

# SPRING MENU

## TO SHARE

Triple 0 anchovies from Santoña with glass bread and scraped tomato €22

Red shrimp croquettes from Menorca €4.50

Pure acorn-fed Iberian ham 80g €32

Island cold cuts platter €16

Local cheese platter €18

Our own cured hake salad €26

Country-style pâté made of Iberian pork and free-range chicken €16

Foie gras marinated in wine and spices with toasted sobao cake €28

## INFORMAL

Numa Signature Club Sandwich 19€

(Nominated as best club sandwich by Condè Nast Traveler 2023)

Beef burger with Iberian pork jowl, Mahón cheese and homemade tangy tomato ketchup €23

Montadito of marinated pork loin with fried green pepper and all i oli €15

## FROM THE GARDEN

Daily salad €15

Pumpkin cream from our garden with pickled vegetables €14

## FROM THE SEA

Fish of the day (According to market)

Fish escabeche €22

Our preserved Balearic mussel in escabeche with potato chips €20

Crispy terrine of Menorcan pig's ear and red shrimp €30

## SOUPY DISH

Stew of the day €17

Stewed free-range chicken escabeche with spring mushrooms €26

## THE SWEETS

Cottage cheese cake with cinnamon toasted biscuit €8

Seasonal fruit €8

Cocoa and orange sponge cake with Guanaja chocolate ganache €10

Flavor, aroma, textures, sounds...

At Morvedra Nou, a renowned restaurant in Menorca, you can savor local and proximity products through minimal preparations that enhance their properties to the fullest, following the "less is more" principle. Experience a unique gastronomic journey with spectacular views and let yourself be surprised by the authentic taste of Menorca.

NUMA  
SIGNATURE HOTELS