

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

Chilled fennel and leek soup with dill oil and green apple

Mahon aged cheese marinated with island herbs and spices

Toasted brioche with Humo Menorca smoked butter, anchovy and confit lemon

Escalivada coca flatbread, roasted vegetables, olives and pine nuts

MAIN COURSE

Bolets de Menorca mushroom and artichoke rice with roasted garlic alioli

or

Cantina black rice with cuttlefish, market seafood and alioli

DESSERT

Creamy chocolate tart with Carquinyols ice cream

SAMPLE MENU B.....75€

TO SHARE

Mahón aged cheese marinated with island herbs and spices

Cecina cured beef, smoked almonds, pan con tomate and Son Morro virgin oil

Special croquettes of the day

Mahón harbour mussels cooked in the Jospier with fresh herbs and chilli butter

MAIN COURSE

Port of Mahón catch of the day with cider vinaigrette and capers

or

Smoked pork ribs with horseradish crushed potatoes

or

Grilled leeks with brossat cheese, toasted hazelnuts and lemon vinaigrette

SIDES

Dressed farm lettuces

Smoked Menorcan sweet potato with lemon and sage butter

DESSERT

Orange blossom panna cotta with apricot and honey



SAMPLE MENU C.....60€

TO SHARE

Escalivada coca flatbread with roasted vegetables, olives and pine nuts

Chilled fennel and leek soup with dill oil and green apple

Endive salad with Cala Blau cheese, pickled celery, walnuts and fig jam

Porcini croquettes

Cantina patatas bravas with black garlic alioli

Grilled leeks with broccat cheese, toasted hazelnuts and lemon vinaigrette

Smoked Menorcan sweet potato with lemon and sage butter

DESSERT

Menorcan cheese tasting with pairings

Orange blossom panna cotta with apricot and honey

SAMPLE MENU D.....75€

TO SHARE

Escalivada coca flatbread with roasted vegetables, olives and pine nuts

Mahón aged cheese marinated with island herbs and spices

Special croquettes of the day

Endive salad with Cala Blau cheese, pickled celery, walnuts and fig jam

Port of Mahón catch of the day with cider vinaigrette and capers

Dry aged bone-in rib eye, cooked over coals and olive wood, with potatoes and roasted peppers

DESSERT

Creamy chocolate tart with Carquinyols 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)

Porcini croquettes.....	.7€
Salt cod croquettes.....	.7€
Cecina beef croquettes.....	.7€
Grilled leeks with broccat cheese, toasted hazelnuts and lemon vinaigrette.....	6.5€
Queen scallops a la plancha with potato foam and green oil.....	8.5€
Deep fried Menorcan prawn with quince alioli.....	8.5€
Deep fried squid cone with citrus and honey mayonnaise.....	8€
Pan fried octopus terrine with paprika crushed potato.....	9€
Mini aged beef burger with caramelised onion and Galician soft cheese.....	8.5€

COLD APPETISERS (minimum 4x)

Chilled fennel and leek soup with dill oil and green apple.....	.6€
Chilled cherry gazpacho with Cala Blau cheese.....	.6€
Toasted brioche with Humo Menorca smoked butter, anchovy and confit lemon.....	.6€
Hand carved, acorn fed, 48 months cured jamón ibérico.....	8.5€
Cecina cured beef, smoked almonds and San Moro virgin oil.....	.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 mayonnaise.....	.6€
Roasted vegetables escalivada with a fried quail's egg.....	.6€
Pomada aguachile with local grouper, avocado and coriander....	.7€
Octopus and prawn ceviche with yellow aji chilli sweet potato and red onion.....	.8€
Aged beef tartare with curry mayonnaise and Mahón cheese....	8.5€

DESSERTS (minimum 2x)

Menorcan cheese tasting with pairings.....	.7€
Orange blossom panna cotta with apricot and honey.....	.7€
Creamy chocolate tart with Carquinyols ice cream.....	.7€
Almond cake with quince and Tetilla cheese ice cream7€



FOOD STATIONS

Hand carved jamón ibérico station: A whole acorn fed, 48 months cured jamón ibérico leg plus ham carver.....	1000€
Local charcuterie station: a selection of ibérico meats, sobrasadas, Menorcan charcuterie and 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 oysters 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 sauces (min. 30pax).....	25€ p/p
Seafood stations: 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 a variety garnishes and salsas (min. 30 pax).....	25€ p/p

CAKES

Whole Mahón burnt cheesecake (12 portions).....	.85€
Whole Guanaja chocolate cake (12 portions).....	.90€
Lemon and 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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