

LUNCH MENU



Marinated olives	4€
Pan con Tomate	5€
Tarama, zaatar & pan de cristal	12€
Del Cantábrico anchovies	15€
Fried cazón fish & adobo mayonnaise	12€
White anchovies in vinegar	9€
Fried chicken, jalapeño & ginger mayonnaise	15€
Watermelon, feta, macadamia nuts & preserved lemon	12€
Stracciatella, tomato & salty crumble	16€
Tomato and strawberry gazpacho, pickled cucumber & feta	13€
Greek salad, avocado, fresh Menorcan cheese	14€
Garlic and chili prawns	20€
Seabass ceviche, tiger milk & ají amarillo	19€
Tuna, cucumber water, pickled cherries & almonds	19€
Octopus a la plancha & pico de gallo	20€
Beef tataki & tomato ponzu	20€
Fresh fruit salad	10€
Yoghurt Panna Cotta with strawberries	12€
Charred pineapple, coco lime sorbet & tonka bean	12€
Home made ice cream & sorbets	6€



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 strong and different Mediterranean cultures.

The menu is designed seasonally, the chef enhances the best of our house garden products, and works alongside small balearic producers.

For allergies, please ask a staff member

The use of face mask is mandatory