

cocktails

Bellini
Peach juice & cava
9.50
Negroni
Campari, red vermouth & gin
9.50
Aperol Spritz
Aperol, cava & soda
8.00
Moscow Mule
Ginger beer, vodka & soda
9.50

to begin with

“Coca” bread with Menorcan oil and vine tomato
(G) 5.00
Slice of loaf bread
Rustic sourdough bread with slow fermentation
(G) 2.50 per serving
French oyster with “ceviche” dressing
(C SU P) 6.75 per serving
Natural French oyster
(C) 6.75 per serving
Iberian ham
50g. 20.50 / 80g. 28.50
Iberian “coppa” (cured pork loin)
50g. 18.50 / 80g. 26.50
Cured beef
18.50 / 26.50
Anchovies 00 (extra large)
(P) 12.0 / 24.00
Foie gras with brioche and mango chutney
(G* SU) 16.50 / 21.50
Homemade croquettes
(G H L) 2 units 7.50
Grilled prawns
(C) 36.00
Kentucky-style chicken ssäm
(G SU) 2 units 16.00
“Pepito” with beef tenderloin
(G H L MO) 12.50

This establishment guarantees that fish products served raw or undercooked have been previously frozen at -20°C for at least 24 hours, in accordance with health regulations, to eliminate any potential Anisakis parasites or larvae.

starters

Grilled romaine lettuce, pine nut hummus and smoked Menorcan beef slices
(FC M SE) 18.00
Aubergine Roma-Pekin
(G H L) 17.50
Roasted leeks, herb meunière and Oscietra caviar
(L P) 25.00
Bluefin tuna sashimi, soy emulsion and fresh wasabi
(P S SE) 18.50 / 25.00 Extra wasabi 3.00
Fried free-range egg with foie
(H) 19.50 / 26.00
Fried free-range egg with caviar
(H P) 21.50 / 33.00

fresh from the sea

Menorcan skate, butter, gnocchi and shellfish sauce
(C G L P) 25.50
Whole wild fish, grilled (depending on the daily catch)
(P) Please enquire
Menorcan lobster
(G H M) ½ kg. 85.00

from the land

Matured beef steak tartar, with fries and Café Paris butter
(G L SU) 19.50 / 26.00
Crispy pig trotters with mustard, quince jelly and fresh greens
(MO SU) 17.50
Glazed Menorcan veal sweetbreads
(L SU) 19.50
Dry-aged beef sirloin
(G*) 350g. 30.50
Slow-roasted Menorcan suckling pig
(SU) 20.50 / 24.50
Menorcan ribeye steak
(G*) 40 days of aging 1kg. 90.00

garnishes

French fries (G) 6.00
Padrón peppers (G) 6.50
Sautéed seasonal vegetables (G) 8.50
Grilled romaine lettuce with spring onion 7.00

desserts

Menorcan cheese tasting
(G L) 10.50
Summer in Sesforquilles
(FC G H L) 9.50
Chocolate fritters
(FC G H L) 8.00
Pineapple surprise
(H L SU) 9.00
Almond coulant (molten cake) with nougat ice cream
(FC G H L) 9.50
Snickers-style dessert, SFOV version
(FC G H L S) 8.50
Artisan ice-creams
(L G*) 7.50

sweet wines

Castañó Dulce 2018 (50cl)
D.O. Yecla
Crianza 6 meses
Monastrell 100%
3.80 - 25.00
Rujaq Andalusi (50cl)
D.O. Sierra de Málaga
Moscatel Transañejo 20 años en bota
Moscatel de Alejandría 100%
5.50 - 25.00
Porto Niepoort Tawny (75cl)
D.O. / Zona: Porto (Portugal)
Envejece 3 años
Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz
3.80 - 28.00
Parparoussis, Muscat de rio Patras 2020 (50cl)
P.D.O. Peloponeso, Grecia
Muscat Rio Patras 100%
6.00 - 30.00
Château Dereszla Aszú 5 Puttonyos 2019 (50cl)
D.O. Tokaj-Hegyalja
Botrytis cinerea, conocida también como «podredumbre noble»
70% Furmint, 20% Hárslevelü, 10% Zéta
7.00 - 55.00

C	Crustaceans	M	Seafood
FC	Nuts	MO	Mustard
G	Gluten	P	Fish
G*	Can be prepared gluten-free	S	Soya
H	Eggs	SE	Sesame
L	Dairy	SU	Sulfites