



# FINCA MENU

All our menus are based on Mediterranean cuisine and designed to be shared.

## PARA PICAR

Marinated olives	5€
Pan con tomate	7€
Focaccia with thyme butter	11€
Bluefin tuna gilda	12€
Acorn-fed Iberian ham	32€
Patatas bravas	13€
Steamed mussels	16€
with miso and yuzu beurre blanc	
Iberian ham croqueta (each)	4€
Salt cod fritter (each)	4€
Cantabrian anchovy,	6€
brioche bread and smoked butter (each)	

## FISH

28€	Tuna dry rice
	with roasted red peppers
36€	Black squid ink fettuccine
	with red prawn tartare
38€	Tuna belly tataki
	with escalivada vegetables
36€	Grilled sea bass,
	stracciatella and sautéed fennel
26€	Bonito, smoked mayonnaise and chives
35€	Clams in green sauce
	with croutons and lemon
42€	Grilled red prawns
90€/kg	Josper-grilled local fish

## VEGETABLES

Chargrilled leek,	18€
cashew romesco and pickled cucumber	
Seasonal tomatoes,	21€
Jerez vinaigrette and sumac	
Pickled zucchini roll,	22€
Brossat cheese and kimchi mayonnaise	
Eggplant carpaccio,	20€
miso vinaigrette and pickled cherries	

## MEAT

39€	Steak tartare on grilled bone marrow
29€	Josper-grilled iberian pork pluma,
	mustard and Palo Cortado sherry
25€	Grilled free-range farmhouse chicken,
	labneh and harissa
120€/kg	Dry-aged beef rib steak

## CRUDOS

Seared bonito, tomato garum and basil	26€
Amberjack alla puttanesca	33€
Bluefin tuna sashimi, stracciatella,	34€
pistachios and pickled cherries	
Lightly seared corvina,	29€
dill and kohlrabi gazpacho, mustard seeds	

## DESSERTS

16€	Selection of Menorcan cheeses
15€	Caramelised torrija with vanilla ice cream
14€	Rice pudding, mango and smoked milk ice cream
15€	Grilled pineapple aguachile and coconut sorbet
16€	Chocolate, sesame and banana
5€	Homemade ice creams and sorbets



*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 bold Mediterranean cultures.*

*The menu is designed seasonally.*

*Our chef enhances the best produced from our own garden, and works alongside small Balearic producers.*

*For allergies, please ask a staff member.*