoked salmon, avocado, mixed salad, cherry tomatoes, cucumber and Modena Balsamic vinegar	

OUR BURGERS

ANGUS	11,5
Charcoal grilled Angus beef 100% Menorca (150 g), organic tomato, lettuce, caramelized onion, and local toasted artisan brioche	
WAGYU	13
Menorca Charcoal grilled Wagyu beef (150 g.), organic tomato, lettuce, caramelized onion, and local toasted artisan brioche	
ORGANIC CORN FED FRIED CHICKEN	9,5
Chicken in batter (180 g.), organic tomato, lettuce, caramelized onion, and local toasted artisan brioche	
GREEN (V)	12,5
Charcoal grilled plant based `Beyond Meat` (130 g.), organic tomato, lettuce, caramelized onion, and local toasted artisan brioche	
- With organic hand cut fried chips	
Add an extra: - CHEESE OR BACON (0,8€) / GOAT CHEESE OR EGG (1,25€)	

CHARCOAL GRILLED

Taste or charcoal grilled specialities smoked from a mixture of Cuban marabou and Argentine quebracho charcoals

from the sea . . .

OCTOPUS AND MASH POTATO AND SOBRASADA	18
Charcoal grilled octopus with mash of potato and sobrasada	
MENORCA RED PRAWNS (200 g)	24
Menorca Charcoal grilled red prawns with olive oil and salt	
STEAMED MUSSELS WITH LEMON THYME AND ROSEMARY	12
Menorca Charcoal grilled mussels infused with lemon thyme and rosemary	

de la tierra . . .

URUGUAYAN TOP SIRLOIN CAP (300 g)	20
Charcoal grilled Uruguayan top sirloin cap sliced with hand-cut fried chips and chimmichurri sauce	
FILET STEAK (250 g)	23
Filet steak with organic hand-cut fried chips Add a sauce (+1€): Mahón cheese or pepper	

* Please consult with the waiters
if you have any allergies or intolerances

(V) Vegan

VAT included