

MESTÍS

BRUNCH

SOURDOUGH TOASTS

Delictely smoked salmon and herbs cream Topped with trout roe	12
Sa Pobla avocado on black olive sourdought Beet hummus and Es Trenc salt	10,5
Iberian ham with confit cherry tomatoes House tomato kimchi and olive oil	16

FRESH FRUIT DRINKS

Vitamin C Boost orange, ginger, green apple and carrot	10
Green Power Green apple, kiwi, cucumber, spinach, lime and ginger	9
Mango fresh fruit water	7,5
Hibiscus fruit-infused water	7,5
Mestís lemonade	6,5
Freshly squeezed orange juice	5,5

NEXT

Duroc pork croquettes in cochinita pibil style (4 u.) Accompanied by avocado emulsion and pickled onion	12
O96 Ceviche - Japanese cut in Yucatecan black recado (toasted chile and spice paste) With leche de tigre, puffed corn and crispy sweet potato	21,5
Bluefin tuna on crispy yuca toast (2 u.) Dressed with chipotle adobo coconut oil and lemon sauce from our garden	19
Fresh fennel and pear salad With pomegranate, macadamia nuts and local honey-mustard vinaigrette	12
Taco of soft shell crab (2 u.) Corn tortilla with local avocado emulsion and kimchi mayonnaise	15,5
Chargrilled eggplant glazed with Saikyo miso and Mallorcan honey Accompanied by avocado emulsion and pickled onion	10,5
30-day aged Menorcan picanha steak tartare On blue corn tortilla with subtle spicy and crunchy notes	16,5
Slow-cooked beef cheek Cannelloni Paired with coconut milk sauce infused with lime leaf and spices	18
Snapper in serrano and Sóller orange aguachile With Sa Pobla avocado emulsion and tempura sweet potato	25

FREE-RANGE EGGS

“Huevos al plato” with iberian chorizo stew baked eggs, feta cheese and fresh mint	14
Eggs Benedict on hash brown potatoes Avocado hollandaise, smoked burrata and cherry tomato confit	11
Chilaquiles with traditional Oaxacan mole Served over crispy corn tortillas	16,5
Scrambled eggs on organic brioche Fresh basil sauce	11,5

PANCAKES & SWEETS

(gluten free)	14
Pancakes with pistachio cream With berry confit, fresh raspberry and maple syrup	12
Classic pancakes (gluten free) With Mascarpone cream, maple syrup, strawberry and toasted almonds	11
Brownie Mestís/O96 Saffron ice cream, chocolate-mint sauce, ancho chili-peanut foam and popping candy crumble	10
Chocolate mousse infussed with Sóller orange and morita chili Cocoa crumble, artisanal hibiscus and raspberry sorbet with Es Trenc sea salt	10

MAIN COURSES

Double-cooked iberian presa pork from Extremadura with pistachio mole Slow-cooked, served with fried pickled onion and shimeji mushrooms	23
Mestís Hamburger (Dry-aged Menorcan beef) Served with pickled piparras, sun-dried tomatoes and smoked mushrooms sauce	18
Local sea bass cured in Es Trenc salt, black olive tapenade crust Fresh green mango and chili salad with our house zarandada sauce	25
45-day dry-age Menorcan tenderloin Served with tradicional Oaxacan mole, sweet potato tempura, shallot and fresh coriander	39
Menorcan Free-Range Chicken, in chili adobo and salsa macha glaze With lychee, mint chimichurri and corn tortillas	24



If you have any food intolerances or allergies, please let us know. An allergen menu is available upon request.