



CAN TANU

CAFETERIA & COMIDA CASERA



MENORCA · FORNELLS

TAPAS · COMIDAS POR ENCARGO · CAFÉS



STARTERS

1. Anchovies in vinegar	12,00€
2. Andalusian-style squid	17,00€
3. Galician-style octopus	22,00€
4. Red prawn carpaccio	21,50€
5. Scallops (per unit)	3,00€
6. Mussels in marinara sauce	17,00€
7. Grilled razor clams	20,00€
8. Ham croquettes	15,00€
9. Spicy potatoes (Patatas bravas)	10,00€
10. Stuffed peppers	18,00€
11. Burrata salad with tomato and pesto	14,00€
 Bread	 2,00€
Gluten-free bread	2,50€

(IVA included)

HOMEMADE DISHES

12. Grilled entrecote with garnish	22,00€
13. Grilled lamb chops with garnish	22,00€
14. Grilled monkfish	27,00€
15. Grilled snapper (for 2 people)	60,00€
16. Grilled octopus with parmentier	23,00€
17. Grilled sole with garnish	26,00€
18. Vegetable paella (minimum 2 people)	25,00€ per person
19. Black fideuá (minimum 2 people)	30,00€ per person
20. Seafood fideuá (minimum 2 people)	35,00€ per person
21. Seafood paella (minimum 2 people)	35,00€ per person
22. Brothy rice with lobster and cuttlefish (minimum 2 people)	50,00€ per person
23. Seafood platter: lobster, scallops, langoustines, mussels, razor clams, clams, and prawns (minimum 2 people)	70,00€ per person
24. Grilled fish platter (minimum 2 people)	60,00€ per person

Ask about the fish of the day!

(IVA included)

LOBSTER

25. Fornells-style lobster stew (minimum 2 people)	85,00€ per person
26. Lobster stew with rice (minimum 2 people)	85,00€ per person
27. Lobster “Panadera” (minimum 2 people)	85,00€ per person
28. Grilled Menorcan lobster (Minimum lobster size 500 gr)	20,00€/100gr
29. Fried lobster with eggs and potatoes (Minimum lobster size 500 gr)	20,00€/100gr

(IVA included)

DID YOU KNOW?

Menorca is designated as a UNESCO Biosphere Reserve, protecting nature and biodiversity. This leads to strict lobster fishing regulations. In some areas of Fornells, fishing is prohibited.

In the early 20th century, lobster stew was a dish exclusively for fishermen and their families.

Lobster fishing in Fornells is only allowed from April 1st to August 31st.

Fornells has only nine fishing boats, making local lobster supply very limited.

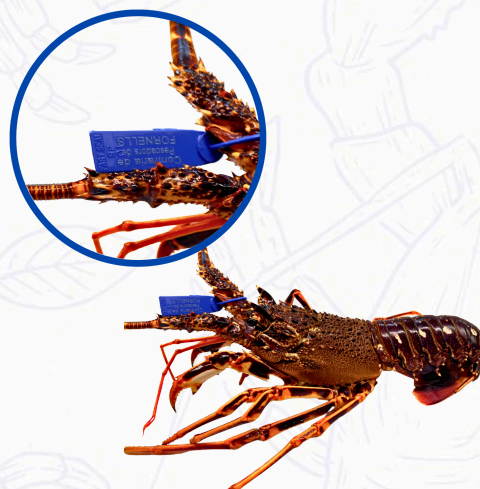
Fornells lobsters are caught using a traditional method that does not harm the seabed.

To identify an authentic Fornells Lobster, look for the **BLUE** tag. Always ask to see it!

When we serve a lobster, it includes:

- Our tradition
- A thousand sea adventures
- Respect for nature
- Our work and passion
- A rare delicacy

Savor every moment!



WHITE WINES

ALBA VEGA	D.O. Albariño	25 €
O LUAR DO SIL	Godello	25 €
MARQUÉS DE VIZHOJA	Ribeiro	23 €
RAMÓN DO CASAR	Treixadura	25 €
MAS DONIS	Montsant	23 €
EL JARDÍN DE LA EMPERATRIZ	D.O. Rioja Alta	20 €
BINTORT	Menorca	25 €
BOBAL BLANCO	Utiel Requena	22 €
PRINCIPE VIANA	Chardonnay	20 €
EXCELLENTS	D.O. Rueda-verdejo	20 €
EXCELLENTS	Marqués de Caceres - Sauvignon	23 €
GATAO	Vinho verde	19 €

RED WINES

EDERRA	Crianza Rioja	20 €
VALTRAVIESO (8 m. barrica)	Ribera del Duero	22 €
EXCELLENTS	Marqués de Caceres - Rioja	24 €
LA CAPILLA MERLOT	Castilla León	30 €

ROSÉ WINE

BOBAL ROSADO PÁLIDO	Utiel Requena	22 €
EXCELLENTS	Marqués de cáceres - Rioja	24 €

CAVA & CHAMPAGNE

MINI BLACK	6 €
VINTAGE	23 €
ROVELLATS CUVÉE	28 €
RECAREDO	38 €
VINYES DE CAN SALA (Cava de paraje calificado)	48 €
PERLADA STAR ROSE	25 €

SANGRÍA & SUMMER DRINKS

SANGRÍA	19 €/litro or 6 €/glass
SANGRÍA CAVA	22 €/litro or 7 €/glass
TINTO VERANO	6 €/glass
	(IVA included)



HOMEMADE DESSERTS

Two-chocolate cake

6,00€

Cheesecake
with semi-cured Mahón-Menorca cheese

7,00€

Crema Catalana

7,00€

Whipped cream with walnuts and honey

6,00€

Figs confit in sweet wine

7,00€

Lemon sorbet

6,00 €

Lemon sorbet with cava or gin

7,00 €

Mandarin sorbet

6,00 €

Mango sorbet

6,00 €

(IVA included)