

# CANTINA

SUSTAINABILITY VALUES 2026





# OVERVIEW

Cantina sits at the heart of Illa del Rei in Mahón harbour, with its kitchen housed in the former cooking quarters of the 18th-century naval hospital.

Guests dine outdoors under olive trees, with views across the island and sea.

The island is also home to Hauser & Wirth Menorca, where art exhibitions, events and learning activities connect with the local community and landscape.



EDUCATION LAB  
EDUARDO CHILLADA

# CONSCIOUS DESIGN

The conservation project at Hauser & Wirth Menorca and Cantina has been led by Laplace. Laplace's sensitive approach to conservation uses local architectural elements such as a tiled roof and terrazzo flooring, made on site with Menorcan stone.

The interior and exterior have been designed with high eco-credentials in finishes, furniture and lighting, and champion artisans and makers who follow the same principles.





# CONSCIOUS DESIGN

A garden designed by Piet Oudolf runs alongside the gallery buildings and Cantina, incorporating native perennials and planting suited to the climate.

A matrix of graceful low growing grasses leads to various types of bright shrubs in a sustainable garden that enhances the ever-changing experience of the Mediterranean landscape.

# LOCAL & HERITAGE PRODUCE

Cantina celebrates Menorca's culinary heritage with menus using locally sourced ingredients to serve bar snacks and tapas alongside a selection of sharing plates of fresh fish and seafood, rice dishes and meat and vegetables cooked over fire.

We source with dedication to celebrating Menorcan ingredients.





MUSSELS



MENORCAN  
CHEESE



FIG JAM



MENORCAN  
BEEF



PAELLA



MENORCAN  
HONEY



# SOURCING & SUPPLIERS

Menorca has an abundance of produce that we celebrate at Cantina. We prioritise using small, family run suppliers, from the local fishermen who bring their catch to the Mahón Harbour every morning to farms working at one with the land. We prioritise local, Menorcan produce when available, supplementing ingredients from wider Spain if necessary. Our menus change with the seasons and what is available.



BINISSAIDA DELS BARRACONS is an innovative ecological and regenerative farming project



BOLETS DE MENORCA is a family run mushroom farm, supplying the best restaurants on the island



FINCA SANTO DOMINGO produces organic seasonal fruit and vegetables, whilst giving back to society



JJ CARRERAS select and distribute a carefully selected choice of Iberian hams and cured meats



HELADOS FARRY is a family run business, using fair trade ingredients



CAN PONS is a family-run bakery that has been working on these exquisite traditional sweets for over a decade



PIGALLE BAKERY uses 100% organic products in their bakery, whilst following artisanal processes



SA LLOTJA represent a group of fishermen and shellfish gatherers who achieve direct sales to the consumer



# CLEAN ENERGY

We use only renewable electricity and LED lighting to save energy.

Hauser & Wirth will install our solar power system starting November, aiming for full operation by 2026.

In 2024, we calculated our first carbon footprint and are aligning with Hauser & Wirth to reduce emissions, focusing on energy, transport, supply chain and waste.

# WASTE

We're reducing waste through improved segregation, measurement, and staff training.

Our focus is on prevention: suppliers use reusable crates, and we've eliminated single-use plates, bowls, cups and straws.

With Hauser & Wirth, we're trialling office food waste composting.





# CONSERVATION

We support Menorca Preservation with €1 donation from every fried Menorcan prawn dish sold.

The foundation supports local environmental groups across four pillars: land, sea, clean energy, and plastics.

As part of Plastic Free Menorca, we're committed to reducing plastic use through reduction, reuse, and recycling - with plans to recertify in October to align with [Hauser & Wirth's goals](#).

# FOOD MADE GOOD AWARD

We are delighted to announce that Cantina has achieved a two-star Food Made Good, awarded by the Sustainable Restaurant Association.

Food Made Good assess sustainable behavior, celebrates progress, and provides a roadmap for improvement.

It offers a 360 approach covering sourcing, society, and environment.





# SUMMARY

Our shared efforts reflect a commitment to preserving Menorca's heritage and create a lasting positive impact on the island and beyond.

[Sustainability at Artfarm | Initiatives and Goals](#)

[Sustainability at Hauser & Wirth](#)