



amano
maison carrée
alaior - menorca

IG: @amanomaison
@amanomaisoncarree

tuesday to sunday
from 20:00 to 22:30h

Fresh, Light and Plenty of Flavour

- tomato from menorca with tuna and cream of its brine **12.00€**
- salmorejo cold cream with iberian ham and boiled egg **9.00€**
- olivier salad with mackerel and pickles **12.00€**
- green salad with green tomatoes gazpacho lightly spiced **11.00€**

Starters

- loin acorn feed pork "Joselito" **12.00€ / 19.00€**
- cecina smoked beef cured **12.00€ / 19.00€**
- anhovies López golden doble costera with smoked butter (2 uds) **9.50€** / (lata 8 uds) **29.00€**
- cured meats from menorca and others places **12.00€ / 18.00€**
- artisan cheeses mahón and payoyo **12.00€ / 18.00€**

Frying

- fried potatoes with sauce and ali oli **7.00€**
- croquettes of iberian ham or chorizo "Joselito" (4 uds) **9.00€** / (8 uds) **16.00€**
- cuttlefish (200 grs) **14.00€**
- aubergines and honey (200 grs) **9.00€**
- sea anemone (6 uds) **12.00€**
- cazon fish marinated (200 grs) **14.00€**

From the Markets

- fish of the day andalucian style (slice) **14.00€**
- seafood of the day boiled or salted style **depends day**
- Alaior sausage with fries (400 grs) **18.00€**
- iberian pork shoulder "Joselito" suted (200 grs) **22.00€**

Desserts

- cheseecake **7.00€**
- "ensaimada" seasoned **7.00€**
- fruits from menorca with fruit sorbet **7.00€**
- ice cream from artisans from new ambrosia menorca **6.00€**

- bread basket **2.00€** bread with tomato **3.50€**

la terraza de amano maison carrée

carrer des ramal, 48. alaior, menorca. islas baleares, españa
www.amanomaisoncarree.com