

STARTERS

	<i>plate/entera/half</i>
Spiced potatoes with alioli	9/6€
Partridge paté homemade with Menorcan Pickles	15/9€
Iberian ham 100% acorn-feed "Joselito"	26/16€
Coppa 100% acorn-feed "Joselito"	18/10€
Chorizo 100% acorn-feed "Joselito" with bread and tomato	13€
Papada 100% acorn-feed "Joselito" over prawn tartar	10€/ud
Loin 100% acorn-feed "Joselito"	19/11€
Mahón and payoyo cheese	15/9€

CHARCOAL

Shrimp from Sanlúcar (200 gr)	23€
King red prawn	15€/ud
Red prawn (200 gr)	24€
Red tuna with "pipirrana" salad (130 gr/80 gr)	26€/16€
Squid	19€

FRESCO, LIGERO Y SABROSO

	<i>plate/half/tapa</i>
Gazpacho	13/8/5€
Olivier salad with prawns	16/9/5€
Seasoned potatoes with white tuna	13/8€
Prawns with garlic undercooked (12 ud/6 ud)	22/14€
Red tuna in tartar with spiced salmorejo cold cream	29/18/9€
Tomato from Menorca with the best red tuna in briné	19/10€
Salmorejo cold cream with iberian ham	16/9€
Dried red tuna and homemade semi-cured red tuna	23/14€

FROM MAÒ AND SANLÚCAR FISH MARKETS

FRIED FISH

Cuttlefish (200 gr)	14€
White prawn (200 gr)	13€
Sea anemone (200 gr)	14€
Anchovies (200 gr)	11€
Small Squid (200 gr)	19€
Fried prawn omelette	3€/ud
Aubergine with honey and salmorejo	9€
Cuttlefish croquette	4€/2 ud



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menorca

FROM THE LAND

	<i>plate/half</i>		
Iberian pork shoulder 100% "Joselito"	23/16€	Ox tail stewed with sherry and red wine	38€, 2-3 pax/20€
Sirloin from iberian pork 100% "Joselito" with whisky	19/12€	Beef <i>Chateaubriand</i> from Galicia with roasted potatoes and mojo sauce	40€, 2-3 pax

DESSERTS

Chocolate, mint and orange	7€	Figs, maó cheese cream, honey and truffle	7€
Cheesecake with payoyo cheese	7€		
Artisan icecream	5€	Menorcan fruits with citrus granita and aromatic herbs	7€

SUPPLEMENTS

Bread with tomato	3€	Bread and aperitif	2€
Fried eggs (2 units)	4€		