

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
- Gluten-free bread
(G) 5.00
- French oyster with “ceviche” dressing
(C SU P) 7.00 per serving
- Natural French oyster
(C) 7.00 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 17.00
- “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-Pekín
(G H L) 18.50
- Roasted leeks, herb meunière and Oscietra caviar
(L P) 25.00
- Bluefin tuna sashimi, soy emulsion and fresh wasabi
(P S SE) 19.00 / 26.00 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

- Grilled sea bass fillet with seasonal vegetables
(P) 26.50
- 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) 20.50 / 27.00
- Crispy pig trotters with mustard, quince jelly and fresh greens
(MO SU) 18.50
- Glazed Menorcan veal sweetbreads
(L SU) 19.50
- Dry-aged beef sirloin
(G*) 350g. 30.50
- Slow-roasted Menorcan suckling pig
(SU) 21.00 / 25.00
- 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
- FC

Nuts
- G

Gluten
- G*

Can be prepared gluten-free
- H

Eggs
- L

Dairy
- M

Seafood
- MO

Mustard
- P

Fish
- S

Soya
- SE

Sesame
- SU

Sulfites