



Starters

Biniarroca's own vegetables garden salad, soft cheese ripened in olive oil and paprika *de la Vera*, Menorcan seasoning and beetroot chips, 10€

Prawn and crab cold timbale, accompanied with own garden vegetables, 13€

Marinated salmon tartar, served with season's vegetables and tartar sauce with zucchini flower chips and cereal brioche bread, 14€

Our version of the classic Menorcan recipe: *oliaigu* cream, fresh fig and crispy bread, 10€

Biniarroca's tartlet with caramelized onion, blueberry and seasoning served with melted goats' cheese, 11.50€

Gratin of monkfish and prawns with soft grilled scallop and Mahón cheese, 13€

Mushrooms risotto, green asparagus and truffle puree, 15€

Main courses

Biniarroca's fillet of beef with a rich sauce of mushrooms, served with purple potato mash, boletus and seasonal vegetables, 25€

Coll Verd duck's thigh served with mash potatoes and Menorcan ham, carrot chips and orange sauce, 20€

Ragú pork ribs and tomato pasta with cured Mahón *s'Arangí* "2015 gold medal" cheese and fresh basil, 16.50€

Menorcan honey mousseline cod and Catalan spinach pastry, 22€

Seabass and teriyaki frosted seasonal vegetables and basil oil, 21€

For any information about allergens, please ask our staff. VAT included.