

# CAN FAUSTINO

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RESTAURANT



CAN  
FAUSTINO

ESCUELA DE PANAMA

## TO SHARE

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<b>Burrata, tomatoes and mediterranean dressing</b> ✓	17
Burrata, tomatoes et vinaigrette Méditerranéenne	
<b>Iberian ham with tomato bread</b>	28
Jambon ibérique de bellota avec pain à la tomate	
<b>Island white fish ceviche</b>	20
Ceviche de poisson blanc des îles	
<b>Cecina de Leon with mint oil and tomato bread</b>	18
Cecina de Leon avec huile de menthe et pain aux tomates	

## STARTERS

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<b>Sammorejo, black olive soil</b> ✓	11
Salmorejo, terre d'olives noires	
<b>Menorcan red prawn carpaccio and foam</b>	24
Carpaccio de crevettes rouges de Minorque et émulsion	
<b>Beets, orange, brosat cheese, raisins and pine nuts</b> ✓	16
Betteraves, orange, fromate brosat raisins secs et pignons de pin	
<b>Arugula salad, parmesan, hazelnuts and pomegranate vinaigrette</b> ✓	16
Salade de roquette, parmesan, noisettes et vinaigrette à la grenade	
<b>“Vermella Menorquina” beef carpaccio, cured cheese and truffle</b>	20
Carpaccio de boeuf Minorquin, fromage affiné et truffe	

## SIDE DISHES

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<b>French fries</b> ✓	6
Frites	
<b>Grilled vegetables</b> ✓	12
Légumes grillés	

## CHILDREN'S MENU

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<b>Burger with French fries</b>	
or	
<b>Spaghettis tomato / bolognese</b>	
or	
<b>Grilled chicken, salad</b>	
<b>+ Dessert</b> (Brownie / Ice cream, fruits)	14

# MAIN DISHES

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<b>Roasted eggplant revoli, sun-dried tomatoes, caramelized onion and cheese V</b>	24
Raviolis d'aubergines rôties, tomates séchées au soleil, oignons confits et fromage	
<b>Duck breast with confit figs and foie jus</b>	27
Magret de canard au confit de figues et jus de foie	
<b>Catch of the day, cream of peas and mushrooms from Menorca</b>	28
Poisson du jour grillé, crème de petit pois et champignons de Minorque	
<b>Lacquered octopus with ahoney and lime, potato gratin</b>	31
Poulpe laqué au mmiel et citron vert, gratin de pommes de terre	
<b>Rib eye with Creole sauce and parsnip</b>	29
Pièce de boeuf à la sauce crôle et panais	
<b>Aged Menorcan beef prime rib (+50 days) (2 people)</b>	80
Côte de boeuf de Minorque affinée (50 jours) (2 personnes)	

# DESSERTS

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<b>Chocolate textures</b>	14
Textures de chocolat	
<b>Tiramisú Can Faustino</b>	12
Tiramisú Can Faustino	
<b>Souffle Grand Marnier</b>	14
Soufflé au Gran Marnier	
<b>Can Faustino sorbets and ice cream</b>	12
Sorbets et glaces Can Faustino	
<b>Seasonal Fruits</b>	12
Fruit de saison	



## **WINE MENU**

TO GUARANTEE BOTH YOUR SAFETY  
AND OUR TEAM AT CAN CAUSTINO RESTAURANT,  
WE HAVE CREATED THIS RECYCLED PAPER LETTER  
FOR A SINGLE USE ONLY AS PART  
OF THE SAFETY MEASURES RECOMMENDED  
BY THE SANITARY AUTHORITIES



**RELAIS &  
CHATEAUX**

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