

cocktails

Bellini
Peach juice & cava
9.50
Negroni
Campari, red vermouht & 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
(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
Pork rib säam with Canadian BBQ sauce and kimchi
(H SU) 2 units 16.50
Brioche Katsu Sando of “porc negre”
(G H S SU) 14.00

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

Seasonal tomato salad with aged Mahón cheese, black olives, and basil
(L SU) 18.00
Aubergine Roma-Pekín
(G* H L) 18.50
Roasted leeks, 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 L) 19.50 / 26.00
Fried free-range egg with caviar
(H L P) 21.50 / 33.00

fresh from the sea

Clams in green sauce with wild spargus yolk
(C SU) 22.50
Grilled sea bass fillet with seasonal vegetables
(L P) 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
(G L M O SU) 20.50 / 27.00
Crispy pig trotters with mustard, quince jelly and fresh greens
(M O SU) 18.50
Glazed Menorcan veal sweetbreads
(L SU) 19.50
Dry-aged beef tenderloin
(G*) 350g 30.50
Menorcan beef rib steak
(G*) 1kg 90.00
Slow-roasted Menorcan suckling pig
(L SU) 21.00 / 25.00

desserts

Menorcan cheese tasting
(G L) 10.50
Summer at Sesforquilles
(F C G H L) 8.00
Chocolate fritters
(F C G H L) 8.00
Crispy tiramisu mille-feuille
(G H L) 8.50
Almond coulant (molten cake) with nougat ice cream
(F C G H L) 9.50
Snickers-style dessert, SFOV version
(F C H L S) 8.50
Artisan ice-creams
(L G*) 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

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