

MENU A

110€/person

STARTERS

Menorcan prawn tartare, Granny Smith and chive sabayon
Sea bass orange aguachile, mango and habanero chilli
Menorcan beef tataki, tomato ponzu and Mahón cheese
Tomato salad, homemade labneh and hazelnut vinaigrette

MAINS

Grilled monkfish and clams in green sauce
Beef tenderloin, potato terrine and roasted vegetables
Grilled lamb chops, smoked aubergine puree, coriander pesto and pickled jalapeños
Burnt aubergine, smoked yoghurt, black garlic tahini and za atar

DESSERTS

Brioche torrija, coconut sorbet and Gin Xoriguer
Strawberries Vacherin, meringue and thyme whipped cream
Passion fruit, green mango and coriander Pavlova
Chocolate and buckwheat sponge cake with chocolate cream and Espelette pepper



MENU B

150€/person

STARTERS

Crayfish carpaccio, green mango and caviar
Tuna tartare, avocado and cherries
Lobster salad, peach and truffle vinaigrette
Watermelon, moroccan lemon, feta cheese and macadamia nuts

MAINS

Grilled lobster, cherry gazpacho and pickles
Menorcan beef tenderloin, potato terrine and bordelaise sauce
Grilled turbot, albariño sauce and cockles
Ceps risotto and summer truffle

DESSERTS

Brioche torrija, coconut sorbet and Gin Xoriguer
Strawberries Vacherin, meringue and thyme whipped cream
Passion fruit, green mango and coriander Pavlova
Chocolate and buckwheat sponge cake with chocolate cream and Espelette pepper



In creating Menorca Experimental's Menus, our chef Alex Larrea combined fresh, regional ingredients with elements from Menorca's long-ago past, when it was occupied by strong and different Mediterranean cultures. The menu is designed seasonally, the chef enhance the best of our garden product, and works alongside small balearic producers.

For allergies, please ask a staff member.