

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 dressing
(CSUP) 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
(GHL) 2 units 7.50
- Grilled prawns
(C) 36.00
- Kentucky-style chicken ssäm
(GSU) 2 units 17.00
- Brioche with black trumpet mushroom,
Comté cheese, cured egg yolk and truffle
(GHL) 15.50

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

- Pickled saffron milk cap salad,
pomegranate and aged Mahón cheese
(LSU) 18.00
- Aubergine Roma-Pekin
(G*HL) 18.50
- Roasted leeks, meunière and Oscietra caviar
(LP) 25.00
- Bluefin tuna sashimi,
soy emulsion and fresh wasabi
(PSE) 19.00 / 26.00 Extra wasabi 3.00
- Fried free-range egg with foie and truffle
(HL) 19.50 / 26.00
- Fried free-range egg with caviar
(HLP) 21.50 / 33.00

fresh from the sea

- Clams in green sauce
with wild spargus yolk
(CSU) 22.50
- Grilled sea bass fillet
with seasonal vegetables
(LP) 26.50
- Whole wild fish, grilled
(depending on the daily catch)
(P) Please enquire

from the land

- Matured beef steak tartar,
with fries and smoked butter
(GLMOSU) 20.50 / 27.00
- Crispy pig trotters with mustard,
quince jelly and fresh greens
(MOSU) 18.50
- Glazed Menorcan veal sweetbreads
(LSU) 19.50
- Dry-aged beef tenderloin
(G*) 350g. 30.50
- Slow-roasted Menorcan suckling pig
(LSU) 21.00 / 25.00

desserts

- Menorcan cheese tasting
(GL) 10.50
- Winter at Sesforquilles
(FCGHL) 8.00
- Chocolate fritters
(FCGHL) 8.00
- Crispy tiramisu mille-feuille
(GHL) 8.50
- Almond coulant (molten cake)
with nougat ice cream
(FCGHL) 9.50
- Snickers-style dessert, SFOV version
(FCHLS) 8.50
- Artisan ice-creams
(LG*) 7.50

sweet wines

- Castaño 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

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|----|-----------------------------|----|----------|
| 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 |