



MOLÍ DES
COMTE
ASADOR





COLD STARTERS

Tuna chunks salad with caramelised cherry tomatoes
and toasted 'cristal' bread

Goat cheese salad with dried fruits

Burrata salad and Raf tomato

Our Russian salad

Beef carpaccio
with old Menorcan cheese (Son Piris)

Salmon tartare with hints of mango,
cream cheese and Kefir ice cream

Tuna tataki with toasted sesame, over seaweed salad

Selection of Menorca sausage and cheese

Hand cut Iberian cured ham

Anchovies from the Cantabrian (6 units)

'Cristal' bread with tomato

VEGETARIAN DISHES

Vegetable lasagne truffled

Wok with vegetables and tofu marinated in soy

Asparagus in tempura with romesco sauce

Charcoal grilled mixed vegetable platter
with a sauce of honey and soya

Tagliatelle with vegetables and tofu



HOT STARTERS

- Menorcan cheese fritters (Son Piris) with Fig jam
- Homemade Menorca sobrasada fritters with honey
 - Monkfish and prawn croquettes
- Croquettes of matured beef cutlet with onion confit
 - Asparagus in tempura with romesco sauce
 - Mixed charcoal grilled vegetable platter with a sauce of honey and soya
 - Fried baby squid (XL), Andalusian style
- Charcoal grilled octopus with cream of 'ajo blanco' (garlic) and pine nut sauce
 - Homemade squid rings in batter
- Artichokes with foie gras cream and Iberian ham with truffle oil
 - Prawns with garlic and ink cream
 - Scrambled eggs with garlic eels
- Broken eggs with homemade Menorcan black pudding
 - "Huevos rotos" (broken eggs) with Spanish ham
- Coca de escalivada (charcoal grilled vegetable tart) with caramelised goat's cheese
 - Grilled clams "Zamburiñas"
 - Grilled Menorca rock mussels

PASTA

- Tagliatelle with vegetables and tofu
- Tagliatelle with saffron Catalan sausage



CHARCOAL GRILLED MEATS

Charcoal grilled free range chicken,
(15 minutes cooking time)

Boneless pork feet with prawns in their sauce

Menorcan suckling lamb cutlets fried with garlic

Duck magret with mango chutney

Charcoal grilled 100% Iberian pork 'secreto'

Pork tenderloin with sautéed old sobrasada
and menorquin cheese sauce

Charcoal grilled rabbit with garlic mayonnaise
(15 minutes cooking time)

Crispy T-bone steak burger, with Idiazábal cheese

Charcoal grilled fillet of beef steak

Fillet beef steak with foie gras, leeks, plums,
and Pedro Ximénez sauce

Charcoal grilled entrecote beef steak

Entrecote of angus (Nebraska) high loin (fattened on feed)

CHARCOAL GRILLED HOUSE SPECIALITY

Charcoal grilled Galician T-bone steak,
(optimum aged beef)

ROAST MEAT HOUSE SPECIALITY

Menorcan Suckling pig
roasted in a charcoal oven, 'ASADOR' style



CHARCOAL OVEN ROASTED MEATS

Oxtail casserole, Cordobés style

Menorcan Lamb shoulder, charcoal oven roasted

Menorca Roast beef cheek in its juice

SAUCES

Menorcan cheese

Mushroom

Green peppercorn

Garlic mayonnaise

Mayonnaise

FISH DISHES

Charcoal grilled cod steak
on a bed of creamed romesco sauce

Cod steak confit with leek sauce on a bed

Loin of cod with saffron sauce

Charcoal grilled squid with refried garlic, parsley oil

Monkfish medallions fried with garlic

Monkfish medallions with Menorcan red prawn bisque

Grilled tuna on bed of salmorejo



RICE DISHES

Suckling pig paella (speciality of the house)
(Min. 2 persons)

Fish and shellfish paella (Min. 2 persons)

'Black' rice with de la Vera paprika garlic mayonnaise
(Min. 2 persons)

Fish and shellfish rice casserole (Min. 2 persons)

Fish and shellfish noodles (Min. 2 persons)

(As we work with fresh produce,
rice dishes are made to order, please consult us for availability)

MENORCAN SPINY LOBSTER SPECIALITIES

'Caldereta', spiny lobster stew (Min. 2 persons)

Spiny lobster paella (Min. 2 persons)

Spiny lobster rice casserole (Min. 2 persons)

(As we work with fresh produce,
rice dishes are made to order, please consult us for availability)

CHILDREN'S DISHES

Spaghetti bolognaise

Chicken in breadcrumbs with fried potatoes

Hamburger with fried potatoes

Squid in batter with fried potatoes

Hake fingers with chips