

elRais

SESFORQUILLES

AMUSE BOUCHE

Beef Stroganoff Nigiris
10,00 **SU-L**

“Bloody Mary” Mussels
11,00 **M-A**

Spicy baby squids
14,50 **M**

Papas ArroZadas
8,50 **G**

Ses Forquilles Great Croquette
3,10 **G-L**

Charcoal grilled shrimps
25,00 **C**

“Black Pork” Gyozas with Hoisin sauce and
pork rind powder
10,00 **G, SU, S**

Clams in its own broth
18,00 **M**

TO SHARE

Grilled “coca” bread with: **G**

Tomato and olive oil from Menorca 5,50

Iberic ham 14,00

Anchovies 15,00 **P**

Brioche with black trumpets, Comté
cheese and egg yolk
12,00 **G-H-L**

Burrata with preserved tomatoes, basil,
Greek olives and olive oil from Menorca
10,50 **L-SU**

“Blond Galician” cow Cecina (cured meat)
9,00 - 14,50 **FC**

RAW FOOD

Fried Brioche with caviar and butter
14,50 **G-L**

Cold smoked Red tuna belly with salt-cured
yolk and caviar
18,00 **P-H**

Menorcan shrimps *Carpaccio*
with pine nuts and basil pesto
15,00 **C-FC**

Thin slices of salt cured Menorcan Cow
with pickles from the island and olive oil from
Menorca (2 pieces)
6,00 **L-G**

Red tuna tartar Säam
16,00 **P-FC-S-G**

Menorcan Cow Sirloin Tartar
with Chinese bread and Hoisin sauce
16,00 **P-MO-G**

ARROCES RICE DISHES

Master's rice dish, ember cooked
Bombeta rice/ Toasted fish broth
40,00 (Double) - 60,00 (Triple) **P-C-M-H**

Arroz negro
Black Rice

Bombeta rice / Toasted rockfish broth
40,00 (Double) - 60,00 (Triple) **P-C-M-H**

Rice with Pluma Ibérica (pork boneless
flank) and seasonal mushrooms
Bomba rice / Stew broth
40,00 (Double)- 60,00 (Triple)

Rice with Menorcan cow
Bomba rice/ Stew broth
45,00 (Double) - 70,00 (Triple)

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MAIN DISHES

Grilled wild fish filet
21,50 **P-SU-FC-G**

Red tuna *Parpatana* (cut of upper abdomen) with french fries and "chimichurri" sauce
16,50 **P-SU-G**

Marinated sea bass Fish & Chips
18,00 **P-H-G**

Grilled Menorcan Cow
"Vaca Menorquina" is the quality brand for the native Menorcan cow breed
21,50 **G**

Braised duck breast Tataki with foie gras toffee
21,50 **G-FC**

DESSERTS

"El Rais" Rice pudding
6,00 **L**

Peanut *Coulant* and Chocolate ice-cream
(Baking time: 10 minutes)
7,00 **L-FC-H**

Lemon cream filled pastry with coffee ice cream
5,50 **L-G-H**

Chocolate shortbread with chocolates
7,00 **L-G-H**

Thin Apple tart with vanilla ice cream
(Cooked to order / baking time: 10 minutes)
7,00 **L-H-G**

Artisan cheese platter
7,00 p. portion **L-G**

Artisan ice-creams
4,50 **L-H-FC**

SPECIFIC INFORMATION ON ALLERGENS

G GLUTEN **S** SOJA **C** SHELLFISH **H** EGGS **P** FISH **L** DAYRY **M** MOLUSC **MO** MUSTARD **SU** SULFITES **A** CELERY **FC** NUTS