



S'AMARADOR

PORT DE CIUTADELLA

TO START WITH AND TO SHARE

Red prawns and scorpion fish croquettes.....	9,5
Menorca cheese fritters and tomato jam.....	9
Squid in Batter (Andalusian or Romana style).....	14
Fried baby squid.....	15
Stir Fried Cuttlefish.....	13
Mixed fry (squid, baby fish, prawns).....	18
Octopus carpaccio.....	14
Monkfish & tuna ot grouper carpaccio*.....	12
Tataki of blufin tuna macerated in soya*.....	17
Anchovies timbale, guacamole and tomato jam	13
Special anchovies XL from the Cantabrian Sea	16
Foie mi-cuit with fig jam and pinions.....	16
Iberian ham cut by hand.....	22
Veal carpaccio with rocket and parmiggiano	12
4 cheeses from Menorca, quince paste and red wine jam	14
Grilled bread with tomato and extra virgen olive oil	3

**The fish entended for raw consumption is frozen at -20° or below for at least 24 h., befote it is prepared*

SPECIALTIES

FISH AND SHELLFISH

** Minimum two persons (price per person)

'Caldereta', Casserole with rice or Paella with Menorcan Lobster **

(300 gr. p.p.) 42
(500 gr. p.p.) 68

Rice paella with shellfish** 24

Black rice with cuttlefish and red prawns** 24

Noodle paella with fish and shellfish** 24

Fish and shellfish casserole with rice or caldereta** 26

Fishermen rice casserole with shellfish and Menorcan lobster** 36

Casserole with rice, Paella or 'Caldereta' with Atlantic Lobster ** 40

Menorcan style baked fish** LOOK AT THE LIST (+2€)

Fried fish with tender garlic, eggs and frites** LOOK AT THE LIST (+3€)

Mixed grilled fish and shellfish 43

Mixed grilled Menorcan Lobster and shellfish** 72

Mixed grilled atlantic lobster and shellfish** 62

Menorcan Lobster with eggs and frites ACCORDING TO WEIGHT
Onion confit- Fried with garlic or onion-Frilled with salad

Fried lobster and monkfish with onion confit ACCORDING TO WEIGHT

Monkfish and Menorcan clams casserole 29

Menorcan style stuffed squid 20

Our 'Bouillabaisse' soup with 3 fishes and shellfish 42

Spaghetti ai frutti di mare (shellfish) 18

FISH OF THE DAY

Mussels from Menorca (Steamed or grilled).....	8,5
Natural cockles from Menorca	16
Oysters (6 u.)	18
Clams from Menorca with garlic.....	18
Razor clams, grilled	16
Fried baby fish	11
Red prawns from Menorca, grilled (250 gr.).....	24
Red prawns XL from Menorca.....	30 (250gr.)..... 120/kg
Cray fish from Menorca, grilled (350 gr.).....	31
Cray fish from Menorca XL	110/kg
Lobster from Menorca, grilled or fried.....	136/kg
Atlantic lobster, grilled or fried.....	96/kg
Grouper from Menorca	25
John Dory from Menorca	26
Scorpion fish from Menorca.....	24
Dentex fish from Menorca	23
Turbot	24
Monk fish	23
Hake	19

Thanks To The Ciutadella Boats 'sa Llagostera', 'los Ángeles', 'dorita', 'ángel Y Andrés', 'ibis lli' And 'vicenta', Every Day We Can Enjoy Fish, Seafood And Of Course, Our Main Speciality: Lobster From Menorca, We Hold It In Our Fish Tanks To Provide A Really Cool Product.

SOMETHING GREEN

Green salad of S'Amarador.....	12
Tomato, sweet onion and tuna 'ventresca'.....	13
Cool season's salad.....	13
White asparagus from Navarra XL (5 u.) with salad	14
Sautéed vegetables with soy flavor	11

MEATS

Beef entrecote, sliced	20
Beef steak fillet	23
Baked lamb tournedo with rosemary sauce.....	19

Meats can be served with mustard, cheese or green pepper sauce (+2€)