

CANTINA



BOTTE
INFO



ABOUT

Cantina restaurant and bar is a lively eatery with a focus on sharing, local produce and Menorca's rich gastronomic traditions. Located within Hauser & Wirth Menorca on Illa del Rei, an island off Mahon harbour which is home to a decommissioned 18th-century naval hospital and a group of outbuildings.

Hauser & Wirth Menorca combines art, education and conservation, presenting an exhibition programme with ambitious new commissions by gallery artists across all media.

The exhibition space comprises eight galleries and an outdoor sculpture trail which has featured works by Eduardo Chillida, Louise Bourgeois, Joan Miró and Thomas J Price among many others.

While the restaurant kitchen is located in the 18th century building that once housed the hospital's cooking area, the restaurant and bar are outdoors. The tables are found shaded amid an olive-tree forest and with views to the surrounding nature and harbour.

Cantina serves sharing plates of fresh fish and seafood, rice dishes and grilled meat options. The restaurant can also provide a buffet-style menu, with stations offering a wide range of seasonal produce. The buffet includes local desserts, drinks and wines.

CANTINA GROUPS & EVENTS MENUS

SEATED EVENTS

We kindly ask you to select one menu for the whole party.

Please note, we require a pre-order of all main courses two weeks prior to your event. We will cater for all dietary requirements separately.

All menus include the following:

A glass of house wine, beer or soft drink on arrival with tea or coffee served after the meal. Water will be served throughout.

MENU A60€

TO SHARE

- Bread with roasted garlic alioli (V)
- Menorcan artisan cheese board (V,GF)
- Padrón peppers (VG,GF)
- Ibérico ham croquettes

MAIN

- Black cuttlefish and prawn rice

Or

- Vegan rice (VG,GF)

DESSERT

- Roasted apricots and vanilla ice cream (V,GF)

MENU B75€

TO SHARE

- "Pa amb tomàquet" (VG)
- Hand-cut acorn-fed Ibérico ham
- Padrón peppers (VG,GF)
- Steamed mussels

MAIN

Choice of:

- Fish of the day (GF)

or

- Grilled Ibérico pork presa (GF)

or

- Grilled market vegetables with romesco sauce (VG,GF)

SIDES

- Roast potatoes (VG,GF)
- Green salad (VG, GF)

DESSERT

- Burnt Mahón cheesecake (V,GF)

STANDING RECEPTIONS

For standing events we recommend serving a minimum of eight savoury appetisers (hot or cold) and two sweet appetisers per person. Should you wish to opt for a more abundant food offering then we would recommend selecting one or more of our food stations.

HOT APPETISERS

- Padrón peppers (VG,GF).....7€
- Acorn-fed Ibérico ham croquettes...7€
- Black squid croquettes.....7€
- Porcini mushroom croquettes (V)...7€
- Queen scallops a la plancha (GF)..8.5€
- Prawn lollipop, soy mayo.....8€
- Galician-style octopus, crushed potatoes (GF).....9€
- Mini burgers with Mahón cheese....8.5€
- Chargrilled Ibérico pork skewers (GF).....8.5€
- Chargrilled beef skewers (GF).....9€

DESSERTS

- Burnt Mahón cheesecake (V,G).....7€
- Caramelised torrija brioche (V)...7€
- Roasted apricots and vanilla ice cream (V, GF).....7€
- Chocolate and berries tartelette (V).....7€

COLD APPETISERS

- Cherry gazpacho (VG,GF).....6€
- Melon ajoblanco chilled soup (VG)..6€
- Acorn-fed Ibérico ham (GF).....8.5€
- Artisan cheese board (V,GF).....8€
- Menorcan charcuterie board (GF)...8€
- Roast vegetables escalivada with romesco on toast (VG).....6€
- Sobrasada and honey on toast.....6€
- Smoked eel, capers and shallot vinaigrette (GF).....7.5€
- Red tuna tartare, macadamia nuts, blood orange gel (GF).....8€
- Line-caught fish ceviche, avocado and pickles (GF).....8€
- Steak tartare, curry mayo (GF)..8.5€

FOOD STATIONS

- Acorn-fed Ibérico ham station (GF).....max.100pax/1000€
 - 1 leg of acorn-fed Ibérico ham, plus a ham carver
- Local charcuterie station (GF).....13€pp
 - selection of Ibéricos, sobrasadas, Menorcan charcuterie, selection of breads and other garnishes
- Artisan cheese station (V,GF).....14€pp
 - selection of cheeses, breads, jams, honey and garnishes
- Artisan cheese and Ibérico charcuterie station (GF).....14€pp
- Rice station.....11€pp
 - seafood, fish, meat, vegetables
- Oyster station.....30€pp
 - selection of the best oysters of the season with a selection of garnishes
- BBQ station.....25€pp
 - a selection of chargrilled meats: beef, Ibérico pork, lamb and chicken with different sauces
- Seafood stations.....35€pp
 - a selection of cold and hot seafood: lobster, prawns, queen scallops, langoustines, clams

* A minimum of 30 people is required for a food station

CAKES

A celebratory cake can be ordered for your event.

- Burnt Mahón cheesecake (V,GF).....12 portions/85€
- Whole Guanaja chocolate cake (V,GF).....12 portions/90€
- Lemon meringue pie (V).....12 portions/80€

BEVERAGE PACKAGES

Should you wish to opt for an unlimited beverage package, we offer the below priced per person and by the hour.

SIMPLE: House wine, house beer and soft drinks

€20pp for first hour

€16pp for second hour

€12pp per hour thereafter

PREMIUM: House wine, house beer, house sprits and soft drinks

€30pp for first hour

€25pp for second hour

€20pp per hour thereafter

Alternatively, should you prefer to select items from our full drinks list then you are welcome to do so. Drinks will be charged on consumption.



TANCA Nº 12

CANTINA