

CANTINA

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ABOUT



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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



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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

Illa del Rei tomato patch gazpacho

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

Poached apricots with vanilla ice cream

SAMPLE MENU B.....75€

TO SHARE

Pan con tomate

Coca flatbread with fresh cheese, tomato and pine nuts

Special croquettes of the day

Steamed Mahón harbour mussels with garlic, chilli
and manzanilla

MAIN COURSE

Port of Mahon catch of the day with capers and lemon

- or -

Slow grilled Menorcan goat leg with smoked potatoes
and leaves

- or -

Chargrilled Bolets de Menorca Mushrooms with romesco sauce

SIDES

Skin on double fried potatoes with parsley and garlic

Tomato salad with caperberries, sweet onions
and pickled chillies

DESSERT

Baked Mahón cheesecake with figs and fig jam



SAMPLE MENU C.....60€

Whole menu served to the table to share

STARTERS

Pan con tomate

Illa del Rei tomato patch gazpacho

Grilled leeks with mató, toasted hazelnuts and
lemon vinaigrette

MAIN COURSES

Smoked Menorcan sweet potato with lemon and sage butter

Chargrilled seasonal market vegetables with romesco sauce

Bolets de Menorca mushroom and artichoke rice

DESSERTS

Poached apricots with vanilla ice cream

Baked Mahón cheesecake with figs and fig jam

SAMPLE MENU D.....75€

Whole menu served to the table to share

STARTERS

Pan con tomate

Fried Menorcan baby red prawns with mayonnaise and lemon

Special croquettes of the day

Steamed Mahón harbour mussels with garlic, chilli
and manzanilla

MAIN COURSES

Chargrilled Bolets de Menorca Mushrooms with romesco sauce

Port of Mahon catch of the day with capers and lemon

Grilled squid with braised guixon beans, basil and lemon

DESSERTS

Poached apricots with vanilla ice cream

Chocolate 'ensaimada' with artisan ice cream



STANDING RECEPTIONS



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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



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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



**CONTACT
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