

sesforquilles

casa de comidas

Unlike the knife or the spoon, which have existed since immemorial times, the fork is an invention of the 10th century. It emerged in Byzantium and spread through the European courts where it encountered much resistance. After centuries of eating with their hands, the lords found it finer to cut their food into small pieces and put into their mouths with their fingers. The first people who ate with a fork did not know how to use it: they cut their lips, pricked their tongues. The clerics denounced that it was shaped like a gallows: the fork was a tool of the devil! The practical sense prevailed little by little: from the table of the gentlemen, the fork passed to the bourgeois houses. One last detail was missing: that it also serve to eat the pasta dishes that triumphed in Naples and Sicily in the 19th century. Every time Fernando II tried to put macaroni in his mouth, they slipped on his suit. The court chamberlain, Gennaro Spadaccini, had the ultimate idea: the four-tooth fork. Since then, until today: made of wood or alpaca, silver or stainless steel, but always with a fork.

Julià Guillamon

cured meats and refined cheeses

Iberian ham

50g. 15,50€ / 80g. 24,00€

Iberian Cup

50g. 14,00€ / 80g. 22,00€

Mortadella Bologna

50g. 7,50€ / 80g. 13,50€

Selection of three cheeses: local, national and international
Please ask

on the side

“Coca” bread with Binissaida oil and vine tomato
3,00€

Slice of loaf bread
1,25€ per person

Gluten-free bread
3,00€

two or three bites

Kentucky saam chicken
4,50€

Chilly crab bao
12,00€

Peking-style pork rib taco
6,00€

Sirloin steak skewer with mascarpone and Café de Paris sauce
8,50€

our classics

SINCE 2006

Anchovy and piparra gilda
3,00€

Anchovies 00
8,00€ / 16,00€

Spicy “brava” potatoes
8,00€

Roast chicken croquette
3,50€

Foie gras with brioche and mango chutney
14,00€ / 18,00€

from the orchard

Binissaida tomato salad
9,50€

Binissaida tomato tartare
18,50€

Warm salad of white asparagus, Iberian ham and seasonal truffle
16,50€

Peking-style roasted Menorcan aubergine
12,50€

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from the poultry farm

Open omelette with hake "cheek" cocochas and bread with tomato
16,50€

Binissaida fried egg with foie
12,50€ / 16,50€

Binissaida fried egg with caviar
22,50€ / 32,50€

from the sea

Menorcan prawn tartare
16,50€

Menorcan grilled prawns
36,00€

Mediterranean red tuna sashimi with fresh wasabi
12,50€ / 21,50€

Menorcan fried lobster or «coent»
1/2Kg (2 people) 80,00€

Menorcan lobster rice
1/2Kg (2 people) 80,00€

Mediterranean bluefin tuna tataki
18,50€ / 26,50€

Whole grilled fish (catch of the day)
Please ask

from the farm

Menorcan beef sirloin tartare with Café de Paris butter and toast
20,00€ / 28,00€

Glazed Menorcan veal sweetbreads
16,00€

Crispy pig trotters with mustard, quince and fresh sprouts
14,00€

Slow-roasted Menorcan suckling pig
16,50€ / 20,50€

Grilled Menorcan beef fore rib
300g. 27,00€

Grilled Menorcan beef sirloin
300g. 27,00€

Grilled Menorcan beef tenderloin
180g. 22,00€ / 250g. 30,00€

Kagoshima Wagyu A4
100g. 28,00€

desserts

Chocolate donuts
6,00€

Kakigori "pomada"
7,00€

Fine apple and cream tart
8,00€

Almond coulant with nougat ice cream
8,00€

Pavlova
8,00€

Assortment of aged cheeses
7,00€

Artisan ice creams
6,00€