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EL VICENC

THE ROOFTOP & THE BAR

SCHEDULE

Rooftop
12:00h to 23:00h

FROM LAND & SEA

Traditional Gilda (2 pc) · 6

Skewer of anchovies, pickled peppers and olives

Oscietra Adamas" caviar

Served with crème fraîche, blinis and lemon

10 grs · 60 - 30 grs · 140

Oysters Gillardeau au naturel Num. 2 (2 pcs) · 10

Served with lemon, pepper and spicy sauce

Spinach and green curry croquettes

4 ud. · 8 - 8 ud. · 14

Croquettes of stew with Iberian Ham

4 ud. · 8 - 8 ud. · 14

Acorn-fed Iberian Ham (80 grs) · 25

Cut with knife and served with toasted bread and "ramallet" tomato

Peeled red prawns with garlic (100 grs) · 16

Classic Steak Tartar · 20

Served with carasau bread

Italian Pasta · 14

Served with tomato, basil and parmesan sauce

Crispy country chicken breast · 14

Served with aioli & brava sauce

Escalope milanesa of white veal · 32

With egg yolk, truffled cheese and french fries

Recommended for 2 people

FROM THE GARDEN

Cold summer soup · 10

Our farmhouse tomato salmorejo with hard-boiled egg and pico de gallo

Grilled roasted vegetables salad · 14

With rocket and smoked sardines

Caesar salad · 16

With prawns or crispy free-range chicken

Tomato, basil and burrata salad · 18

Green salad · 10

With aromatic herbs, red onion, cherry tomato and vinaigrette

Chickpea Hummus · 10

Served with crudités and papadum bread

Guacamole · 12

Served with tortilla chips

SANDWICHES

SERVED WITH FRENCH FRIES

"El Mixto" · 12

Brioche bread, cheddar cheese and cooked ham

Lobster Roll · 32

Lobster, special dressing and aromatic salad

Doble vegetable Burger · 15

Brioche bun, double veggie burger, cheddar cheese, guacamole with pico de gallo, lettuce and french fries

The Burger · 20

Brioche bun, Menorcan Angus burger, cheddar cheese, bacon, tomato, lettuce and special sauce

Club Sandwich El Vicenc · 18

Brioche bread, roast chicken, lettuce, mayonnaise, mustard, parmesan, bacon and omelette

OUR SWEETS

Thin apple tart · 9

With crème fraîche ice cream

Baked chocolate casserole · 9

With vanilla ice cream

Cardinal of Lloseta · 8

With chocolate coffee sauce and Baileys

Mallorcan bonbon · 3

From La Menorquina

Peeled and cut fruit · 6

Our homemade ice cream · 6

Vanilla, chocolate and lemon sorbet (125 ml)

SUPPLEMENTS

Toasted bread with tomato · 5

Alioli · 2





















Home dressed olives · 2,5

Portion of french fries · 6

FROM LAND & SEA

- Traditional Gilda 
- Oscietra Adamas" caviar    
- Oysters Gillardeau au naturel 
- Spinach and green curry croquettes   
- Croquettes of stew with Iberian Ham   
- Acorn-fed Iberian Ham 
- Peeled red prawns with garlic  
- Classic Steak Tartar    
- Italian Pasta  
- Crispy country chicken breast   
- Escalope milanese of white veal   

FROM THE GARDEN

- Cold summer soup  
- Grilled roasted vegetables salad 
- Chicken Caesar salad     
- Prawns Caesar salad      
- Tomato, basil and burrata salad    
- Green salad 
- Chickpea Hummus 
- Guacamole



SANDWICHES

- "El Mixto"   
- Lobster Roll      
- Doble Chickpeas Burger     
- The Burger     
- Club Sandwich El Vicenç    

OUR SWEETS

- Thin apple tart    
- Baked chocolate casserole      
- Cardinal of Lloseta    
- Mallorcan bonbon    
- Peeled and cut fruit
- Vanilla ice cream 
- Chocolate ice cream    
- Lemon sorbet

SUPPLEMENTS

- Toasted bread with tomato 
- Alioli 
- Home dressed olives
- Portion of french fries



Crustaceans



Fish



Nuts



Gluten



Egg



Mollusks



Peanut



Mustard



Sulphites



Soy



Milk



Sesame