

MESTIS

TO SHARE

Artisan bread with jalapeño alioli and black olive and caper tapende served with green olives	8
Bluefin tuna on crispy yuca toast Dressed with chipotle adobo coconut oil and lemon sauce from our garden (2 u.)	19
O96 Ceviche - japanese style cut with Yucatecan black recado (toasted chile and spice paste) with leche de tigre, puffed corn and crispy sweet potato	21,5
Chargrilled eggplant glazed with saikyo miso and mallorcan honey With dill tahini, guajillo chili romesco and toasted almonds	10,5
Fresh fennel and pear salad With pomegranate, macadamia nuts and local honey-mustard vinaigrette	12
Taco of soft shell crab On corn tortilla with local avocado emulsion and chipotle mayonnaise (2 u.)	15,5
30-day aged Menorcan picanha steak tarte On blue corn tortilla with subtle spicy and crunchy notes	16,5
Duroc pork croquettes in cochinita pibil style (4 u.) Accompanied by avocado emulsion and pickled onion	12
Snapper in serrano and Sóller orange aguachile With Sa Pobra avocado emulsion and tempura sweet potato	25

MAIN COURSES

Double-cooked Extremadura iberian presa pork with pistachio mole Served with pistachio mole, fried pickled onion and shimeji mushrooms	23
Mestís hmaburger (Dry-aged Menorcan beef) Served with pickled piparras, sun-dried tomatoes and smoked mushrooms sauce	18
Local sea bass cured with Es Trenc salt, black olive tapenade crust Fresh green mango and chili salad with our house zarandada sauce	25
Menorcan tenderloin beef (45-day dry-aged - 200gr.) 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

PASTA

Slow-cooked beef cheek Cannelloni Paired with coconut milk sauce infused in lime leaf and spices	18
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If you have any food intolerances or allergies, please let us know. An allergen menu is available upon request.