

# elRais

SESFORQUILLES

## FOR FUN

ArroZadas potatoes ®  
9.50 (G)

Tiger Mussels VOSF  
8.50 (G, H, L, SU)

Artichoke confit, truffle and Iberian ham  
14.00 (G, SU)

Ses Forquilles croquette  
2.70 (G, L)

Chargrilled prawns  
30.00 (C)

Prawn Gyozas with Thai dressing  
12.00 (G, S, SU)

## RAW FOOD

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

Menorcan prawn carpaccio with pine  
nuts and basil pesto  
18.00 (C, FC)

Ceviche of fresh fish and shrimp  
with coconut milk  
16.00 (C, P)

Thinly sliced salt-cured Menorquina  
beef with local pickles and Menorcan  
olive oil  
2 pe. 6.00 (G, L)

Säam wraps with bluefin tuna tartar  
18.00 (FC, G, P, S)

Menorquina beef sirloin tartar with  
Chinese bread and *hoisin*  
18.00 (G, MO, P)

## TO SHARE

Chargrilled flatbread with: (G)

Tomato and Menorcan olive oil 6.00  
Iberian ham 16.00  
Anchovies 24.00 (P)

*Brioche* with black trumpet, egg yolk  
and truffle  
12.00 (G, H, L)

*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  
Double 42.00 - Triple 63.00 (C, H, M, P)

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

Iberian pluma rice  
with wild asparagus and truffle  
*Bomba* rice / *Cocido* stew broth  
Double 42.00 - Triple 63.00

Rice with Menorquina beef  
*Bomba* rice / *Cocido* stew broth  
Double 50.00 - Triple 75.00

Rice of the day  
Depending on season and market

® Dishes made with rice

### SPECIFIC ALLERGY INFORMATION

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

## ROBUST DISHES

Grilled sea bass  
with artichokes and romesco sauce  
22.50 (FC, G, P, SU)

Bluefin tuna *parpatana* with chips and  
"chimichurri" sauce  
20.50 (G, P, SU)

Marinated sea bass fish&chips  
20.00 (G, H, P)

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

Chargrilled pork feather  
18.50 (SU)

## DESSERTS

Torrija de PX (Pedro Ximénez)  
with hazelnut ice cream  
7.50 (FC, G, H, L)

"El Rais" rice pudding ®  
6.50 (L)

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

Lemon-flavoured custard-filled bun with  
coffee ice cream  
7.00 (G, H, L)

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

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

Artisanal cheese tray  
8.50 per portion (G, L)

Homemade ice creams  
4.50 (FC, H, L)

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