



CLEMENTINA
•GASTRO BAR•

GASTRONITOS WITH CHAMPAGNE & WHITE WINE PAIRINGS

VEUVE CLICQUOT

FRESH OYSTER, OYSTER ELIXIR
TUNA TATAKI, SHISO LEAVES

ALBARIÑO

DUCK & GINGER CRISPY PANCAKE, HOISIN ICE CREAM
RED PRAWN, LIME CHILLI WASH, WATERMELON

GODELLO

TEXTURES OF TOMATO & BEETROOT, BASIL GEL V
IBERICO SECRETO, GOATS CHEESE, PICKLED VEGETABLES

GASTROGRANDE WITH RED WINE, 'MACHOMAN'

FILLET OF BEEF, TRUFFLED MUSHROOM & FOIE GRAS WELLINGTON,
POTATO PEARLS, MANGE TOUT, MADEIRA JUS






PRE-DESSERT

CHAMPAGNE RASPBERRY JELLY

ASSIETTE OF DESSERTS WITH MUSCATEL DESSERT WINE

MACARON, LEMON CURD,
PINEAPPLE BASIL PESTO, MANDARIN SORBET,
CHOCOLATE MARQUISE, FRUITS & GELS

FOOD & WINE 150€ PER PERSON, MINIMUM 8 GUESTS
STAFF, CLEANING ETC TBC

 871 039 838  682 608 205  clementinamenorca
 clementinamenorca@gmail.com  Clementina Menorca