



**MOSTRA DE
CUINA
MENORQUINA**

18 DE SETEMBRE AL 4 D'OCTUBRE

**Menú
40€**

Binissués

Restaurant

Starters

- Binissués Style "Tumbet" of Vegetables with farm's Poached Egg**
- Sardines with Onion Fra Rotger Style**
- Sobrasada Farm Bread Toast with Caramelized Figs**
- Crispy Vegetables with Garlic Mayonnaise and Minorcan Saffron**

Main Course

- Minorcan Red Cow Sirloin Steak with Bacon**
- Suckling Pig with Pears in Wine**
- John Dory Fish with Crispy Vegetables "Tumbet" (min. 2 pers.)**
- Fried Cod Fish with Broccoli**

Dessert

- Almond's Minorcan Cake**
- Carrot Cake with Mahón Cheese Mousse and White Chocolate**

Reservas: ☎ 971 37 37 28 - 📧 restaurant@binissues.com



**MOSTRA DE
CUINA
MENORQUINA**

18 DE SETEMBRE AL 4 D'OCTUBRE

**Menú
22€**

Binissués

. Restaurant .

Starters

- . Toasted Farm's Bread with Minorcan Style Vegetables, Gratin with Mahón Cheese and Gin Xoriguer.**
- . Minorcan Vegetables with Tomato "Oli aigu" and Figs**
- . Mahón Cheese Board with Watermelon and Figs Jam**

Main Course

- . Filet of Pork with Minorcan Honey**
- . Garlic Rabbit with Carrot**
- . Salort of Binissués Style Fish Cake**
- . Minorcan Sausage "Sobrasada" Creamy Rice with Mushrooms of Sant Lluís and Minorcan Honey (min. 2 pers.)**

Dessert

- . "Menjar blanc" Minorcan Cream Brûlée with Lemon**
- . Mahón Cheese with Peach Jam**

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