

MENU FINCA



PARA PICAR

Marinated olives	4€
Tapenade	5€
Pan con tomate	5€
Croquetas de jamón (each)	3€
Patatas bravas	7€
Del Cantábrico Anchovies	15€
Tarama, zaatar & pan de cristal	12€
Jamón Ibérico	24€
Cecina de León, fennel & olive oil	15€
Pizzeta, stracciatella & anchovies	12€
Mussels en escabeche	10€

VEGGIES

Salmorejo, soft boiled egg, trout roe & bottarga	16€
Watermelon, feta, macadamia nuts & preserved lemon	12€
Burnt aubergine, tahini, smoked yoghurt & zaatar	15€
Tomato salad & homemade labneh	14€
Courgette babaganoush, spicy pine nuts & feta	15€
Braised leek & cashews romesco sauce	15€
Homemade fettucini, Mahón cheese & black pepper	15€
Braised cauliflower, tahini & zaatar (2/3 people)	28€

FISH

20€	Seabass carpaccio, passion fruit & tomato
19€	Tuna, cucumber water, pickled strawberries & almonds
18€	Aguachile, prawns, orange & mango
21€	Scallops carpaccio, sweet and sour sauce & pico de gallo
21€	Cuttlefish a la plancha, piparrak & sobrasada
68€	Seabream, lime supreme, capers (2/3 people, approximately 30min)

MEAT

18€	Free range chicken, lime relish & harissa
22€	Lamb chops, smoked aubergine & jalapeños
22€	Slices of pluma Ibérica
22€	Steak tartar
82€	Beef prime rib, chimichurri (2/3 people, approximately 45min)

DESSERT

12€	Figs, goat cheese ice cream & hazelnuts
15€	Chocolate, pistachio ice cream & crystalised pistachio
16€	Peanut parfait, chocolate & salted caramel
10€	Lemon cream, meringue & sablé
15€	Menorcan cheese board & apple chutney
6€	Home made ice creams & 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 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