

sesculleres

SESFORQUILLES

FEAST MENU

All table guests | Minimum 2 persons

5 DISHES & 2 DESSERTS TO SHARE

without wine 33,50€ per person

with wine 38,50€ per person (1bot x 2pers)

BEYOND THE BREAD ROLLS

Meatballs in tomato sauce G-L	7.50
Menorcan squid G-H-L-P	9.50
"Pepito" sirloin steak G-L-SU	12.50

CLASSICS FROM THE BAR

Camomile olives SU	2.50
Marinated olives SU	2.50
Greek olives SU	2.50
Pork crackling (ea)	5.50
Cockles with SesCulleres sauce M	18.00
A confident Russian salad G*-H-P-SU	7.50
Anchovies in vinegar P-SU	8.00
Endive fritter (ea) G-H	2.75
Artichoke hearts with romesco sauce FC-G-SU	12.50
«Patatas bravas» SesCulleres H	6.75
Mahón spicy bomba (ea) G-H	5.00
«Brou» croquette (ea) G-L	2.60
Crispy fried squid G*-H-P	11.50
White Menorcan prawns blanched in sea water M	12.00
Menorcan prawns with garlic M	18.50
Cod fritters G-H-P	9.00
Cristal bread with tomato G	4.50
SesCulleres bread G	2.00
Gluten-free bread	3.00

Sauces: Allioli, romesco, mayonnaise
or brava **FC-H-SU**..... 1.50

This establishment guarantees that the products of fish for consumption raw or undercooked they have been previously frozen at -20°C for at least 24h, to destroy the possible parasitism by anisakis or its larvae.

FC Nuts | **G** Gluten | **G*** Can be prepared without gluten | **H** Egg
| **L** Dairy | **M** Shellfish | **MO** Mustard | **MO*** Can be prepared
without mustard | **P** Fish | **SU** Sulfites

COUPLE OF EGGS FROM BINISSAIDA...

Fried or poached, with fries G*-H	10.00
With sobrasada of «porc faixat» (<i>Menorcan black pig</i>), spicy or not and fries G*-H	12.50
With «cal Rovira» black pudding and fries G*-H	12.50
With fresh Menorcan squid P-G*	15.50

COLD PLATTERS

Binissaïda preserved tomato salad, mature Mahón cheese DOP, basil and Kalamata olives L-SU ...	10.00
SesCulleres fresh green salad SU	9.00
Menorcan smoked beef Vitello Tonnato with local pickles H-P-SU	13.50
Smoked "presa" of «porc faixat» (<i>Menorcan black pig</i>) G*-L	11.50

SPOON OUT

Loli's lentils	12.50
Chickpeas with squid and pork jowl M	14.50
Pocha beans with clams M	18.50
Menorcan tripe with "sobrasada"	12.00

MAINS

Macaroni au gratin with Menorcan beef Bolognese sauce G-L	15,00
Roast chicken cannelloni G-H-L	12,00
Cod «a la launa» with white "gantxet" broad beans G*-P	15,00
Madrid-style Menorcan skate P	16,50
Grandma Montse's "fricandó" G	18,50
Menorcan tenderloin beef (250g)	26,00
Schnitzel of «porc faixat» (<i>Menorcan black pig</i>) with potato and baby Padrón peppers (2 pers.) G-MO*	24,00

DESSERTS

Artisan ice cream cut G-L	3,50
Fruit dessert according to season L	5,50
The flan H-L	4,50
Mahón cheese cheesecake (2 pers.) H-L	8,50
Bread with chocolate, olive oil and salt G	3,00
SesForquilles French toast G-H-L	5,00
Chocolate cake H-L	7,00