



MOSTRA CUINA MENORQUINA 2026

Solo Mediodía . Lunch only

MENÚ GASTRONÓMICO . TASTING MENU

(€ 75 p.p. Menú / € 35 p.p. Maridaje de vino . Wine pairing)

PLATOS PRINCIPALES . MAIN COURSES

Carpaccio de gambas rojas, suero ligero de nata, albahaca
Red and blue prawn carpaccio, delicate cream whey, basil

Chips de kale, emulsión de yogur y miel de Menorca
Kale chips, yogurt emulsion and Menorca honey

Arroz Venere, tomate seco, gamba carabinera
Whole-grain black Venere rice, sun-dried tomato, scarlet prawn

Raya escalfada sobre fondo de ceps y setas confitadas
Poached ray wing with porcinis stock and confit mushrooms

POSTRE . DESSERT

Sweet Pomada

El postre inspirado en el cóctel de la isla...con aroma de café
Dessert inspired by Menorca's signature cocktail... coffee-scented

*(Pan artesano y aceite, Snacks, Petits-fours incluidos
Artisan bread and olive oil, Snacks, Petits-fours included)*

IVA incluido, bebida no incluida - VAT included, drinks not included