

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” flatbread
with Binissaida olive 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€

Our croquette
(G, H, L) 3,50€

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

Menorcan “ensaimada” sandwich
(Iberian ham, mozzarella and truffle)
(G, L) 13.50

two or three bites

Korean bacon and BBQ saam
(G) 4,85€

Bao club
(G, H) 8.00€

Beef rib taco
(S, SE) 14.00€

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

from the orchard

Tomato conserve in Binissaida olive oil
and mature cheese PDO Mahón-Menorca
(P, L) 12.50€

Lettuce hearts, Pico de Gallo, anchovies and chives
(G, M, P, SU) 13.00€

Chinese aubergine Singapore-style
(G, S, SE) 12.50€

Baby courgettes, squash blossoms
and semi-dried tomato vinaigrette
(G L SU) 15.50€

from the poultry farm

Open cod brandade omelette
(G*, H, P) 13,50€

Binissaida fried eggs with foie
(H) 13,50€ / 17,50€

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

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from the sea

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

Hake “cocochoas” cheeks in Pil-pil sauce
with wild asparagus and clams
(P) 22,50€

Menorcan grilled prawns
(M) 36,00€

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 fritters
(G, H, L) 6,50€

Strawberry Kakigori
(H, L) 7,00€

Our “Tigretón” (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€

“Tocinillo de cielo” with vanilla chantilly
(G, 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€

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

Crispy pig trotters with mustard,
quince jelly and fresh green leaves
(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 sirloin
(G*) 180g. 22,00€ / 250g. 30,00€

Kagoshima Wagyu A4
(G*) 100g. 45,00€

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