

sesculleres

SESFORQUILLES

FESTIVAL MENU

All table guests

OUR SELECTION OF 5 DISHES TO SHARE & 2 DESSERTS

| without wine 30,00€ per person | with wine 35,50€ per person (1bot x 2pers) |

CLASSICS FROM THE BAR

Camomile olives SU	2,50
Marinated olives SU	2,50
Greek olives SU	2,50
Pork crackling (ea) G	2,20
Cockles with SesCulleres sauce M	18,00
Squid roll G-M	9,50
Beef tenderloin baguette G-M	12,50
A confident Russian salad SU-P-H-G*	6,50
Endive fritter (ea) G-H	2,50
Wild asparagus in batter with romesco sauce (ea) SU-G-H-FC	9,00
“Patatas bravas” SesCulleres H	6,50
Mahón spicy bomba (ea) G-H	3,50
«Brou» croquette (ea) G-L	3,00
Batter fried squid G*-P-H	10,00
Steamed mussels M	9,50
White Menorcan prawns blanched in sea water M	8,50
Cod fritters G-H	8,50
Garlic chicken wings SU	8,00
Tripe with Menorcan “sobrasada”	8,50
Cristal bread with tomato G	4,00
SesCulleres bread G	2,00
Gluten free bread (15 min)	3,00
Sauces: allioli, romesco, mayonnaise or brava SU-H-FC	1,50

COUPLE OF EGGS FROM BINISSAIDA...

Fried or poached, with fries H-G*	8,00
With sobrasada of «porc faixat» (Menorcan black pig), spicy or not and fries H-G*	10,50
With «cal Rovira» black pudding and fries H-G*	10,50
With crystal prawns G-H-M	13,50

COLD DISHES

Binissaïda tomato salad, mature Mahón cheese, basil and Kalamata olives SU-L	10,00
Beluga lentil salad with Menorcan white prawn in ceviche M	12,00
«César» grilled lettuce hearts SU-G-L-H	12,00
“Escalivada” smoked roasted vegetables from Binissaïda’s kitchen garden SU	12,00
Menorcan smoked beef Vitello Tonnato with local pickles SU-P-H	8,50
Smoked “presa” of «porc faixat» (Menorcan black pig) G*-L	10,50

MAIN DISHES

Macaroni au gratin with Menorcan beef Bolognese sauce L-G	14,00
Roast chicken cannelloni G-L	10,50
Cod «a la launa» with white “gantxet” broad beans G*P	13,50
Madrid-style Menorcan skate P	15,00
Grilled Pluma Ibérico with Kenya beans	16,50
Menorcan tenderloin beef (250g)	18,50
Schnitzel of «porc faixat» (Menorcan black pig) with potato and baby Padrón peppers (2 pers.) G	18,50

DESSERTS

Ice cream cut: vanilla, chocolate, cream or strawberry (1 or 2 flavours) G-L	3,50
Fruit dessert according to season H	4,50
The flan L-H	4,50
Mahón cheese cheesecake (2 pers.) L-H	7,50
SesForquilles French toast G-L-H	5,00
Chocolate cake L-H	5,50