



Menorca is rich because it has remained, for the most part, untouched.

An island where the land has been cultivated with respect, generation after generation; where the layers of soil hold an extraordinary diversity; and where the sea, still clean and generous, offers fish that is almost wild, raised in waters that remain free.

For us, the olive tree becomes a symbol, standing as a silent guardian of the landscape, a witness to patient agriculture and a deep relationship with the land.

In Menorca, tradition does not mean old.
It means preserving what is essential: the product, its timing, and its respectful methods of cultivation.

In the hands of the chefs Laura Palaiakis, Eduardo Sosa and their team, and under the creative direction of José María Borrás, this heritage has flourished with the utmost respect and care in the menu we present to you today.

And all of this, under our ever-beloved Olivar de Amagatay.



STARTERS

JUST FOR YOU (BITES PER PERSON)

ROCK CRAB RUBIOL, SPINACH AND PINE NUTS 9€
with Mahón cheese

EEL BRIOCHE, PICKLED FIGS AND FOIE 9€
cooked in fig leaf

TO SHARE IN THE CENTER

BLUEFIN TUNA LOIN TATAKI WITH ORGANIC CHICKPEA HUMMUS AND POMEGRANATE 34€
with herb yogurt cream and traditional pita bread

CATCH OF THE DAY IN TEMPURA 25€
with shrimp escabeche and oregano

GOAT CHEESE GNOCCHI WITH LAMB SWEETBREADS 30€
accompanied by roasted eggplant cream and sage ice cream

RAW RED PRAWN 32€
with almond ajo blanco, mint, and lacto-fermented cherry tomatoes

FROM THE GARDEN AND ZERO KM

WHOLE COR DE BOU TOMATO IN MENDOCINO JUICE 21€
roasted tomato in blossom, marjoram, thyme honey, and Mahón cheese shavings

FRESH WATERMELON TARTAR, MINT AND FETA CHEESE 15€



FROM THE MEDITERRANEAN SEA

CARABINERO TAGLIATELLE WITH VELOUTÉ OF ITS HEADS 39€
with carabinero prawn, pickled fennel, fresh lime and schichimi

"POP AMB CANSALADA" GRILLED OCTUPUS WITH SMOKED PORK JOWL 38€
with farm manzanilla butter, creamy onion, and shiso

HOMEMADE RED TUNA CANNELLONI 32€
with its ragù, served with cauliflower cream and raspberries

WHOLE GRILLED MONKFISH 70€
Young garlic and black garlic dressing

ROASTED CORVINA IN A BLACK "BUTIFARRÓN" CRUST 34€
with fennel textures and black "butifarrón" crumbs

FROM THE BALEARIC LAND

BEEF RIBEYE 90€
Garden vegetables and Menorcan chimichurri

GLAZED FARM CHICKEN COQUELET 37€
with confit potato, kaffir lime and Dijon mustard

RED LENTIL RISOTTO WITH GLAZED BEEF CHEEK 42€
with Mahón cheese cappelletti

ORGANIC FLOUR BREAD SERVICE 7€
served with olive oil and Amagatay butters



DESSERTS

CHEF'S SPECIAL CHEESECAKE FROM MAHÓN 16€

CAN PONS MINI ENSAIMADA, COOKED TO ORDER 15€
with hazelnut textures

CHOCOLATE, OLIVE AND MENORCA SALT 13€

FIG COOKIE FROM OUR KITCHEN GARDEN 13€
served with with yogurt and lime ice cream

SMOKED TIRAMISU WITH PALO 14€



EL OLIVAR
de **A M A G A T A Y**

ANNUA
SIGNATURE HOTELS