

STARTERS



- Crystal-style bread with tomato and Lucasaldent EVOO4,00€
- Acorn-fed Iberian ham29,00€
- Pork & cabbage stew croquette (price per unit).....3,50€
- Roasted chicken and rockfish Ninomac with crab mayonnaise14,00€
- Emulsified Oliuigu, figs, and sponge bread.....12,00€
- Crispy pear flatbread, cured cheese, creamy pesto, lightly toasted pine nuts, and hints of anise.....14,00€
- Formatjada 2.0- Menorcan-style squid stew pocket.
"Another way to eat it"18,00€
- Flame-charred leeks, smoked béarnaise, and flying fish roe15,00€
- Steam-cooked Menorcan eggplant ravioli, Subaida cream,
peanuts, and parsley15,00€
- Crispy 24h sofrit brioche with McTuna.....23,00€
- Spit-roasted chicken roll, mango & mint yogurt
"Memories from 'Way'" (Price per unit).....10,00€
- Airy Black 'Regañá' Shell filled with pickled mussel mousse.....12,00€



SEA & LAND

- Cuttlefish trigosotto, tentacle gnocchi & pea lactose coral.....22,00€
- Catch of the day "Llaut style" smoked artichoke, cashew romesco,
& Jamaican pepper creamM / P
- Katsugallo - Crispy John Dory katsu, lightly torched scampi tartare &
Thai-spiced shellfish reduction25,00€
- Roasted suckling pig, spiced apple compote,
and glazed potato bites in its own jus..... 31,00€
- Stewed lamb cannelloni, its juices, and truffled béchamel20,00€
- Tender veal braised in Syrah, 'poor man's potatoes',
crispy corn & prawn salt rice cracker24,00€
- Vakataki - Menorcan Angus beef secreto in our style28,00€



DESSERTS

- The lemon9,00€
- Warm almond cake
with a molten heart & lemon verbena ice cream.....9,00€
- Cheesecake (served with fig ice cream)9,00€
- Baileys Carajillo - a modern take on tiramisù9,00€
- Red wine pears,
vanilla crumble & toasted brioche ice cream9,00€
- Watermelon & yuzu kakigori with Matusalem rum,
mint & pop rocks9,00€
- Ice Cider Valverán "20 Apples"Glass 12.00€
Spain's finest ice cider. Bottle 40.00€
A perfect balance of acidity, sweetness and freshness