

sesforquilles

casa de comidas

cured meats and refined cheeses

Iberian ham
50g. 18.50€ / 80g. 27.50€

Iberian Cup
50g. 15.50€ / 80g. 24.50€

Mortadella Bologna
(FC) 50g. 10.00€ / 80g. 16.50€

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

on the side

“Coca” bread
with Binissaida olive oil and vine tomato
(G) 3.50€

Slice of loaf bread
(G) 2.00€ per person

Gluten-free bread
3.50€

our classics

SINCE 2006

Anchovy and piparra gilda
(P, SU) 3.50€

Anchovies 00
(P) 11.20€ / 22.00€

Spicy “brava” potatoes
(G) 8.50€

Our croquette
(G, H, L) 3.50€

Foie gras with brioche and mango chutney
(G*, SU) 15.50€ / 20.00€

“Ensaimada” Bikini of mozzarella,
iberian ham and black truffle
(G, L) 15.50€

two or three bites

Chicken Karagee Säam
(H, S, SE, SU) 7.50€

Bao Club
(G, H, L) 10.00€

Corn tortilla with sea-bass ceviche
(P) 15.50€

Sirloin steak brochette with mascarpone
and Café de Paris sauce
(L, MO, P, SU) 10.00€

from the kitchen garden

Artichoke with iberian veil, and truffle
20.00€

Tomato conserve, Cantabrian anchovy 00
and Kalamata olive
(P, S) 16.00€

Grilled lettuce hearts
with salad dressing and parmesan cheese
(L, SU) 13.50€

Singapore-style Chinese aubergine
(G, S, SE) 15.00€

from the poultry farm

“Black omelette” with truffled brioche bread
(G, H, L) 18.00€

Binissaida fried eggs with foie and black truffle
(H) 16.00€ / 22.00€

Binissaida fried egg with caviar
(H, P) 20.50€ / 30.00€

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from the sea

Grilled squid
(P, SU) 19.00€

Mediterranean bluefin tuna sashimi
with fresh wasabi
(FC, P, S) 15.00€ / 24.00€

Roman-style hake cocochas (fish cheeks)
with pil-pil and fried egg
(G, H, P) 26.50€

Grilled Menorcan prawns
(C) 37,00€

Mediterranean bluefin tuna tataki
(FC, P, S) 20.50€ / 28.50€

Whole grilled fish
(depending on the catch of the day)
(G*, H, P) Please enquire

from the farmland

Dry-aged beef sirloin tartare
with Café de Paris butter and toast
(G*, L, MO, SU) 21.00€ / 29.00€

Glazed Menorcan veal sweetbreads
(L, SU) 19.50€

Crispy pig trotters with mustard,
quince jelly and fresh greens
(MO, SU) 16.00€

Slow-roasted Menorcan suckling pig
18.50€ / 22.50€

Grilled dry-aged beef tenderloin
(G*) 300g. 32.00€

Grilled dry-aged beef T-bone steak
(G*) 1 Kg. 70,00€

Kagoshima Wagyu A4
(G*) 100g. 55.00€

desserts

Spring in Sesforquilles
(FC, G, H, L) 8.50€

Chocolate fritters
(G, H, L) 7.00€

Citrus Kakigory
(H, L) 7.00€

Snickers' VOSF
(FC, L) 8.00€

Almond coulant with nougat ice cream
(FC, L) 8.50€

Selection of fine cheeses
(G, L) 8.00€

Artisan ice creams
(L) 6.50€

This establishment guarantees that the fish products for raw or undercooked consumption, have been previously frozen at -20°C for at least 24h, in order to destroy any possible parasitism by anisakis or its larvae.

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