

## TO SHARE

<b>MAICA salad</b> .....	<b>12,50€</b>
mesclun mix, goat cheese, cherry tomatoes, nuts, and red fruit vinaigrette	
<b>JORDI salad</b> .....	<b>13,50€</b>
baby leaf, shrimp coated in panko, edamame, carrot, grated Parmesan cheese, cherry tomatoes, cucumber, cashews, and house sauce	
<b>JANA Salad</b> .....	<b>12,50€</b>
fresh burrata with sun-dried tomatoes and green pesto	
<b>Baked semi-cured Menorca cheese</b> .....	<b>10,00€</b>
<b>Tequeños</b> (6 pieces) .....	<b>11,90€</b>
Six cheese sticks wrapped in wheat flour dough, with red fruit sauce and tartar sauce	
<b>Mini arepas</b> (4 pieces) .....	<b>13,50€</b>
Four units: two filled with "reina pepiada" (chicken and avocado) and two with "rumbera" (shredded pork and cheese)	
<b>IVORI nachos</b> .....	<b>14,50€</b>
Nachos with chili con carne (with meat), mozzarella cheese, cream cheese, "pico de gallo" (chopped tomato, onion, green pepper and cilantro), jalapeño pepper, and guacamole	
<b>Crispy chicken fingers TXELL</b> .....	<b>9,90€</b>
with homemade Mahón-Menorca cheese sauce	
<b>Huevos rotos NITO eggs</b> .....	<b>10,50€</b>
Fried eggs on a bed of homemade chips and Iberian ham	
<b>Huevos rotos JULIA</b> .....	<b>10,50€</b>
Fried eggs on a bed of homemade chips and truffle shavings	
<b>Huevos rotos XAVI</b> .....	<b>10,50€</b>
Fried eggs on a bed of homemade chips, sobrasada and honey	
<b>Cheese and sobrasada croquettes</b> (6 pieces) ...	<b>9,50€</b>
<b>Puchero stew croquettes coated in panko</b> (4 pieces)	<b>9,50€</b>
<b>Sweet potato fries side dish</b> .....	<b>5,50€</b>
<b>Homemade chips side dish</b> .....	<b>5,50€</b>

## FROM THE SEA

<b>Shrimp Ceviche</b> .....	<b>13,50€</b>
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## MEAT

<b>Skirt Steak with Chimichurri and homemade chips</b>	<b>14,50€</b>
<b>300g Black Angus entrecôte steak</b> .....	<b>24,90€</b>
with homemade chips	
<b>Grilled fillet steak</b> .....	<b>23,90€</b>
<b>Grilled fillet steak with Mahón cheese sauce</b> .....	<b>24,90€</b>
<b>Grilled Duck magret</b> .....	<b>23,90€</b>

# ROSARIO

## SPECIAL BURGERS

### SEBAS

Pulled pork burger  
Brioche bun, pulled pork, cheddar cheese and BBQ sauce  
**13,50€**

### ROSER

Vegetarian Burger  
Brioche bun, vegan patty, parmesan cheese, guacamole, lettuce and red onion  
**14,90€**

### XISCA

Vegetarian Burger  
Brioche bun, vegetarian patty, rocket and walnut pesto  
**14,90€**

### MARIA

Vegetarian Burger  
Brioche bun, vegetarian patty, semi-cured Mahón-Menorca cheese, guacamole, tomato and red onion  
**14,90€**

### ROGER

Vegan burger  
Brioche bun, vegan burger, vegan cheese, sun-dried tomato and rocket  
**14,90€**

### NAN

Crispy chicken burger  
Brioche bun, crispy chicken burger, bacon, cheddar cheese, lettuce, and Jack Daniels BBQ sauce  
**13,50€**

### ANNITA

SMASH BURGER /  
Brioche bun , two burgers, bacon, dobbled cheddar cheese  
**16,50€**

## OUR BURGERS

**To choose: 100% Menorca red beef burgers (150g or 200g), or 180g Angus beef burger or 175gr Premium cow**

### ROSARIO

Brioche bun, burger patty, rocket, Mahón cheese, sobrasada and honey  
150g Menorca beef **13,50€** / 200g Menorca beef **14,90€**  
180g Angus **15,50€** / 175gr Premium cow **15,50€**

### SEBASTIÀ

Brioche bun, burger patty, caramelized onion and foie sauce  
150g Menorca beef **13,50€** / 200g Menorca beef **14,90€**  
180g Angus **15,50€** / 175gr Premium cow **15,50€**

### ENRICANA

Brioche bun, burger patty, bacon, cheddar cheese, pico de gallo and onion rings  
150g Menorca beef **13,50€** / 200g Menorca beef **14,90€**  
180g Angus **15,50€** / 175gr Premium cow **15,50€**

### IVETTE

Brioche bun, burger patty, goat cheese, bacon and caramelized onion  
150g Menorca beef **13,50€** / 200g Menorca beef **14,90€**  
180g Angus **15,50€** / 175gr Premium cow **15,50€**

### FRANCESCA

Brioche bun, burger patty, chilli with meat and jalapeño peppers  
150g Menorca beef **13,50€** / 200g Menorca beef **14,90€**  
180g Angus **15,50€** / 175gr Premium cow **15,50€**

### ISABELLA

Brioche bun, burger patty, Mahón cheese, bacon, lacón (cured pork) and fried egg  
150g Menorca beef **13,50€** / 200g Menorca beef **14,90€**  
180g Angus **15,50€** / 175gr Premium cow **15,50€**

## Extra sauces

<b>Mahón-Menorca Cheese sauce</b> .....	<b>1€</b>
<b>Foie sauce</b> .....	<b>1€</b>
<b>BBQ sauce</b> .....	<b>1€</b>
<b>Guacamole</b> .....	<b>1€</b>
<b>Mustard and honey sauce</b> .....	<b>1€</b>
<b>Walnut pesto sauce</b> .....	<b>1€</b>

## WHITE WINES

<b>CLAMOR DE RAIMAT</b> .....	18€
Do Costers del Segre / Chardonnay, albariño, sauvignon blanc	
<b>PAMPANO</b> .....	18€
DO Rueda (Verdejo)	
<b>BINIFADET</b> .....	25€
DO Vi Illa de Menorca (Chardonnay)	
<b>HABLA DE TI</b> .....	24€
DO Igp Extremadura (Sauvignon blanc)	
<b>JOSE PARIENTE</b> .....	24€
DO Rueda (Verdejo)	
<b>LUIS CAÑAS</b> .....	21€
DO Rioja (Malvasia, Viura)	
<b>ALMA DE BLANCO</b> .....	21€
DO Monterrei (Godello)	
<b>CORAL DO MAR</b> .....	22€
DO Rías Baixas (Albariño)	
<b>DR LOOSEN</b> .....	26€
DO Mosel-Alemania (Riesling)	

## ROSÉS WHINES

<b>KARMAN</b> .....	20€
DO Mosel-Alemania (Riesling)	
<b>BINIFADET</b> .....	24€
DO Vi Illa de Menorca (Chardonnay)	
<b>PINKGALL</b> .....	22€
DO Navarra (Garnacha)	
<b>ANIMA DE RAIMAT</b> .....	22€
DO Costers del segre (Merlot, Syrah)	
<b>VILLA MONCIGALE</b> .....	28€
DO Coteaux d'Aix Provence (Cinsault, Garnache, Syrah, cabernet)	

## RED WINES

<b>GLARIMA DE SOMMOS</b> .....	19€
DO Somontano (Merlot, tempranillo)	
<b>BINIFADET</b> .....	25€
DO Vt Illa de Menorca (Syrah, Merlot)	
<b>VIÑA POMAL CRIANZA</b> .....	20€
DO Rioja (Tempranillo)	
<b>RAMÓN BILBAO RESERVA</b> .....	32€
DO Rioja (Tempranillo, mazuelo, Graciano)	
<b>HITO CEPA 21 ROBLE</b> .....	24€
DO Ribera del Duero (Tinto fino)	
<b>PAGO DE LOS CAPELLANES CRIANZA</b> .....	38€
DO Ribera del Duero (Tempranillo)	
<b>HABLA DEL SILENCIO</b> .....	24€
DO Extremadura (cabernet, Syrah, tempranillo)	
<b>TERRAZAS DE LOS ANDES RESERVA</b> .....	32€
DO Argentina (Malbec)	

## SPARKLINGS

<b>OH! Brut Nature</b> .....	20€
DO Cava (Macabeo, Xarel-lo )	
<b>BERTHA Lounge brut Rose</b> .....	25€
DO Cava (Garnacha, Pinot Noir)	
<b>MÖET &amp; CHANDON BRUT Imperial</b> .....	70€
DO Champagne	
<b>MÖET &amp; CHANDON "ICE" Blanco imperial</b> .....	90€
DO Champagne	

## SANGRIAS

<b>Sangria vino tinto LOLEA</b> .....	19€
<b>Sangria vino blanco LOLEA</b> .....	19€

## GLASSES

<b>Copa de vino blanco seco</b> .....	3,50€
<b>Copa de vino blanco verdejo</b> .....	3,50€
<b>Copa de vino rosado</b> .....	3,50€
<b>Copa de vino tinto</b> .....	3,50€
<b>Copa de cava</b> .....	4,00€
<b>Tinto de verano</b> .....	5,00€

## Aperitivo APPEROL

<b>Chandon Garden Spritz</b> .....	39€
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## BEERS

<b>Estrella Galicia 33cl</b> .....	3,00€
<b>Estrella Galicia 1906</b> .....	3,00€
<b>Estrella Galicia SIN GLUTEN</b> .....	3,00€
<b>Copa de Estrella Galicia 33cl</b> .....	3,00€
<b>Jarra de Estrella Galicia 40cl</b> .....	4,00€
<b>Copa de Estrella Galicia SHANDY 33cl</b> .....	3,00
<b>Jarra de Estrella Galicia SHANDY 40cl</b> .....	4,00€
<b>Estrella Galicia SIN Alcohol</b> .....	3,00€
<b>Coronita</b> .....	4,00€

## SODAS

<b>Coca-Cola</b> .....	2,50€
<b>Coca-Cola Zero</b> .....	2,50€
<b>Fanta naranja</b> .....	2,50€
<b>Fanta limón</b> .....	2,50€
<b>Aquarius de naranja</b> .....	3,00€
<b>Aquarius de limón</b> .....	3,00€
<b>Nestea Maracuya</b> .....	3,00€
<b>Tónica Royal Bliss</b> .....	2,50€
<b>Agua 50cl</b> .....	2,50€