

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)

CLASSICS FROM OUR BAR

Camomile olives SU	2.75
Marinated olives SU	2.75
Greek olives SU	2.75
Anchovy "00" Gilda (ea) P-SU	5.50
Anchovies 00 P	18.00
Cockles with SesCulleres sauce M	20.00
Smoked "presa" of "porc faixat" (Menorcan black pig) G*-L	13.50
A confident Russian salad G*-H-P-SU	12.00
"Torreznos" pork crackling	14.00
Endive fritter (ea) G-H	3.50
«Patatas bravas» SesCulleres H	7.00
Crispy fried squid G*-H-P	14.50
«Brou» croquette (4 units) G-L	10.00
White Menorcan prawns blanched in sea water M	14.50
Menorcan grilled prawns M	22.00
Cod fritters G-H-P	12.00
Menorcan squid bread roll G-H-L-P	10.50
"Pepito" sirloin steak G-L-SU	14.50
"Brava pig ear" bread roll G-H	10.50
Menorcan tripe with "sobrasada"	13.50
Tempura wild asparagus with romesco sauce (ea) FC-G-SU	14.00
Cristal bread with tomato G	4.50
SesCulleres bread G	2.50
Gluten-free bread	3.50

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

STARTERS

Binissaïda preserved tomato salad, mature Mahón cheese DOP, basil and Kalamata olives L-SU	12.50
SesCulleres fresh salad SU	10.50
Menorcan smoked beef Vitello Tonnato with local pickles H-P-SU	15.50

Couple of eggs from Binissaida...

With «cal Rovira» black pudding and fries G*-H	14.00
With sobrasada of «porc faixat» (Menorcan black pig), spicy or not and fries G*-H	14.00

MAINS

Macaroni au gratin with Menorcan beef Bolognese sauce G-L	16,50
Roast chicken cannelloni G-H-L	15,50
Cod «a la llauna» with white "gantxet" broad beans G*-P	16,50
Madrid-style Menorcan skate P	19,00
Monkfish and prawn "Suquet" M-P-SU	22,50
Menorcan tenderloin beef (250g).....	28,00
Menorcan suckling lamb cutlets	19.50
Schnitzel of «porc faixat» (Menorcan black pig) with potato and baby Padrón peppers (2 pers.) G-MO*	28,00

DESSERTS

Artisan ice cream cut G-L	4,00
Fruit dessert according to season L	6,50
The flan H-L	6,00
Mahón cheese cheesecake (2 pers.) H-L	11,00
Bread with chocolate, olive oil and salt G	3,50
SesForquilles French toast G-H-L	6,00
Chocolate cake H-L	7,50

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