

CANTINA

Illa del Rei

TAPAS

Marinated Spanish olives with country herbs.....	5€
Banderillas with anchovies, pickles and quail's eggs (2).....	12€
Pan con tomate (add jamón ibérico +5€).....	6€
Hand carved, acorn fed, 48 months jamón ibérico.....	29€
Coca flatbread with fresh cheese, tomato and pine nuts.....	14€
Selection of artisan cheeses with fig jam.....	18€
Special croquettes of the day (5).....	13€

STARTERS & SALADS

Chilled apricot 'ajoblanco' soup.....	13€
Tomato salad with caperberries, sweet onions and pickled chillies.....	16€
Grilled peach salad with broccat, tomato, spiced cashews and wild rocket.....	17€
Grilled pepper, artichoke, anchovy and olive salad.....	27€
Line caught fish and red prawn ceviche with green chilli and avocado.....	27€
Blue fin tuna carpaccio with olives and sea vegetables.....	27€
Grilled leeks with mató, toasted hazelnuts and lemon vinaigrette.....	17€
Steamed Menorcan mussels and clams with garlic, chilli and manzanilla.....	26€

GRILL

Chargrilled market vegetables with romesco sauce.....	20€
Port of Mahón catch of the day with capers and lemon.....	48€
Grilled Mediterranean rock octopus with 'mojo verde' sauce and potatoes.....	34€
Corn fed baby chicken marinated in lemon with garlic and island herbs.....	26€
Slow grilled Menorcan lamb leg with smoked potatoes and leaf salad.....	50€
Menorcan beef rib eye, cooked on the bone over coals and olive wood (1kg).....	88€

RICE

Bolets de Menorca mushroom and artichoke rice.....	52€
Cantina seafood and market fish black rice with alioli.....	56€
Soupy clay pot rice with game and seasonal vegetables.....	60€

CANTINA SPECIALITIES

Bolets de Menorca mushroom tortilla with black garlic alioli.....	18€
Menorcan spiny lobster 'frit' with free range eggs and fried potatoes.....	160€
Smoked aubergine with sobrasada and walnuts.....	18€
Fried Menorcan baby red prawns with mayonnaise and lemon.....	19€

VEGETABLES

Skin on double fried potatoes with parsley and garlic.....	8€
Dressed baby gem lettuce.....	7€
Chargrilled red peppers with almonds and sherry vinaigrette.....	8€

DESSERT

Poached apricots with vanilla ice cream.....	7€
Chocolate 'ensaimada' ice cream sandwich.....	9€
Fig tart with a soft cheese mousse.....	9€
'Leche frita' with Menorcan honey and cinnamon.....	7€
Artisan ice cream (2 scoops).....	7€