

DENADA

Main Course

- paella or fideua, chicken & chorizo, seafood, negra, mixta or vegetarian (premium lobster options available on request)
- bbq beef sirloin or large t-bone steak
- lasagne - beef, chicken or roasted vegetable
- grilled lemon & herb de provence spatchcock chicken
- fresh tuna niçoise salad with grilled green beans, tomato, olives, peppers, baby potatoes, rocket and boiled eggs
- baked fresh whole butterflied fish with butter, lemon & capers
- grilled salmon with bbq rub
- baked local white fish with lemon & yoghurt dill sauce
- salmon, mint, spinach, pea & lemon orzo pasta
- grilled prawns with butter & garlic
- slow cooked summer tomato greek lamb with tzatziki
- grilled chicken, crispy bacon, spinach, red onion, cherry tomato, broad bean & cucumber salad

Salads

- lightly pickled white cabbage & red onion salad, with cucumber, tomato, broad beans & roasted spiced cauliflower
- fennel, artichoke, orange & cucumber salad with traditional vinaigrette
- mixed leaves, peaches, mozzarella, baby tomato, cucumber & basil salad with orange vinaigrette dressing
- ripe mango & dried cranberry on mixed greens, tomato, cucumber & sunflower seed salad topped with crispy onion & citrus vinaigrette
- romaine lettuce, parmesan & pine nut salad with vinaigrette
- avocado, anchovy, tomato salsa salad & balsamic vinegar
- serrano ham, melon & asparagus salad
- artichoke, jamon shards, sun-dried tomato, fresh tomato & cucumber salad
- lentil & quinoa tabouleh salad
- watermelon, mint & feta salad
- greek salad
- butternut squash & lentils salad with caramelised onions, feta & dried cranberries
- French potato salad with capers, gherkins, dill, chives, red onion & vinaigrette

Vegetables

- paprika potato wedges
- roast sweet potato with orange
- aubergine Menorquina - stuffed with tomato, onion & breadcrumbs
- baked whole peppers stuffed with couscous and roast vegetables
- roasted carrots & chickpeas with whipped feta
- grilled courgettes with tahini yoghurt & asian oil dressing
- broad beans, slow cooked with lemon, rosemary and olive oil
- grilled asparagus & parmesan

Choose a main, salad & vegetable dish from 37,50€ - 57,50€ per person.

Everything is made fresh from scratch, so we kindly ask for a minimum of 4 portions per dish.

Starter and Dessert options available on request

Deli service - cooked in our Mahon kitchen and ready for collection at your convenience or delivery for 15€. Minimum Charge 200€.

Dine service - cooked on site, service & clear up, additional 20€ per person

This will include up to three hours of chef and waiter/waitress, set up, buffet or family style serving and clearing. Minimum charge 500€.

Serving dishes included but please advise if crockery/cutlery required, supplement of 5€ per person.