

LUNCH MENU

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

Marinated olives	5€
Pan con tomate	7€
Acorn-fed Iberian ham	32€
Monkfish tempura with red miso mayonnaise	28€
Mussels in smoked paprika escabeche with sobrasada butter	16€
Oyster with kimchi	7€
Tomato and strawberry gazpacho with pickled cucumber	18€
Charred zucchini baba ganoush with feta cheese and spicy pine nuts	18€
Watermelon salad, feta cheese and cashew nuts	22€
Grilled red prawns	42€
Langoustines "al ajillo"	36€
Zamburiñas with jalapeños and pineapple pico de gallo	25€
Tuna tartar with tomato ponzu, aji amarillo and avocado	26€
Rice with raw scarlet prawn (carabinero) and piquillo pepper aioli	45€
Sea bream for two with roasted tomatoes and samphire	80€
Beef striploin with chimichurri and padrón peppers	36€
Moorish-style iberian pork pluma	29€
Catalan cream espuma with lemon curd	14€
Mango ice cream sandwich with mezcal	16€
Strawberries with cream, piquillo pepper sorbet and thyme	15€
Chocolate mousse	15€



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.