



THE OLIVE TREE IS A TREE THAT HAS HISTORICALLY BEEN VENERATED BY ALL CIVILISATIONS AS A SYMBOL OF STRENGTH, LONGEVITY, PEACE, VICTORY AND HEALING. ALL THESE SYMBOLS ARE NOW ALSO OFFERED TO YOU IN THIS SPACE, WHERE YOU WILL ENJOY A GASTRONOMIC EXPERIENCE DIFFERENT FROM ALL YOUR PREVIOUS ONES.

JUST AS AN OLIVE TREE HAS ITS HISTORY, 'EL OLIVAR' HAS ITS OWN. FROM THE DEPTHS OF ITS ROOTS TO THE FINAL CONTRIBUTION OF ITS FRUIT TO MEDITERRANEAN GASTRONOMY, THERE IS A PATH IT HAS TRAVELLED. WE HAVE TRACED THAT SAME PATH TO CREATE THIS PLACE: THE REFUGE IN WHICH YOU NOW FIND YOURSELF.

THAT IS WHY EVERY PRODUCT AND EVERY DISH AT 'EL OLIVAR' HAS A PAST, A PRESENT AND A PURPOSE: TO THRILL THOSE WHO TRY IT.

FOR US, SUSTAINABILITY AND RESPECT FOR LOCAL PRODUCTS AND TECHNIQUES IS NOT A TREND, BUT A RESPONSIBILITY. 'EL OLIVAR' NOT ONLY RESPECTS THE ENVIRONMENT, BUT IT ALSO ENHANCES IT, BY SUPPORTING REGENERATIVE AGRICULTURE, SUSTAINABLE FISHING AND ZERO WASTE. WITH EACH DISH, WE WEAVE A LINK BETWEEN NATURE AND OUR GUEST, CONSOLIDATING OUR MISSION TO PUT THE PLANET FIRST.

ENTER THE UNIVERSE WHERE TIME STANDS STILL.



TO GET STARTED

“RAOLAS” CRISPY ESCAROLE WITH BAKIO ANCHOVIES 18€
BAKIO “AGUR” ANCHOVIES AND CITRUS AROMA (2 UNITS)

(1, 6) 🍴

CREAMY ORGANIC CHICKPEA HUMMUS WITH POMEGRANATE, TAP DE CORTÍ 15€
ACCOMPANIED BY SOFT, GOLDEN PITA BREAD, BAKED IN THE TRADITIONAL WAY

🍴 🍴

MINORCAN PRAWN CARPACCIO WITH CITRON VERNA AND MORVEDRA OLIVE OIL 32€
ACCOMPANIED BY FRESH GARDEN FRUITS

(2, 6, 12) 🍴

HOMEMADE XL CANNELLONI 32€
WITH A DELICATE BLUEFIN TUNA RAGOUT ACCOMPANIED BY CAULIFLOWER CREAM

(1, 4, 7, 12)

FROM THE GARDEN AND KMO

CARROT AND BASIL GAZPACHO WITH EEL AND SMOKED STRACCIATELLA 28€

(4, 7, 12) 🍴

FAVARITX SALAD 20€
WILD HERB SALAD WITH CREAMY BURRATA AND A SELECTION OF SEASONAL VEGETABLES

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“COR DE BOU” TOMATO IN DOLÇAMAR FLOWER HONEY 21€
ROASTED TOMATO, SEASONED WITH MARJORAM AND FLOWER HONEY, TOPPED WITH MAHÓN CHEESE SHAVINGS

🍴 🍴

CARDOON AND BOLETUS MUSHROOM “BONE MARROW STYLE” WITH HAZELNUT HUANCAÍÑA SAUCE 24€

(7, 8)

FRESH WATERMELON TARTARE, WITH FRESH MINT AND FETA CHEESE 18€

🍴

FROM THE SEA AND THE LAND

MENORCAN CARABINIERO TAGLIATELLE & CORAL VELOUTÉ 36€
MENORCAN CARABINERO PRAWN, PICKLED FENNEL, AND FRESH LIME

(1, 2, 9, 12)

SEARED MARKET-FRESH FISH OF THE DAY WITH TRAMPÓ AND OLIAIGUA 34€
SERVED WITH A DELICATE PRESSED TRAMPÓ, CRAFTED ACCORDING TO AN ARTISANAL RECIPE, AND FINISHED WITH THE AUTHENTIC MENORCAN OLIAIGUA JUS

(4, 7, 12) 🍴

GRILLED ROCK OCTOPUS WITH MANZANILLA BOUQUET 35€
ACCOMPANIED BY A SELECTION OF MANZANILLA FROM THE FINCA AND A SMOKY ESCALIVADA EGGPLANT CREAM

(6, 7, 14) 🍴

MENORCAN SUCKLING PIG 39€
SERVED WITH TENDER CELERIAC, BLOOD ORANGE SUPREMES AND A TOUCH OF MEDITERRANEAN MISO

(6, 7, 9, 12) 🍴

FREE-RANGE COQUELET CHICKEN 37€
PREPARED WITH MUSTARD AND MENORCAN SPICES

(10) 🍴



TO SHARE

MENORCAN BOLETS RICE WITH A THOUSAND MUSHROOMS 43€
SERVED WITH A TOASTED PINE NUT VINAIGRETTE AND INFUSED WITH TRUFFLE FROM PRIORAT
(8)

LOBSTER RICE WITH POACHED EGG AND CAVIAR 165€
(2, 3, 7, 8, 12) 8

WILD BLUEFIN TUNA BELLY FROM ALMADRABA 135€
(4, 6) 8

ACCOMPANIMENTS

WHEAT BREAD “XEIXA LA MARCONA” 4€
ORGANIC OLIVE OIL AND AMAGATAY BUTTERS

CONFIT POTATO WITH GARDEN ROOTS AND LEAVES 14€
(12) 8 9

MENORCAN ESCAROLE INSPIRED BY BASQUE STYLE 9€
(12) 8 9

CONFIT PIQUILLO PEPPERS WITH ORANGE AND ROSEMARY BLOSSOM HONEY 16€
(12) 8 9

THE SWEET ENDING

PANACOTTA 12€
INFUSED WITH FIG LEAF AND CAROB
(7) 8 9

FRESHLY PREPARED ENSAIMADA 12€
SERVED WITH WITH ALMOND ICE CREAM AND FRANGELICO
(1, 3, 7, 8)

CHOCOLATE COULANT 15€
SERVED WITH CHAMOMILE ICE CREAM AND A SPRINKLE OF MENORCAN SEA SALT
(1, 3, 7, 8) 9

GARDEN ICE CREAM TASTING 15€
A REFINED SELECTION OF ARTISANAL ICE CREAM INSPIRED BY THE FLAVORS OF THE GARDEN
(7, 12) 8 9

GRAPES AND WINE FROM MENORCA 12€

Certain dishes and drinks may contain one or more allergens as designated by Spanish Legislation: Regulation (EU) No. 1169/2011 and Royal Decree 126/2015.

Vegetarian 🌱

Vegan 🌱

Gluten-free 🌾

THE DESIGNATED **ALLERGENS** AND DERIVATIVE PRODUCTS ARE:

(1) Cereals containing gluten. Except: a) wheat-based glucose syrups including dextrose; b) wheat-based maltodextrins; c) barley-based glucose syrups; d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

(2) Crustaceans

(3) Eggs

(4) Fish Except: a) fish gelatine used as a carrier for vitamin or carotenoid preparations; b) fish gelatine or isinglass used as fining agents in beer and wine.

(5) Peanuts

(6) Soybeans. Except: a) fully refined soybean oil and fat; b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate derived from soybeans; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) plant stanol ester produced from vegetable oil sterols derived from soy.

(7) Milk. Except: a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; b) lactitol.

(8) Tree nuts. Namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except tree nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

(9) Celery

(10) Mustard

(11) Sesame seeds

(12) Sulphur dioxide and sulphites

(13) Lupin

(14) Molluscs

The **bread** contains 1, 3, 7, 8.

ALLERGIES: The restaurant does not have a dedicated kitchen for preparing allergen-free dishes, therefore, some dishes may contain traces. In case of dietary restrictions, please notify our staff before ordering or request further information.

Our commitment to sustainability is reflected in the selection of our products. Many of our products (including fish, meat, vegetables, dairy) come from local suppliers.

Our coffee is green-certified and sourced from fair trade associations.

It is prohibited to sell, offer, deliver, or allow the consumption of alcohol, even free of charge, to persons under 18 (eighteen) years of age. Law 5/2018, of May 3, and Article 20 of Organic Law 1/1996, of January 15, on the Legal Protection of Minors. **"IF YOU DRINK, DO NOT DRIVE"**

