

Sa Tanca

Italian cuisine with a Menorcan essence

**Complete menu: appetizer, starters,
main course and dessert**

60€ per person

**Complete menu with a bottle of
Binifadet V.T. Menorca wine – min. 2**

pax – 75€ pax

Chef's appetizer

Individual starters to choose 1

Roasted vegetable salad with house-cured tomato, basil pesto, fresh stracciatella, and balsamic vinegar dressing **18€**

Beef tartare, seasoned with sun-dried tomato and pickled chili mayonnaise, capers, fresh shallots, fried eggplant, and Parmesan cheese flakes. Served with toasted focaccia **23€**

Ricotta and Boletus Panzerotti with Butter and Sage Sauce **17€**

Lobster Bauletti with creamy Mahón cheese sauce and island fennel **21€**

Piedmontese ravioli filled with ragout with confit tomato sauce, thyme, and aged Mahón cheese **19€**

Main course of your choice 1

Eggplant Parmigiana with aged Mahón cheese, basil, and crispy arugula **20€**

Fried cod loin, Livorno style **23€**

Tuscan-roasted sea bass on rustic mashed potatoes and cabbage **27€**

Lamb Ossobuco with its juice and creamy polenta of green asparagus and roasted red sweet potato **29€**

Tagliata of beef tenderloin Fiorentina, dressed arugula and cured parmesan **32€**

Desserts to choose from 1

Traditional tiramisu with coffee ice cream **9€**

Baba rum with Menorcan herb cream and white chocolate **9€**

Fruit salad with raspberry sorbet **9€**

***All Inclusive 20% off | Half Board 10% off**