



RAW & COLD

Amelie oyster N°3 Homemade serrano chili tabasco with local lemon	8 (ud.)
O96 Ceviche National corvina marinated in leche de tigre with fire-roasted chilies, served with sweet potato purée, fresh cilantro and onion	23
Bluefin tuna on crispy yuca toast Delicately dressed with chipotle, a light citrus sauce and finished with balsamic pearls (2 u.)	28
Fresh fennel and pear salad With pomegranate, macadamia nuts and local honey-mustard vinaigrette	12
Ensenada-Style Shrimp Aguachile Served with fresh Sa Pobra avocado, onion and cilantro, accompanied by corn tortilla chips	22
100% Ibérico ham selection Served with ultra-thin crispy bread and Basque piparra peppers	26
Watermelon gazpacho with Tajín Served with artisanal goat cheese ice cream, mustard sprouts and feta cheese	12

WARM DISHES

Artisan seed bread Accompanied by black olive aioli and Josper-grilled green olives	8
Organic Miso-Glazed Eggplant Served with dill tahini, guajillo chili romesco and locally sourced almonds	10
Duroc Pork Cochinita Pibil Croquette Accompanied Sa Pobra avocado emulsion and pickled onion (4 u.)	14
Garlic shrimp croquettes With a hint of shrimp tartare and chipotle (4 u.)	14
Crispy Chicken Tinga Tacos (2 u.) Free-range chicken, served with zarandeada and green tomatillo sauces, Oaxaca cheese, sour cream and fresh Romaine lettuce	19
Patatas Bravas Sa Pobra potato puff pastry served with guajillo chili romesco and homemade garlic aioli	12

JOSPER GRILL From the farm

45-day dry-aged Menorcan beef rib steak (1kg.) Served with pineapple chimichurri and tatemada sauce	150/kg
O96 hamburger (Dry-aged Menorcan beef)	22
Served with Son Dalabau sobrasada and our Sa Pobra fries	
Menorcan tenderloin beef (45-day dry-aged - 200gr.) Accompanied by sweet potato in a light potato tempura, shallots and fresh cilantro sprouts	42
Menorcan Free-Range Chicken, in chili adobo and salsa macha glaze With lychee, mint chimichurri and corn tortillas	26

Some of our main courses are designed to be shared.
Please ask our team for weights and availability.

From the sea Whole pieces, 1–1.5 kg aprox

Red snapper “divorced style” Served with tomatillo sauce and zarandeada style marinade (smoky, citrus, and chili notes)	Market Price
Turbot With coconut milk sauce, lime leaves and a rich braised cheek reduction. (min. 2 people)	90/Kg

RICES

(Price per person / Minimum 2 people)

Mallorcan prawn “llauna” Oven-finished rice with local prawns, rich seafood stock and caramelized base	25
Secreto pork With IGP “porc negre” sobrasada and Mallorcan butifarró sausage, rich and savory depth	24
Farm fresh vegetables With artichokes, green beans and zucchini flowers, light and aromatic	23,5

