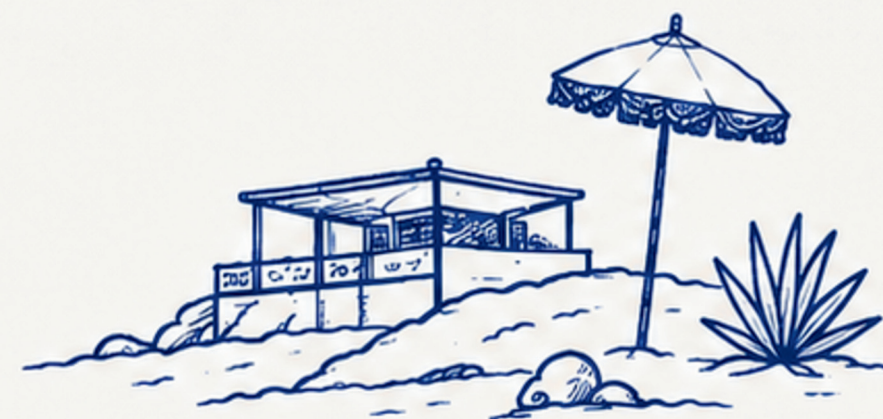




SON GANXO

CHIRINGUITO DE MAR Y BRASA



TO START

OYSTER SPECIAL Nº2 OR WITH BLOODY MARY	7,50€
"MATRIMONIO", ANCHOVY "00" AND ANCHOVY IN VINEGAR	7€
GAZPACHO, FROM MENORCAN VEGETABLE GARDENS	10€
"MOJAMA" SALT CURED RED TUNA LOIN, WITH FRIED ALMONDS	17€
CIGALA "0" EXTRA, GRILLED	14€ u.
MAHÓN MUSSELS WITH BUTTER AND ISLAND'S HERBS	19€
WHITE GLASS SHRIMP, FRIED WITH EGG YOLK AND LIME	19€
CALAMARI, FRIED WITH ITS INK AIOLI	23€
SEA BASS TARTARE, WITH CUCUMBER	25€
RED TUNA TARTARE, SEARED WITH SALMOREJO	27€
RED SHRIMP CARPACCIO, WITH LIME, WATERCRESS AND SARDINIAN THIN FLAT BREAD	29€
BURRATA WITH ASSORTED TOMATOES AND BASIL	19€
BRINED ZUCCHINI SALAD, WITH MAHON CHEESE, LEMON VINAIGRETTE AND ALMONDS	18€
MENORCAN TOMATOES, WITH CAPERS AND MAHON CHEESE	19€
VITELLO TONNATO WITH MUSTARD, CELERY AND RADISH	22€



FRESH SEAFOOD ACCORDING TO THE MARKET

RICE DISHES (PER PERSON)

MENORCAN RED SHRIMP, WITH CUTTLEFISH, AND FUMET BROTH	34€
BLACK RICE, WITH CUTTLEFISH, SQUID AND AIOLI	32€
IBERIAN RICE, WITH IBERIAN PORK "PLUMA", AND MENORCAN BUTIFARRÓ SAUSAGE	33€
VEGETABLE RICE, WITH ASPARAGUS, FLAT GREEN BEAN AND SNOW PEAS	27€

GRILLED FISH & MEAT

SEA BASS DONOSTIA STYLE	85€ /kg
TURBOT DONOSTIA STYLE	95€ /kg
FRESH FISH FROM THE MARKET	P/M
COQUELET, MARINATED WITH HERBS AND LEMON	28€
MENORCAN LAMB CHOPS	29€
MENORCAN, SIRLOIN STEAK (1kg.)	95€

SIDES

FRENCH FRIES	8€
LETTUCE SALAD WITH VINAIGRETTE	8€
CONFIT PIQUILLO PEPPERS	8€
MARINATED EGGPLANT	8€
FRIED EGG, WITH BOTTARGA AND "PIPARRA" PEPPER	8€

BREAD

SOURDOUGH BREAD FROM AMAPOLA BAKERY	5€
GLASS BREAD WITH TOMATO	8€
GLUTEN-FREE BREAD	5€

DESSERTS

FRESH FRUIT SALAD, WITH COCONUT ICE CREAM	9€
CHEESE CAKE, WITH ROASTED SEASONAL FRUIT	9€
SON GANXO TIRAMISÚ	9€
DARK CHOCOLATE GANACHE, WITH CANDIED HAZELNUTS AND JEREZ ICE CREAM.	9€
ICECREAM SANDWICH, CHOCOLATE, VANILLA AND SWEET CREAM	8€

