

CANTINA

BOT
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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 Mahón 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 from the outdoor grill. 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.







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.

SAMPLE MENU A.....60€

TO SHARE

Banderillas with anchovy, pickles and quail's egg
Pan con tomate
Selection of artisan cheeses with fig jam
Special croquettes of the day

MAIN COURSE

Bolets de Menorca mushroom and artichoke rice
or
Cantina seafood and market fish black rice with alioli

DESSERT

Chocolate 'ensaimada' ice cream sandwich

SAMPLE MENU B.....75€

TO SHARE

Pan con tomate

Coca flatbread with fresh cheese, tomato and pine nuts

Special croquettes of the day

Steamed Menorcan mussels and clams with garlic, chilli and manzanilla

MAIN COURSE

Port of Mahon catch of the day with capers and lemon
or

Slow grilled Menorcan lamb leg with smoked potatoes
or

Chargrilled seasonal market vegetables with romesco sauce

SIDES

Skin on double fried potatoes with parsley and garlic

Tomato salad with caperberries, sweet onions and pickled chillies

DESSERT

Fig tart with a soft cheese mousse

SAMPLE MENU C.....75€

Whole menu served to the table to share

STARTER:

Pan con tomate

Chilled apricot 'ajoblanco' soup

Grilled peach salad with broccat, tomato, spiced cashews and wild rocket

MAIN COURSE:

Chargrilled red peppers with almonds and sherry vinaigrette

Chargrilled market vegetables with romesco sauce

Bolets de Menorca mushroom and artichoke rice

DESSERT:

Poached apricots with vanilla ice cream

Fig tart with a soft cheese mousse

SAMPLE MENU D.....75€

Whole menu served to the table to share

STARTER:

- Pan con tomate
- Banderillas with anchovies, pickles and quail’s eggs
- Special croquettes of the day
- Grilled pepper, artichoke, anchovy and olive salad

MAIN COURSE:

- Chargrilled market vegetables with romesco sauce
- Port of Mahon catch of the day with capers and lemon
- Slow grilled Menorcan lamb leg with potatoes

DESSERT:

- Poached apricots with vanilla ice cream
- Chocolate ‘ensaimada’ with artisan ice cream



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. Prices below are per person.

HOT APPETISERS

minimum 4x

Mushroom and truffle croquettes.....	7€
Carabinero red prawn croquettes.....	7€
Oxtail croquettes.....	7€
Roasted leeks with mato cheese, toasted hazelnuts and pickled lemon vinaigrette.....	6.5€
Queen scallops 'a la plancha' with potato foam and green oil.....	8.5€
Deep fried Menorcan prawns with quince alioli.....	8.5€
Deep fried squid cone with citrus and honey mayonnaise.....	8€
Pan fried octopus terrine with paprika crushed potato.....	9€
Aged beef mini burger with caramelised onion and Galician soft cheese.....	8.5€

COLD APPETISERS

minimum 4x

Chilled parmesan and asparagus soup.....	6€
Chilled apricot 'ajoblanco' soup.....	6€
Banderillas with anchovies, pickles and quail's egg.....	6€
Hand carved, acorn fed, 48 months cured jamón ibérico.....	8.5€
Coca flatbread with fresh cheese, tomato and pine nuts.....	9€
Selection of artisan cheeses with fig jam.....	8€
Torta del Casar cheese with bread and homemade jams.....	8€
Menorcan charcuterie platter.....	8€
Ibérico charcuterie platter.....	9€
Mushroom pâté on toast with truffle mayo.....	6€
Roasted vegetables 'escalivada' with a fried quail's egg.....	6€
Smoked sardine with confit tomato and sourdough bread.....	7€
Line caught fish and red prawn ceviche with grilled corn and avocado.....	8€
Aged beef tartare with curry mayonnaise and Mahon cheese.....	8.5€

DESSERTS

minimum 2x

'Leche frita' with Menorcan honey and cinnamon.....	7€
Fig tart with a soft cheese mousse.....	7€
Mini cake with chocolate and red berries.....	7€
Apricot and crema catalana tart.....	7€

FOOD STATIONS

Hand carved jamón ibérico station: A whole acorn fed,
48 months cured jamón ibérico leg plus ham carver
(max. 100 pax).....1000€

Local charcuterie station: a selection of ibérico meats,
sobrassadas and Menorcan charcuterie with a variety
of bread (min. 30pax).....13€ p/p

Artisan cheese station: selection of cheeses, breads, jams,
honey and garnishes (min. 30pax).....12€p/p

Artisan cheese and ibérico charcuterie station
(min. 30pax).....14€ p/p

Paella station: choose from seafood, fish, meat
or vegetable (min. 30pax).....11€ p/p

Oyster station: a selection of the best oyster of
the season with all kinds of garnishes (min. 30pax).....30€ p/p

Barbecue station: a selection of chargrilled meats: beef,
ibérico pork, lamb and chicken with different salsas
(min. 30pax).....(25€ p/p)

Seafood station: a selection of cold and hot seafood:
lobsters, prawns, queen scallops, langoustines and clams (min.
30pax).....(35€ p/p)

Lamb asado: whole lamb cooked on our asado roaster,
served at the station with different garnishes
and salsas (min. 30 pax).....(25€ p/p)

CAKES

Whole Mahon burnt cheesecake (12 portions).....85€

Whole Guanaja chocolate cake (12 portions).....90€

Lemon meringue pie (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

20€pp for first hour

16€pp for second hour

12€pp per hour thereafter

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

30€pp for first hour

25€pp for second hour

20€pp 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.

INFORMATION & FACILITIES

- We have some great local suppliers who we work with should you require seasonal floral arrangements or other requirements
- For any further details, information on other inclusions such as private art tours, or bespoke additional requests please get in touch on +34 871183845 or events@cantinamenorca.com
- Corkage is not permitted
- A discretionary 12.5% service charge will be added to your bill
- All prices include VAT at the current rate

MENU

Please select one menu for your party. All of our dishes are subject to seasonal changes and are therefore samples only.

CAPACITY OVERVIEW

- Large groups: 13 – 30 seated
- Restaurant hire: 100 – 120 seated
- Bar hire: 30 – 70 seated or standing
- Terrace: 100 standing
- Exclusive hire: up to 280 seated or standing

