

# elRais

SESFORQUILLES

## AMUSE BOUCHE

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

"Bloody Mary" Mussels  
11,00 **M-A**

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**

## RAW FOOD

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

Thin slices of 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**

## 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**

## 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 Iberian Pluma pork and  
asparagus

Bomba rice / Meat and vegetable 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**

Grilled Iberian Secreto pork with flame-charred aubergine  
16,50 **SU**

## 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: 15 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