



Menu



Starters

Sole Tempura

Strips of sole fried in a light tempura batter, served with sweet chilli and black sesame

€12.00

Chiperones

Baby squid lightly dusted in flour and fried, served with an aioli dip

€10.00

Honey & Balsamic Chorizo (gf)

Mini chorizo in a honey and balsamic dressing

€8.00

Whitebait

Baby fish lightly dusted in flour and fried, served with tartare sauce

€9.00

Toasted Sobrasada

Balearic sausage and Menorquin cheese toasted on French bread and drizzled in honey

€8.00

Hummus Platter (v)

Chickpea hummus served with tzatziki, cous-cous, and toasted pitta bread

€10.00

Prawns a la Plancha (gf)

Large prawns served in a garlic and herb butter

€14.00

Sliced Menorquin Cheese (v) (gf)

Served with green olives

€8.00

Mozzarella and Serrano Ham Parcels (gf)

Served in a dressing of balsamic vinegar and olive oil

€10.00

Roasted Red Peppers and Anchovies (gf)

Served in a dressing of balsamic vinegar and olive oil

€12.00

Prawn Cocktail (gf)

Shelled prawns with diced apple and lettuce, mixed in a mary rose sauce, served with buttered whole-wheat bread. Gluten free option served without bread.

€10.00

(v) = Vegetarian **(gf)** = Gluten Free

Please Note: Club Menorca is pleased to offer a variety of gluten free options. However, we are not a gluten-free restaurant and cannot ensure that cross contamination will never occur.



Main Courses

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|--|-------------------------|--|--------|
| Club Menorca Paella (gf) <i>Served risotto style. Choice of Seafood, Meat, Vegetable or Mixed. Available for one (€22).</i> | €15.00 per person | Fillet Steak (gf) <i>Add peppercorn sauce for €1.00. Choose your own sides.</i> | €22.00 |
| Pescado a la Plancha (gf) <i>Choose from Hake, Sole, Shark or Tuna. Served with a wedge of lemon and your choice of sides.</i> | €14.00 | Sirloin Steak (gf) <i>Add peppercorn sauce for €1.00. Choose your own sides.</i> | €19.00 |
| Baked Salmon (gf) <i>Served with a creamy herb sauce. Choose your own sides.</i> | €15.00 | Seared Calves Liver (gf) <i>Topped with a slice of bacon. Choose your own sides.</i> | €10.00 |
| Salmon Tagliatelle <i>Served in a creamy pepper and white wine sauce.</i> | €15.00 | Half Roast Chicken (gf) <i>Choose your own sides.</i> | €10.00 |
| Tuna Pasta Bake <i>Penne pasta in a tuna and tomato sauce with a crispy cheese topping.</i> | €12.00 | Pork Fillet a la Plancha (gf) <i>Served in a creamy leek sauce. Choose your own sides.</i> | €14.00 |
| Beer Battered Cod <i>Beer battered cod with chips, peas and tartare sauce.</i> | €10.00 | 100% Beef or Chicken Burger (gf) <i>Served with chips & salad. Add Cheese, Bacon, Fried Egg, Onions (€1.00 each)</i> | €9.00 |
| Prawn Cocktail Salad (gf) <i>A large prawn cocktail served with buttered whole-wheat bread. Gluten free option served with no bread.</i> | €15.00 | Rakhi's Chicken Curry (gf) <i>Chicken curry made by our chef Rakhi. Choose how spicy: Mild, Medium, Hot. Served with rice, poppadum and chutney.</i> | €14.00 |
| Vegetable Pasta Bake (v) <i>Penne pasta in a roasted vegetable sauce with a crispy cheese topping.</i> | €12.00 | Club Menorca Salad (v) (gf) <i>Salad served with either Tuna, Chicken, Cheese, Ham or Egg</i> | €10.00 |
| Vegetable Curry (v) (gf) <i>Served with rice, poppadum and chutney.</i> | €13.00 | | |
| Roasted Red Pepper (v) (gf) <i>Stuffed with Mediterranean vegetable risotto and topped with cheese.</i> | €13.00 | | |

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Choose your own sides:

Either Chips, Sauté Potatoes, Boiled Potatoes, Mashed Potato, or Potato Gratin and Mediterranean Vegetables, Vegetables of the Day or a Side Salad

Extra Side Dishes:

Onion Rings (€3), Chips (€3), Cheesy Chips (€3.50), Side Salad (€4), Garlic Bread (€3), Garlic Bread with Cheese (€3.50), Tzatziki (€3), Herb Potatoes (€3), Coleslaw (€3)



Tapas

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| Tortilla Española con Patatas y Cebolla (v) (gf) <i>Spanish omelette with potatoes and onions</i> | €5.00 |
| Tortilla Española con Pimientos y Cebolla (v) (gf) <i>Spanish omelette with peppers and onions</i> | €5.00 |
| Boccarones <i>White anchovies served in balsamic vinegar</i> | €5.00 |
| Chiperones <i>Baby squid lightly dusted in flour and fried, served with alioli</i> | €5.00 |
| Honey & Balsamic Chorizo (gf) <i>Mini chorizo in a honey and balsamic dressing</i> | €5.00 |
| Whitebait <i>Baby fish lightly dusted in flour and fried, served with tartare sauce</i> | €5.00 |
| Albondigas (gf) <i>Meatballs served in a roasted tomato sauce</i> | €5.00 |
| Sobrasada (gf) <i>Balearic sausage and Menorquin cheese served on French bread drizzled in honey</i> | €5.00 |
| Queso de Menorca y Aceitunas (v) (gf) <i>Menorcan cheese with olives</i> | €5.00 |
| Pimientos Roja y Anchoas (gf) <i>Roasted red peppers served with anchovies</i> | €5.00 |
| Aceitunas y Pimientos Roja (v) (gf) <i>Mediterranean olives served with diced red peppers</i> | €5.00 |
| Tiras de Hígado (gf) <i>Seared strips of liver served in a garlic, parsley and olive oil dressing</i> | €5.00 |
| Patatas Bravas (v) (gf) <i>White potatoes served in a spicy tomato sauce</i> | €5.00 |

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Desserts

| | |
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| Chocolate Mousse (v) | €5.00 |
| <i>Homemade chocolate mousse served with whipped cream and wafers</i> | |
| Melted Chocolate Roll (v) | €5.00 |
| <i>Served warm with vanilla ice cream</i> | |
| Crème Brulee / Crema Catalana (v) (gf) | €5.00 |
| <i>A rich custard dessert with a glazed sugar top</i> | |
| Lemon Sorbet (v) (gf) | €5.00 |
| <i>A refreshing zingy lemon sorbet</i> | |
| Vodka Lemon Sorbet (v) (gf) | €6.00 |
| <i>A refreshing zingy lemon sorbet with a shot of vodka drizzled over the top</i> | |
| Cava Lemon Sorbet (v) (gf) | €8.00 |
| <i>A glass of cava with a zingy lemon sorbet float</i> | |
| Homemade Apple Crumble (v) | €6.00 |
| <i>Served with custard</i> | |
| Chocolate Knickerbocker Glory (v) (gf) | €8.00 |
| <i>Chocolate ice cream drizzled in chocolate sauce, topped with whipped cream and chocolate shavings</i> | |
| Chocolate Fondue (v) (gf) | €8.00 |
| <i>A pot of hot molten chocolate, served with a variety of fruit and cake pieces for dipping. Gluten free option served with fruit only.</i> | |
| Selection of Ice Creams (v) (gf) | €5.00 |
| <i>Three scoops of dairy ice cream– choose from Vanilla, Chocolate or Strawberry!</i> | |

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Children's Menu

100% Beef Burger

Served without a bun with chips

€7.00

Chicken Goujons

Served with chips

€7.00

Spaghetti Bolognese

Served with cheese

€7.00

Margherita Pizza

Served with chips

€7.00

Fish Fingers

Served with chips

€7.00

Sausages

Served with chips

€7.00

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Wine List

Red Wine

Conde Noble

Elegant red wine with intense aromas and a fruity character

Glass: €2.50
750ml: €7.00
1L Carafe: €7.00

Vega de Segal Valdepenas

Fruity wine with a hint of red berries

750ml: €9.00

Conde De Iznar

A smooth deep red wine with aromas of black fruits

750ml: €9.00

Faustino VII

A smooth, deep bodied red wine

750ml: €14.00

El Coto Crianza

A barrel-aged smooth rioja with a mixture of fruit, oak and rich tannins

750ml: €19.00

White Wine

Conde Noble

A light, fresh and fruity white wine

Glass: €2.50
750ml: €7.00
1L Carafe: €7.00

Vega de Segal Valdepenas

A light dry white wine

750ml: €9.00

Canals & Nubiola

A crisp semi-sweet white wine

750ml: €10.00

Nuviana

Crisp chardonnay with peach and floral aromas

750ml: €12.00

Pescador Blanc

A dry crisp white wine which compliments fish dishes perfectly

750ml: €12.00

Rosé Wine

Conde Noble

A light and aromatic rosé wine

Glass: €2.50
750ml: €7.00
1L Carafe: €7.00

Vega de Segal Valdepenas

A light and balanced rosé with aromas of red fruits

750ml: €9.00

Navarra Garnacha

A fruity flavoured rosé

750ml: €9.00

Canals & Nubiola

A crisp wine with both a fruity and floral flavour

750ml: €10.00

Champagne & Cava

Arestel Blanco

Brut or Semi-Seco Cava

Glass: €3.50
750ml: €10.00

Arestel Rosé

Brut Cava

Glass: €4.50
750ml: €12.00

Arestel Blanco Reserve

Extra Brut Cava

Glass: €4.50
750ml: €12.00

Compte de Senneman

Brut Champagne

€30.00

Moet & Chandon

Imperial Brut Champagne

€60.00