

# sesculleres

SESFORQUILLES

## FESTIVAL MENU

All table guests | Minimum 2 persons

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

## COUPLE OF EGGS FROM BINISSAIDA...

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

## COLD DISHES

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

## MAIN DISHES

Macaroni au gratin with Menorcan beef Bolognese sauce <b>G-L</b> .....	14,00
Roast chicken cannelloni <b>G-L</b> .....	10,50
Cod «a la launa» with white “gantxet” broad beans <b>G*P</b> .....	13,50
Madrid-style Menorcan skate <b>P</b> .....	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.) <b>G</b> .....	18,50

## DESSERTS

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