

# sesforquilles

## casa de comidas

### cured meats and refined cheeses

Iberian ham  
50g. 15,50€ / 80g. 24,00€

Iberian Cup  
50g. 14,00€ / 80g. 22,00€

Mortadella Bologna  
(FC) 50g. 7,50€ / 80g. 13,50€

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

### on the side

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

Slice of loaf bread  
(G) 1,25€ per person

Gluten-free bread  
3,00€

### our classics

SINCE 2006

Anchovy and piparra gilda  
(P, SU) 3,00€

Anchovies 00  
(P) 8,00€ / 16,00€

Spicy “brava” potatoes  
(G) 8,00€

Roast chicken croquette  
(G, H, L) 2,70€

Foie gras with brioche and mango chutney  
(G\*, SU) 14,00€ / 18,00€

“Ses Forquilles” russian garden salad  
(H, M, P) 13.50

### two or three bites

Kentucky Sáam chicken  
(G, H) 4,50€

Bao club  
(G, H) 6.00€

Fish taco  
(G, H, P) 6.00€

Sirloin steak skewer with mascarpone and Café de  
Paris sauce  
(L, MO, P, SU) 8,50€

### from the orchard

Preserved tomato in Binissaida olive oil and  
mature Mahón-Menorca DOP cheese  
(P, L) 12.50€

Pickled “esclatasangs” wild mushroom salad  
with pomegranate and parmesan  
(L, SU) 13.50€

Singapur-style chinese aubergine  
(G, S, SE) 12.50€

Seasonal mushrooms  
(Ask availability and elaboration)

### from the poultry farm

Open omelette with seasonal wild mushrooms  
(G\*, H, S) 12,50€

Binissaida fried eggs with foie  
and summer truffle  
(H) 12,50€ / 16,50€

Binissaida fried egg with caviar  
(H, P) 22,50€ / 32,50€

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### from the sea

Hake "coco-chas" cheeks in Pil-pil sauce  
with wild asparagus and clams  
(P) 22.50

Menorcan grilled prawns  
(M) 36,00€

Mediterranean red tuna sashimi  
with fresh wasabi  
(FC, P, S) 12,50€ / 21,50€

Grilled squid  
(P) 21.00

Mediterranean bluefin tuna tataki  
(FC, P, S) 18,50€ / 26,50€

Whole grilled fish (catch of the day)  
(G\*, H, P) Please ask

### desserts

Chocolate donuts  
(G, H, L) 6,00€

Citrus Kakigori  
(H, L) 7,00€

Our Pink Panther (VOSF)  
(G, H, L) 7.50

Fine apple and cream tart  
(G, L) 8,00€

Almond coulant with nougat ice cream  
(FC, L) 8,00€

Coffee and chocolate salted meringue  
(FC, H, L) 8.00

Assortment of aged cheeses  
(G, L) 7,00€

Artisan ice creams  
(L) 6,00€

### from the farm

Menorcan beef sirloin tartare  
with Café de Paris butter and toast  
(G\*, L, MO, SU) 20,00€ / 28,00€

Homemade tortellini with black pork sausage  
and autumn wild mushrooms  
(G, H, SU) 15.50

Glazed Menorcan veal sweetbreads  
(L, SU) 16,00€

Crispy pig trotters with mustard,  
quince and fresh sprouts  
(MO, SU) 14,00€

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

Grilled Menorcan T-bone steak  
(G\*) 300g. 27,00€

Grilled Menorcan beef tenderloin  
(G\*) 180g. 22,00€ / 250g. 30,00€

Kagoshima Wagyu A4  
(G\*) 100g. 35,00€

**C** Crustaceans | **FC** Shell fruits | **G** Gluten |  
**G\*** Can be made gluten-free | **H** Egg |  
**L** Dairy | **M** Seafood | **MO** Mustard | **P** Fish |  
**S** Soy | **SE** Sesame | **SU** Sulfites