

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
42€	Grilled red prawns
90€/kg	Josper-grilled local fish

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

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 figs	

CRUDOS

Amberjack alla puttanesca	33€
Bluefin tuna sashimi, stracciatella,	34€
pistachios and figs	

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.