

DESSERTS

CHEESE CAKE (homemade) 8€

TART TATIN 8€
with vanilla ice cream (homemade)

GREIXONERA WITH ICE CREAM 7€
(Typical dessert made with ensaimada)

SORBETS 7€
(Lemon, mandarin, raspberry or mango)

ICE CREAM 6€
(Vanilla, strawberry or chocolate)

CHOCOLATE TRUFFLES 7€

CHOCOLATE COULANT 8€
with raspberry sorbet

WHISKY CAKE 6€

STRAWBERRIES WITH CREAM 7€

NATURAL PINEAPPLE 8€

COCKTAILS

MOJITO (Classic or strawberry) 12€

MOJITO (Classic or strawberry) 9€
Non-alcoholic

CAIPIRINHA (Classic or strawberry) 12€

CAIPIROSKA (Classic or strawberry) 12€

APEROL SPRITZ 9€
Aperol, cava & soda

NEGRONI 9€
Campari, Red Vermouth & Ginebra

AMERICANO 9€
Campari, Red Vermouth & Soda

ESPRESSO MARTINI 9€
Coffee, Tia María & Vodka



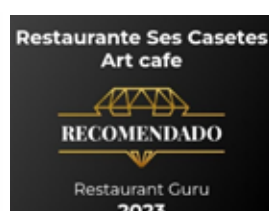
Tripadvisor



Tripadvisor



SOLETE
Guía Repsol



 Ses Casetes Art - Café
 sescasetessantmateu

CLOSED ON MONDAY

Camí des Plà N°2 SANT MATEU

Reservas: 971 80 50 85

609 66 67 58 



SNACKS

Andalusian style squid with lemon mayonnaise	18,00
Grilled artichoke flower with Iberian ham and rosemary oil	18,00
 Nachos	14,00
"Sant Mateu" Nachos (with sobrasada and honey).....	16,00
 Padrón peppers	12,00
 Padrón peppers with Parmesan cheese.....	15,00
 "Patatas bravas" (potatoes with spicy sauce).....	9,00
Chicken wings	12,00
Fried house style (Octopus or squid)	21,00
 Cheese platter with toasted bread with tomato	23,00
Iberian cured ham platter with toasted bread and tomato	24,00
Iberian cured ham and Manchego cheese platter	23,00

Anchovies from "l'Escala" with toasted bread and tomato.....	21,00
Anchovies in vinegar	14,00
Assorted croquettes (ham, chicken, boletus).....	12,00
 Boletus Croquettes.....	12,00
Foie micuit.....	24,00
 Scrambled eggs with wild mushrooms and asparagus.....	15,00
 Goat cheese scramble eggs	15,00
Scrambled eggs prawns and baby eels	16,00
 Sautéed mushrooms	14,00
Beef carpaccio	21,00

BROKEN EGGS *(House speciality)*

Farm fried eggs with homemade potatoes and...	
"Sobrasada" (local charcuterie)	18,00
Iberian cured ham	18,00
Foie mi-cuit.....	18,00
Prawns and "gulas" (substitute for elvers)	18,00
 Parmesan cheese.....	16,00

HAMBURGERS *(200 gr. 100% beef)*

ALBARCA	14,00
Mezclum, tomato and caramelized onion	
"SES CASETES"	15,00
Cheddar cheese, egg, mezclum, tomato and caramelized onion	
SANT MATEU.....	16,00
Goat cheese, red fruit sauce, mezclum, tomato and caramelized onion	
ES CAMP VELL	15,00
Cheese, bacon, mezclum, tomato and caramelized onion	
ES PLÀ.....	16,00
Foie micuit, red fruit sauce, mezclum, tomato and caramelized onion	
TROPICAL.....	16,00
Pineapple, cheese, egg, mezclum, tomato and caramelized onion	
MEXICO	16,00
Cheese, guacamole, jalapeños, mezclum, tomato and caramelized onion	

SALADS AND FRESH DISHES

 Green salad	14,00
Mexclum of lettuce, tomato, onion, peppers and radish	
 Salad "Sant Mateu"	
(Baked potatoes and "escalivada" (roasted vegetables)	16,00
 Salad "Ses Casetes".....	16,00
Mezclum, tomato, onion, pepper, avocado, pineapple and citrus vinaigrette	
 Goat cheese salad.....	16,00
Mezclum, cherry tomato, walnuts, goat cheese and mustard vinaigrette	
Chicken salad.....	16,00
Mezclum, orange segments, cherry tomato, grilled chicken and citrus vinaigrette	
Tomato and onion salad with Young tuna from the North	15,00
 Farmer's salad	16,00
Boiled egg, boiled potato, tomato, pepper and onion	
"Crostras" (crunchy bread with tomato)	16,00
With onion, tomato and pepper with a touch of anchovies	
 Lentil tartare	16,00
Lentils, tomato, avocado, pepper, onion and lime juice	
 Burratina on a bed of rocket salad and sun dried tomato	16,00
 Buffalo mozzarella carpaccio with farmhouse tomato and basil vinaigrette	16,00
Melon with Iberian cured ham	21,00

MEAT *Served with homemade potatoes or baked potatoes*

Mixed meat.....	29,00
Sirloin, lamb chops and Iberian secret. Min. 2 people / price per person	
Ribeye (boneless)	29,00
Fillet medallions	32,00
Fillet steak medallions with foie	38,00
Lamb chops.....	26,00
Iberian secret (steak).....	26,00
Chicken breast.....	18,00
Baked pork ribs with barbecue sauce	21,00
Pork fillet medallions.....	21,00
Chicken escalope with panko breading.....	18,00
EXTRA PEPPER SAUCE	3,50
EXTRA CHIMICHURRI	2,50
EXTRA GARNISH: Vegetables or "payesa" salad (typical potato salad) or Green salad	7,00

PASTA

 Vegetables Udon	16,00
Vegetal and chicken Udon.....	18,00
Vegetal and beef sirloin Udon.....	19,00

FROM THE SEA

Mussels fisherman's style.....	18,00
Grilled octopus on a bed of potatoes and vegetables	28,00
Sautéed red prawn with garlic and chilli	21,00
Grilled prawns	26,00
Bluefin tuna medallion with soy and sesame.....	26,00
Grilled squid, chips and salad	23,00

Toasted bread with tomato	4,00
Bread with aioli and olives with table service (<i>price per person</i>)	2,00
Bread with aioli and olives	5,00
Take-away packaging.....	0,50

 **SUITABLE FOR VEGETARIANS**

We have at your disposal a menu with allergens... do not hesitate to ask us!! Thank you!!

We do not make separate bills

Vinos y Cava's

Tintos . Red

Legaris Roble (Ribera del Duero).....	24€
Prado Rey Origen (Ribera del Duero)	25€
Viña Pomal (La Rioja)	26€
Viña Real (La Rioja).....	26€
Pago de los Capellanes Roble (Ribera del Duero)	34€
Legaris Páramos Crianza (Ribera del Duero).....	36€
Viña Pomal 106 Edición Limitada (La Rioja)	38€
La Vicalanda (Viñas Viejas).....	38€
Emilio Moro (Ribera del Duero).....	42€
Scala Dei Prior (Priorat).....	44€
Pago de los Capellanes Crianza (Ribera del Duero)	48€
Tomás Postigo (Ribera del Duero)	58€
Pago de Carraovejas (Ribera del Duero).....	78€
Vega Sicilia Valbuena 5 (Ribera del Duero).....	360€

Blancos . White

Clamor Raimat (Costers del Segre. Catalunya)	23€
Raimat Chardonnay (Costers del Segre. Catalunya).....	26€
Sumarroca Vincles Blanc de Blancs (Penedés)	24€
Legaris Verdejo (Rueda)	24€
Mocén Verdejo (Rueda)	26€
Mocén Sauvignon (Rueda).....	26€
La Duda (D.O. Godello)	29€
Can Matons Pansa Blanca (D.O. Alella)	34€
O Luar do Sil (D.O. Godello).....	34€
Ossian Quintaluna (Verdejo Pago Carraovejas, Ribera del Duero) ...	34€
Louis Latour (D.O. Chablis).....	52€

Rosados . Rosé

Clamor Raimat	23€
Lacrima Bacus Rosé & Clear (Penedés)	25€
Viña Pomal (Rioja).....	26€
Muga (Rioja).....	26€
Studio by Miraval (Riviera Francesa)	32€
By Ott (Côtes de Provence)	42€
Miraval (Côtes de Provence)	42€
Chateau de Selle (Domaines Ott)	68€



Vinos . Wines

BODEGAS DE IBIZA - IBIZA CELLARS

CAN MAYMÓ

Vino Tinto barrica (Tempranillo - Merlot).....	26€
Vino Tinto tradición (Monastrell, con un toque de frígola).....	26€
Vino Tinto Merlot.....	28€
Vino Rosado (Syrah - Tempranillo)	24€
Vino Rosado Syrah can Maymó.....	32€
Vino Blanco (Malvasía - Moscatel).....	24€
Vino Blanco Grec (Malvasía)	32€

OJO DE IBIZA

Vino Rosé (Monastrell con un toque de rosa mosqueta, con sabores cítricos y de fresa).....	38€
Vino tinto (Selección de Cabernet Sauvignon y Monastrell)	48€

IBIZKUS

Ibizkus Tinto (Monastrell)	38€
Ibizkus Rosado (Syrah - Tempranillo - Monastrell).....	38€
Ibizkus Blanco (Macabeo - Malvasía ibicenca - Moscatel - Perellada - Chardonnay).....	38€

BODEGAS CAN RICH

D'Àmfora (Monastrell)	36€
Bes Rosado (Monastrell)	34€
D'Àmfora Blanco (Muscat).....	36€

SANGRÍA

Copa	10€
De Vino Tinto / Blanco / Rosado	2L 28€
De Cava	2L 35€

CAVAS

Ars Collecta Grand Rosé	39€
Ars Collecta Blanc de Noirs	39€
Juvé & Camps Reserva de la Familia	38€
Parxet Maria Cabané	38€
Recadero Terrers	42€
Veuve Clicquot	110€
Laurent Perrier Brut	90€
Laurent Perrier Rosé	130€

COCKTAILS

MOJITO CLÁSICO O FRESA	12€
MOJITO CLÁSICO O FRESA	9€
Sin alcohol	
CAIPIRINHA CLÁSICA O FRESA	12€
CAIPIROSKA CLÁSICA O FRESa	12€
APEROL SPRITZ	9€
Aperol, cava y soda	
NEGRONI	9€
Campari, Vermut rojo y Ginebra	
AMERICANO	9€
Campari, Vermut rojo y Soda	
ESPRESSO MARTINI	9€
Café, Tia María y Vodka	