

# CAFÈ BALEAR

## OUR FOOD MENU

### TO NIBBLE AND SHARE

STEAMED MUSSELS	8,50
FRESCH CLAMS OR WITH GARLIC	15,50
GRILLED RAZOR CLAMS	15,50
FRESH COCKLES	15,50
GRILLED SCALOPS	15,50
GRILLED CIUTADELLA PRAWNS	21,50
GRILLED CRAYFISH	29,50
GRILLED CUTTLEFISH	9,90
OCTOPUS GALICIAN STYLE	12,50
HOMEMADE CROQUETTES	8,50
FRIED SQUID	11,50
SEA NETTLES	18,50
TOMATO AND TUNA BELLY SALAD	12,50
BURRATA, ARUGULA, TOMATO AND PESTO SALAD	15,50
MENORCAN SWORDFISH CARPACCIO	10,20
TUNA CARPACCIO	12,50
MENORCAN MONKFISH CARPACCIO	10,20
MENORCAN VEAL CARPACCIO	10,20
ANXOVIES FROM THE CANTABRIAN SEA (6 PIECES)	12,00
"IBERICO" HAM	18,50
MEATBALLS IN TOMATO SAUCE	8,50

### FISHES

JOHN DORY FISH	21.50
MONKFISH	21.50
TUNA TATAKI	21.50

### FISHES BY WEIGHT (ACCORDING TO CATCHES)

	PIECE	CUT
JOHN DORY FISH	45€/KG	60€/KG
MONKFISH		60€/KG
RED SCORPIONFISH	45€/KG	60€/KG
DENTÓN FISH	45€/KG	60€/KG
PARGO FISH	45€/KG	
MOLLERA FISH	30€/KG	48€/KG
HAKE		80€/KG
GROUPEL FISH	60€/KG	
WILD SEA BREAM	60€/KG	
RED MULLET FISH	50€/KG	
PRAWNS	85€/KG	
CRAYFISH	72€/KG	
MENORCAN LOBSTER	130€/KG	
NATIONAL LOBSTER	90€/KG	

### RICE, BOILERS AND GRILLED FISH AND SEAFOOD

MENORCAN LOBSTER STEW	62,00€/PERSON
LOBSTER RICE STEW	62,00€/PERSON
LOBSTER PAELLA	62,00€/PERSON
RICE STEW WITH MONKFISH, KING PRAWNS AND PRAWNS FROM CIUTADELLA (MÍN. 2 PAX)	25,50€/PERSON
SHELLFISH PAELLA (MÍN 2 PAX)	26,50€/PERSON
SQUID INK PAELLA (MÍN 2 PAX)	25,50€/PERSON
CUTTLEFISH FIDEUÀ (MIN. 2 PAX)	24,50€/PERSON
LOBSTER WITH ONION	PRICE ACC. WEIGHT
FRIED LOBSTER WITH EGGS AND POTATOES	PRICE ACC. WEIGHT
FRIED LOBSTER AND MONKFISH	PRICE ACC. WEIGHT
GRILLED LOBSTER	PRICE ACC. WEIGHT
GRILLED FISH AND/ OR SEAFOOD TO TASTE	PRICE ACC. WEIGHT

### MEATS

GRILLED MENORCAN SIRLOIN STEAK	17,50
GRILLED MENORCAN FILLET STEAK	21,50
NEBRASKA ANGUS SIRLOIN	23,90
BAKED SUCKLING PIG	18,50



ACCESS

OUR WINE LIST AND DAILY MENUS

## DESSERTS

CHOCOLATE COULANT	5,80
THREE CHOCOLATE AND WALNUT MOUSSE CRISP	5,80
MELON AND PUMKIN JAM PASTRY	5,80
CURD CHEESE PUDDING	5,80
FIG CRISP WITH VANILLA CUSTARD SAUCE	5,80
HANDMADE TIRAMISÚ	5,80
VANILLA SOUFFLE	5,80
CHEESE SELECTED TABLE	11,20
APPLE AND CALVADOS PUDDING	4,80
CHEESECAKE WITH FOREST FRUITS	4,80
ALMONDS CAKE	4,80
ASSORTMENT OF SEASONAL FRUIT	5,50

## ICE CREAMS AND SORBETS

57 ICE CREAM (TRADICIONAL MENORCAN ICE CREAM)	4,80
CHOCOLATE COLONIAL ICE CREAM	4,50
PINEAPPLE ICE CREAM	4,50
CHEESE ICE CREAM WITH CAMOMILE JAM	4,50
LEMON SORBET	5,80
MOJITO SORBET	5,80



**ASK OUR STAFF ABOUT THE SWEET SUGGESTIONS OF THE DAY**

## SWEET WINES

					
MISS TELA 15° 75CL. D.O. Valencia. Moscatell	3,50	19	NECTARIA VENDIMIA TARDIA 37,5CL. Chile. Botrytis Riesling	6,50	27
NIEPOORT TAWNY 75CL. Vinho do Oporto. Touriga nacional y otros	3,90	23	GRAMONA VI DE GLASS 37,5CL. D.O. Penedés. Gewürztraminer	6,50	27
BINIFADET MUSCAT DOLÇ 50CL. Vi de la terra de Menorca. Muscat	3,90	23	GARNATXA DE L'EMPORDÀ 37,5CL. D.O. Empordà. Garnatxa Roja i Blanca	6,50	27
ENATE 50CL. D.O. Somontano. Gewürztraminer	3,90	23	TOKAJ-CHATEAU DERESZLA ASZÚ 5 PUTTONYOS 50CL. Vino de Hungría. Furmint entre otros	6,50	37
VITTIOS 50CL. D.O. Penedés. Xarel·lo	3,90	23	XIMÉNEZ SPINOLA PX VINTAGE MUY VIEJO 75CL. D.O. Jerez. Pedro Ximénez	6,50	61
JOSÉ LUIS FERRER MANTO DOLÇ 50CL. D.O. Binissalem. Manto Negro	4,50	26			



ACCESS  
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