



Cold Starters and Salads

Roasted garlic "all i oli", marinated olives, and bread (per person):		2,75€
"Pan de cristal" with "ramellet" tomato, Fornells salt and E.V.O.O.		5,70€
Our "Es Nàutic" potato salad (min. 2 units)	  	3,00€ <i>(ud)</i>
Knife-cut acorn-fed Iberian ham.		23,90€
Fresh burrata over cherry tomato salmorejo. <i>(Basil pearls, toasted pine nuts, Iberian shavings and lightly smoked E.V.O.O.)</i>	 	19,50€
Local tomato salad, garlic prawns, guacamole and black olive "soil"with crispy garlic.		21,00€
Smoked bluefin tuna belly carpaccio, dressed like a gilda, sweet and sour pepper, olive "soil", sprouts and flowers, accompanied with carasau bread.	  	32,50€
Lobster-style monkfish salad and Menorcan scampi emulsion. <i>(Wakame seaweed, avocado, fresh lime, cherry tomatoes, fresh sprouts and pickled onion with pomegranate)</i>	   	21,90€
Balfegó bluefin tuna tataki marinated in soy and citrus fruits over avocado. <i>(Wasabi pearls, toasted sesame and amontillado egg yolk gel)</i>	    	28,90€

Hot Starters

Artichokes in bloom on morel mushroom foam, white ear infused with Iberian ham, its shavings and air pork.	    	17,60€
Scallops with mery sauce, soy and lime gel. <i>(6 units)</i>	 	17,50€
Grilled Menorca mussels. <i>(chopped garlic and parsley)</i>	 	14,90€
Grilled cuttlefish with its ink alioli.	  	16,50€
Galician-style octopus with smoked paprika.		21,90€
Grilled octopus on mortar potato with sobrasada essence. <i>(its ink crisp, flowers and fresh sprouts)</i>	  	26,50€

Our Fried Dishes es Nàutic

Iberian croquettes.	  	16,00€
Cuttlefish and prawn black croquettes.	    	16,00€
Es Nàutic patatas bravas.	 	6,90€
Battered squid rings. <i>(speciality of the house)</i>	  	19,50€
Andalusian-style fried squid.	  	19,50€
Crispy pork belly with piparras peppers.		10,50€
Fried baby squid with all i oli.	  	18,00€
Fried egg.	 	3,00€
Es Nàutic broken eggs. <i>(Iberian ham, crispy papada and boletus emulsion)</i>	 	18,90€

Paellas and Rice Dishes

*Min 2 people, prices p.p

Seafood Paella. <i>(Dry, creamy, or brothy)</i>	   	29,90€
Señoret Rice. <i>(Dry, creamy or brothy)</i>	   	31,50€
Black rice with cuttlefish, octopus and prawns.	   	31,50€
Carpaccio rice with prawns. <i>(sepia and fine slices of hard torrezno with Menorca prawn emulsion)</i>	   	35,00€
Angus entrecot rice lightly matured and shiitakes.	   	36,50€
Vegan rice with seasonal vegetables and mushrooms.		29,50€
Seafood señoret fideuà.	    	31,50€
Creamy red prawn and monkfish rice.	   	35,00€
Menorca lobster stew.	 	90,00€
Fried lobster with eggs and fried potatoes.	 	90,00€

Fish

ESTEROS LUBIMAR. Grilled dorada on Menorca prawn consommé, plankton, cockles and wild salmon.	    	36,90€
Baked cod with sobrasada and honey sauce. <i>(over baker's style potatoes)</i>	 	26,90€
Confit and wood-fired gratin ray. <i>(with caramelized onion aioli, lightly spiced local tomatoes and capers)</i>	  	24,90€
Grilled squid with citrus vinaigrette. <i>(with confit garlic, a touch of fresh chili and lime on purple potato)</i>	   	26,50€

Meats

Grilled veal entrecot with french fries and padron peppers.		27,50€
Grilled aged sirloin. <i>(P.X. demi-glance and foie gras emulsion with crispy potato millefeuille)</i>	 	32,50€
Iberian lizard cut grilled with garlic-baked potatoes and red and green mojos.		23,50€
Roasted suckling pig in its juices, apple, verdejo and cinnamon.	 	32,00€
To share - 2 pax:		
Grilled ox chuletón with french fries and padron peppers.		70,00€

Pastas

Tagliatelle aioli with Menorca red prawn and a touch of chili.	   	28,50€
--	---	--------

*Ask us about our daily suggestions and recommendations

