

sesculleres

SESFORQUILLES

FEAST MENU

All table guests | Minimum 2 persons

5 DISHES TO SHARE AND 2 DESSERTS

without wine 30,00€ per person

with wine 35,50€ per person (1bot x 2pers)

BEYOND THE BREAD ROLLS

Meatballs in tomato sauce G-L	7,50
Menorcan squid G-L-P-H	9,50
Sirloin steak "pepito" SU-G-L	12,50

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
A confident Russian salad SU-G*-P-H	7,00
Endive fritter (ea) G-H	2,50
Fried artichokes with romesco sauce SU-G*-FC ..	9,50
«Patatas bravas» SesCulleres H	6,50
Mahón spicy bomba (ea) G-H	3,50
«Brou» croquette (ea) G-L-H	2,60
Crispy fried squid G*-P-H	11,00
Steamed mussels M	9,50
White Menorcan prawns blanched in sea water M	9,50
Cod fritters G-H-P	9,00
Garlic chicken wings SU-G*	8,50

Cristal bread with tomato G	4,50
SesCulleres bread G	2,00
Gluten free bread (15 min)	3,00
Allioli, romesco, mahonesa 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 prawn G-H-M	13,50

COLD PLATTERS

Binissaïda tomato salad, mature Mahón cheese DOP, basil and Kalamata olives SU-L	9,00
Green salad SesCulleres SU	8,50
Menorcan smoked beef vitello tonnato with local pickles SU-P-H	9,00
Smoked "presa" of «porc faixat» (Menorcan black pig) G*-L	10,50

SPOON DISHES

Loli's lentills G*	10,50
Tripe with Menorcan sobrasada	9,00
Chickpeas with squid and crackling G*-P	13,00

MAIN DISHES

Macaroni au gratin with Menorcan beef Bolognese sauce G-L	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
"Grandma" Montse's "Fricandó" with seasonal mushrooms G	15,00
Menorcan tenderloin beef (250g)	20,00
Schnitzel of «porc faixat» (Menorcan black pig) with potato and baby Padrón peppers (2 pers.) G	20,50

DESSERTS

Artisan ice cream cut G-L	3,50
Fruit dessert according to season L-H	5,50
The flan L-H	4,50
Mahón cheese cheesecake (2 pers.) L-H	8,50
SesForquilles French toast G-L-H	5,00
Chocolate cake L-H	6,50

SU Sulfites | **G** Gluten | **G*** Gluten but can be prepared without |
L Dairy | **P** Fish | **H** Egg | **FC** Nuts | **M** Shellfish