



Take Away Menu

SHARING DIPS & BITES

Island Charcuterie & Cheese 16 €

A curated selection of premium cured meats and artisanal cheeses from Menorca, served with traditional accompaniment.

Signature Hummus 11 €

Creamy chickpea purée topped with seasonal raw vegetables, lemon zest, and toasted seeds.

Roasted Babaganoush 11 €

Smoky charred eggplant blended with tahini, garlic, and lemon, finished with pomegranate seeds, extra virgin olive oil, and fresh mint.

Authentic Tzatziki 11 €

A refreshing Greek-style dip with thick strained yogurt, crisp cucumber, garlic, dill, and a hint of lemon.

PLATOS DE LA NONNA

Cold Roast Chicken 11 €

Sliced roasted chicken served with our signature creamy Caesar dressing, crispy salad, and garlic croutons.

Summer Tomato Quiche 9 €

A colorful tart with heirloom tomatoes, fresh mozzarella, and basil pesto.

Tortilla de la Nonna 9 €

Stuffed with onions, black olives, and roasted tomatoes, seasoned with Moroccan spices.

FRESH SALAD

The Mediterranean 11 €

Chickpeas, cucumber, and feta salad with lemon zest and fresh mint.

The Italian Pesto Rosso 11 €

Penne pasta salad with grilled eggplant, zucchini, toasted pine nuts, and Pecorino shavings.

The Traditional “Trempó” 9 €

A Menorcan classic: sun-ripened tomatoes, green peppers, and onions.

UN TOQUE DULCE

Honey & Rosemary Panna Cotta 6 €

Silky cream infused with local Menorcan honey and wild rosemary.

Orange & Almond Cake 6 €

Traditional flourless cake made with sun-ripened oranges and local almonds.

Pistachio & Milk Chocolate Cookie 3 €

The perfect balance of salty and sweet Lime.

Lime & Chia Seed Banana Cake 3 €

A healthy, zesty twist on a classic favorite.