

# sesculleres

SESFORQUILLES

## FEAST MENU

All table guests | Minimum 2 persons

6 DISHES & 2 DESSERTS TO SHARE

without wine 37,00€ per person

with wine 42,50€ per person (1bot x 2pers)

## BEYOND THE BREAD ROLLS

Meatballs in tomato sauce <b>G-L</b> .....	8.00
Menorcan squid <b>G-H-L-P</b> .....	10.50
"Pepito" sirloin steak <b>G-L-SU</b> .....	13.75

## CLASSICS FROM THE BAR

Camomile olives <b>SU</b> .....	2.75
Marinated olives <b>SU</b> .....	2.75
Greek olives <b>SU</b> .....	2.75
Pork crackling (ea) .....	8.00
Cockles with SesCulleres sauce <b>M</b> .....	20.00
A confident Russian salad <b>G*-H-P-SU</b> .....	8.50
Anchovies in vinegar <b>P-SU</b> .....	9.00
Endive fritter (ea) <b>G-H</b> .....	3.50
Artichoke hearts with romesco sauce <b>FC-G-SU</b> .....	13.75
«Patatas bravas» SesCulleres <b>H</b> .....	8.00
Mahón spicy bomba (ea) <b>G-H</b> .....	6.00
«Brou» croquette (ea) <b>G-L</b> .....	3.00
Crispy fried squid <b>G*-H-P</b> .....	13.50
White Menorcan prawns blanched in sea water <b>M</b> .....	14.00
Menorcan prawns with garlic <b>M</b> .....	20.50
Cod fritters <b>G-H-P</b> .....	10.00

Cristal bread with tomato <b>G</b> .....	4.50
SesCulleres bread <b>G</b> .....	2.50
Gluten-free bread .....	3.50

Sauces: Allioli, romesco, mayonnaise or brava <b>FC-H-SU</b> .....	2.00
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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 <b>G*-H</b> .....	11.00
With sobrasada of «porc faixat» ( <i>Menorcan black pig</i> ), spicy or not and fries <b>G*-H</b> .....	14.00
With «cal Rovira» black pudding and fries <b>G*-H</b> .....	14.00
With fresh Menorcan squid <b>P-G*</b> .....	18.00

## COLD PLATTERS

Binissaïda preserved tomato salad, mature Mahón cheese DOP, basil and Kalamata olives <b>L-SU</b> ...	12.00
SesCulleres fresh green salad <b>SU</b> .....	10.00
Menorcan smoked beef Vitello Tonnato with local pickles <b>H-P-SU</b> .....	15.00
Smoked "presa" of «porc faixat» ( <i>Menorcan black pig</i> ) <b>G*-L</b> .....	12.65

## SPOON OUT

Loli's lentils .....	13.75
Chickpeas with squid and pork jowl <b>M</b> .....	16.00
Pocha beans with clams <b>M</b> .....	20.50
Menorcan tripe with "sobrasada" .....	13.50

## MAINS

Macaroni au gratin with Menorcan beef Bolognese sauce <b>G-L</b> .....	16,50
Roast chicken cannelloni <b>G-H-L</b> .....	13,50
Cod «a la launa» with white "gantxet" broad beans <b>G*-P</b> .....	16,50
Madrid-style Menorcan skate <b>P</b> .....	18,50
Grandma Montse's "fricandó" <b>G</b> .....	20,50
Menorcan tenderloin beef (250g) .....	28,00
Schnitzel of «porc faixat» ( <i>Menorcan black pig</i> ) with potato and baby Padrón peppers (2 pers.) <b>G-MO*</b> .....	27,00

## DESSERTS

Artisan ice cream cut <b>G-L</b> .....	4,00
Fruit dessert according to season <b>L</b> .....	6,50
The flan <b>H-L</b> .....	5,50
Mahón cheese cheesecake (2 pers.) <b>H-L</b> .....	10,00
Bread with chocolate, olive oil and salt <b>G</b> .....	3,50
SesForquilles French toast <b>G-H-L</b> .....	5,50
Chocolate cake <b>H-L</b> .....	7,50