

CLASSICS FROM OUR BAR

Camomile olives SU	2.75
Marinated olives SU	2.75
Greek olives SU	2.75
Anchovy "00" Gilda (ea) P-SU	5.50
Anchovy and marinated white anchovy "Matrimonio" (2u) P-SU	18.50
Anchovies 00 P	20.00
Marinated white anchovies in vinegar P-SU	13.50
Smoked "presa" of "porc faixat" (Menorcan black pig) G*-L	16.00
House-style russian salad G*-H-P-SU	13.50
Cod "Esqueixada" (shredded salt cod salad) P-SU	16.50
Escarole fritter (ea) G-H	4.00
"Patatas bravas" SesCulleres H	8.00
Crispy fried squid G*-H-P	16.50
"Brou" croquettes (4 units) G-L	12.00
White Menorcan prawns blanched in sea water M	16.00
Menorcan grilled prawns M	27.00
Cod fritters G-H-P	13.50
"Brava pig ear" H-SU	16.00
Menorcan tripe with "sobrasada"	14.50
Cristal bread with tomate G	5.00
Rustic sourdough bread with slow fermentation G	2.50
Gluten-free bread	3.50

Sauces: Allioli, Romesco, Mayonnaise or Brava **FC-H-SU** 2.00

STARTERS

Salad of seasonal tomatoes, mature Mahón cheese DOP, basil and Kalamata olives L-SU	14.00
SesCulleres fresh salad SU	12.00
Menorcan smoked beef Vitello Tonnato with local pickles H-P-SU	17.00

Couple of fried free-range eggs...

fried or poached, homemade potato crisps G*-H	11.00
with garlic red prawns and homemade potato crisps G*-H-M	23.50
with sobrasada of "porc faixat" (Menorcan black pig), spicy or not and homemade potato crisps G*-H	16.00

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

MAINS

Macaroni au gratin with Menorcan beef Bolognese sauce G-L	17.50
Roast chicken cannelloni G-H-L	17.50
Cod "a la llauna" with white "gantxet" bread beans G*-P	18.00
Madrid-style Menorcan skate P	20.50
Whole roasted sea bass P	55.00
Half roasted sea bass P	27.50
Dry-aged beef tenderloin (250g)	30.50
Menorcan suckling lamb cutlets	22.50

DESSERTS

Artisanal ice-cream cut G-L	5.00
Menorcan lemon H-L	7.50
The flan H-L	7.50
Mahón cheese cheesecake (2 pers) H-L	12.50
Bread with chocolate, olive oil and salt G-L	3.50
SesForquilles French toast G-H-L	7.50
Chocolate cake H-L	8.50

SWEET WINES

**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€

**Enrique Mendoza
Moscatel de la Marina 2024** (75cl)
D.O. Alicante
Moscatel de Alejandría 100%
3.50 - 18.50

Dolç de Mendoza 20209 (50cl)
D.O. Alicante
Envejece 36 meses en barrica nueva americana
Monastrell 100%
4.00 - 30.00

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

FC Nuts **G** Gluten **G*** Can be prepared without gluten **H** Egg **L** Dairy **M** Shellfish
MO Mustard **MO*** Can be prepared without mustard **P** Fish **SU** Sulfites