

# elRais

SESFORQUILLES

## FOR FUN

"Arrozadas" potatoes  
9.50 **G**

"Bloody Mary" mussels  
12.00 **M-A**

"Cristal" fried prawns  
13.50 **G, C**

Ses Forquilles giant croquette  
3.30 **G-L**

Chargrilled prawns  
30.00 **C**

"Black Pork" gyozas with hoisin and  
ground pork scratching  
12.00 **G, SU, S**

King crab with mayonnaise (100 g)  
28.50 **C, H, SU**

## RAW FOOD

GILLARDEAU N°2 oyster (pc)  
6.50 **M**

Thinly sliced bluefin tuna belly, cold  
smoked, with salt-cured egg yolk and  
caviar  
22.00 **P-H**

Menorcan prawn carpaccio with pine  
nuts and basil pesto  
18.00 **C-FC**

Thinly sliced salt-cured Menorquina  
beef with local pickles and Menorcan  
olive oil (2 pc)  
7.00 **L-G**

Säam wraps with bluefin tuna tartar  
18.00 **P-FC-S-G**

Menorquina beef sirloin tartar with  
Chinese bread and hoisin  
18.00 **P-MO-G**

## TO SHARE

Chargrilled flatbread with: **G**

Tomato and Menorcan olive oil 6.00

Iberian ham 16.00

Anchovies 24.00 **P**

Grilled flatbread with sobrassada and  
honey  
12.00 **G**

*Burrata* with tomato preserve, basil,  
Greek olives and Menorcan olive oil  
12.50 **L-SU**

Rubia Gallega *cecina* (cured beef)  
11.00 – 16.00 **FC**

## RICE

Chargrilled "de senyoret" rice (with no  
bones)

*Bombeta* rice / Toasted fish broth  
42.00 (Double) – 63.00 (Triple) **P-C-M-H**

Black rice

*Bombeta* rice / Toasted rockfish broth  
42.00 (Double) – 63.00 (Triple) **P-C-M-H**

Rice with pork feather and wild  
asparagus

*Bomba* rice / *Cocido* stew broth  
42.00 (Double) - 63.00 (Triple)

Rice with Menorquina beef

*Bomba* rice / *Cocido* stew broth  
50.00 (Double) – 75.00 (Triple)

Rice with Menorcan lobster

*Bomba* rice / Seafood broth  
75.00 1/2 kg of lobster **C, M**

### SPECIFIC ALLERGY INFORMATION

**G** GLUTEN **S** SOY **C** CRUSTACEANS **H** EGG **P** FISH **L** DAIRY  
**M** MOLLUSCS **MO** MUSTARD **SU** SULPHITES  
**A** CELERY **FC** NUTS

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## ROBUST DISHES

Chargrilled fish fillet  
24.50 **P-SU-FC-G**

Bluefin tuna *parpatana* with chips and  
"chimichurri" sauce  
20.50 **P-SU-G**

Marinated sea bass fish&chips  
20.00 **P-H-G**

Chargrilled Menorquina beef  
"Vaca Menorquina " is a quality distinction for  
the autochthonous Menorcan cattle breed  
24.00 **G**

Chargrilled pork feather with flame-  
grilled aubergine  
18.00 **SU**

## DESSERTS

Horchata, lemon, peach and *fartón*  
pastry  
6.50 **L, G, H, FC**

"El Rais" rice pudding  
6.50 **L**

Peanut lava cake with chocolate ice  
cream  
(10 minute cooking time)  
8.00 **L-FC-H**

Lemon-flavoured custard-filled bun with  
coffee ice cream  
7.00 **L-G-H**

Thin apple tarte with vanilla ice cream  
(Made to order / 15 minute cooking time)  
8.00 **L-H-G**

Bread, chocolate, Binissaida olive oil  
and salt  
6.50 **L, G, H**

Artisanal cheese tray  
8.50 per portion **L-G**

Homemade ice creams  
4.50 **L-H-FC**

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