

# MENU LUNCH

All our menus are based on Mediterranean cuisine and are designed to be shared, so each dish will be served to share between 2-3 people depending on the product.

5 5 €

Iberian acorn-fed ham

Pan con tomate

Fattoush salad

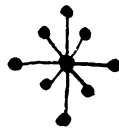
Zucchini babaganoush, feta cheese and spicy pine nuts

Tuna tartar with tomato ponzu and avocado

Octopus with Rosemary potatoes and “norteña” sauce

Beef tenderloin with chimichurri and padrón peppers

Vanilla ice cream sándwich, chocolate and hazelnuts



Our chef Alex Larrea has created this menú by drawing inspiration from the diverse Mediterranean cultures that have shaped Menorca. Our menú evolves with the seasons. Our fresh, local produce comes from small producers in the Balearic Islands and from our own kitchen garden.

For allergies, please ask a member of our team

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