

SACARDIU

EST. CALES FONTS 2024



@sacardiu_calesfonts

SACARDIU m.

1. A profound irritation, accompanied by significant expressions of anger. 2. An individual who becomes exceedingly anxious. 3. Derived from the Spanish term "berrinche" (tantrum).

Syn: revulsion, outburst, asphyxiation...

Etym: derived from the French phrase "Sacré dieu," an interjection that was introduced in Menorca during the period of French domination.

COCKTAILS

SACARDIU

SACARDIU	12.00
Xoriguer chamomile liqueur, Xoriguer prickly pear liqueur, lemon juice, Angostura bitters, and Tabasco sauce.	
ROSE MULE	10.00
Xoriguer rose cream liqueur, ginger beer, and lemon juice	
MEJORCA STORMY	10.00
Palo Xoriguer liqueur, ginger beer, and lemon juice	
HUMO	14.00
Smoke, Jose Cuervo Tequila, Mezcal, and lime juice	
HOT JOHNNY	11.00
Calent Xoriguer liqueur, apple liqueur, lemon juice, and sugar.	
MOJITO SACARDIU	8.50
Bacardi rum, ginger ale, lime juice, Angostura bitters, and mint leaves	

CLASSICS

MARGARITA	9.50	NEGRONI	9.00
Jose Cuervo Tequila, Triple Sec, and lemon juice		Gin Xoriguer, Martini Rosso, and Campari	
DAIQUIRI	9.00	WHISKEY SOUR	9.50
Bacardi rum, lemon juice, and sugar		Jim Beam bourbon, lemon juice, Angostura bitters, and sugar	
BLOODY MARY	9.50	PISCO SOUR	9.00
Smirnoff vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco sauce, black pepper, and salt		Pisco, lemon juice, sugar, and Angostura bitters	
LONG ISLAND ICE TEA	10.00	ESPRESSO MARTINI	10.00
Smirnoff vodka, José Cuervo tequila, Xoriguer gin, Bacardi rum, triple sec, lemon juice, sugar, and Coca-Cola.		Smirnoff vodka, Xoriguer coffee liqueur, and espresso	
COSMOPOLITAN	9.50	CAIPIRINHA	9.00
Triple sec, Smirnoff vodka, cranberry juice, and lemon juice		Cachaça, lemon juice, Angostura bitters, and sugar	
		OLD FASHIONED	9.00
		Bourbon Jim Beam, triple sec, Angostura, sugar, and soda	

MEJORCA

POMADA	8.00	FIL-FERRO	6.00	FRESQUET	6.00
Gin Xoriguer and Kas Lemon		Xoriguer Gin and Xoriguer Palo Liqueur		Xoriguer mint liqueur and Coca-Cola	
FROZEN POMADA	7.00	VERMELL	6.00	PALLOFA	6.00
Gin Xoriguer with natural lemonade		Gin Xoriguer and Bitter Cinzano		Gin Xoriguer with Soda	
MESCLAT	6.00	VERDET	6.00		
Gin Xoriguer and Sweet Herbs		Xoriguer Gin and Xoriguer Mint Liqueur			



WINES AND SPARKLES

RED

Eneldo Crianza
Bardos Roble
Séptimo Sentido
Sa Vermella 

Rioja - Tempranillo
Ribera del Duero - Tinta Fina
Castilla - Tempranillo
Illa de Menorca - Cabernet Sauvignon, Merlot, Syrah

Cup / Bottle

4.00 / 20.00
4.50 / 22.00
4.00 / 19.00
5.50 / 28.00

WHITE

Séptimo Sentido
Tilenus
Octopus
Es Rupit 

Castilla - Verdejo 100%
Bierzo - Godello 100%
Rías Baixas - Albariño 100%
Illa de Menorca - Merlot

4.00 / 19.00
5.50 / 24.00
4.00 / 20.00
5.50 / 28.00

ROSADO

Karman
Es Moll 

Navarra - Garnacha
Illa de Menorca - Merlot, Syrah

4.00 / 20.00
5.50 / 28.00

SPARKLING

Ramón Seva Brut Nature
MVSA
Follador Prosecco

Cava - Macabeo, Xarel·lo, Parellada
Cava - Trepas, Garnacha
Treviso - Glera 100%

4.50 / 20.00
5.00 / 22.00
5.50 / 24.00

VERMOUTH

MARTINI (ITALY)

Red / White / Extra Dry

5.00

DOS DEUS (CATALONIA)

Black / White

5.50

IGARMI (CANTABRIA)

Black

4.50

BANDARRA (CATALONIA)

Black

4.50

BITITORD (MENORCA)

Black

6.00

MENORCAN BREER

LAGER

A Helles-style lager

4.00

BROWN ALE

Aromas of caramelized malts accompanied by notes of biscuit, sponge cake, toffee, and a delicate hint of chocolate

4.00

STOUT

The aroma of coffee accompanied by a licorice aftertaste

4.00

TALAIOTICA

Authentic flavor of ancient grains complemented by hints of aromatic herbs, inspired by Talayotic Menorca

4.50

DE BLAT

The fragrance of banana accompanied by a subtle hint of nutmeg

4.00

I P A

Pleasant to consume, featuring a fusion of tropical fragrances

5.00

APPETIZERS

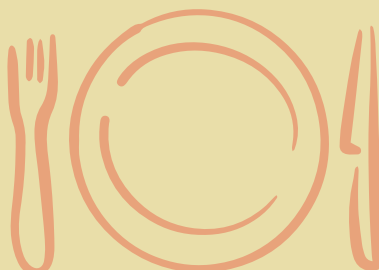
Crisps 3.00
Kalamata olives 5.50
Spicy olives 4.50
Menorcan Cheese cubs 9.00
Carnixua cubs 6.50

TAPAS

Dressed potatoes 8.00
Garlic mushrooms 9.50
Meatballs in sauce 10.50
Iberian ham 19.00
Chicken curry with rice 12.50
Garlic prawns 15.00
Iberian Pork 13.00
Garlic clams 14.00
Pork cheeks (300g) 18.50
Barbecued pork ribs (550g) 20.00

PRESERVES

Cantabrian anchovies 12.00
Sardines with lemon 9.00
Sardines with brava sauce 10.50
Spicy Mackerel 9.00
Baby squid in its ink 10.00
Scallops in garlic sauce 10.50
Galician octopus 13.50
Mussels with seaweed 7.50
Garlic Mussels 9.50




GraHame
• PEARCE •

BEERS

ÁGUILA DORADA

Small beer 33cl	3.00
Large beer 50cl	5.50

ESTRELLA DAMM

Estrella Damm 1/3	3.00
Free Damm	3.50
Free Damm Tost.	3.50

ESTRELLA GALICIA 3.00

AMSTEL RADLER 3.50

LADRÓN DE MANZANAS 3.50

SANGRIA

RED WINE 7.00

CAVA 8.00

TINTO DE VERANO 5.50



WATER AND BEVERAGES

WATERS

Veri 50cl	3.00
Vichy Catalán 30cl	3.00

TOMATO JUICE 3.00

PINAPLE / PEACH / CRANBERRY 3.00

RED BULL 3.50

BITTER CINZANO 3.00

SCHWEPPES TONIC 3.00

PUIG (MALLORCA)

Cola	3.00
Cola Zero	3.00
Lemonade	3.00
Orange	3.00
Lemon	3.00
Pinapple	3.50
Tonic	3.00
Ginger Beer	3.50
Ginger ALE	3.50

CREAMS AND LIQUEURS

PALO	5.00	ROSE CREAM	5.00
COFFEE LIQUEUR	5.00	CALENT LIQUEUR	5.00
CHAMOMILE LIQUEUR	5.50	MINT LIQUEUR	5.00
PRICKLY PEAR LIQUEUR	5.50	55 LIQUEUR	5.00

BAILEY'S	4.50
TIA MARIA	4.50
FRANGELICO	4.50
COINTREAU	4.50
DISARONNO	4.50
CAMPARI	4.50
APEROL	4.50
RICARD	7.00
HIERBAS	4.50

GIN XORIGUER

INDICACIÓN GEOGRÁFICA GIN DE MAHÓN

COMBINED

GIN

Xoriguer	5.00
Saffron Island Xoriguer	10.00
Seagram's	5.00
Bombay Sapphire	5.00
Tanqueray	5.00
Puerto de Indias	6.00
Glop (Menorca)	6.00
Innat (Menorca)	9.00
Hendrick's	8.50
Citadelle	7.50
Martin Miller's	8.50
Nº 209	8.50
Gordon's	5.00
Larios	5.00

ROM

Havana 7	6.00
Matusalen 15 años	9.00
Zacapa 23 años	12.00
Barceló	5.00
Bacardí	5.00

VODKA

Smirnoff	5.00
Grey Goose	9.00

WHISKEY

Ballantine's	5.00
Johnnie Walker (Black)	7.50
The Glenrothes	10.00
Jack Daniel's	6.00
Jim Beam	6.50

BRANDY

Magno	5.00
Cardenal Mendoza	7.00
Carlos I	9.00
Larios 1866	7.50

TEQUILA

Jose Cuervo Blanco	5.00
Don Júlío Reposado	11.00
Mezcal El Recuerdo	9.00

* With soft drink + 3.50

Que no t'agafi un Sacardiu!!