



## SALADS AND COLD APPETISERS

- ✿ Ibiza-style salad with roasted peppers, smoked sardine fillet, rosemary olive oil and garlic confit. 12,00€
- ✿ Quinoa salad with crispy chicken, fresh fruit, mustard vinaigrette, orange and soy sauce. 14,00€
- ✿ Vegetable salad with mixed greens, cherry tomatoes, carrots, onions, apples, grapes, olives, sliced mushrooms and a Mediterranean vinaigrette. 9,00€
- ✿ Home-grown beetroot and tomato salad with avocado, basil and pine-nuts. 12,00€
- ✿ Carob bean coca (Ibiza flatbread) with avocado, smoked sardine, roasted aubergine and black garlic emulsion. 12,00€
- ✿ Andalusian gazpacho. 6,00€
- ✿ Foie gras mit-cuit with apricot and toasted home-made bread. 18,00€
- ✿ Cold garlic soup with home-grown tomato tartare, Ibiza langoustines and red wine caviar. 19,00€

Bread and alioli: 2,00 € per person

## HOT STARTERS

- ✿ Creamy Ibiza prawn rice. 21,00€
- ✿ Sautéed Ibiza calamari with sobrasada (spreadable sausage with paprika) and honey. 16,00€
- ✿ Homemade Ibiza prawn croquettes. 12,00€
- ✿ Homemade meatballs with tomato sauce and vegetables. 9,00€
- ✿ Boneless pig's trotters with sea cucumbers and smoked aubergine. 15,00€
- ✿ Cannelloni filled with locally-reared chicken, served with gravy and a mushroom bechamel sauce. 14,00€

## FISH

- ✿ *Bullit de peix* with a banda shell-free seafood rice (min. 2 people, price per person). 32,00€
- ✿ Sirvia (Lemon fish) tataki with our own teriyaki sauce, served with sautéed spinach and seaweed. 26,00€
- ✿ Monkfish fillet with green asparagus and fennel risotto. 28,00€
- ✿ Grilled Ibiza prawn with mixed green salad. 39,00€
- ✿ Cod fillet with creamy mashed potatoes and cauliflower, mini pisto stewed vegetable medley and nuts. 22,00€

## MEAT

- ✦ Beef tenderloin steak tartare with homemade chips. 24,00€
- ✦ Lamb shoulder cooked in a wood-fired oven, with sautéed vegetables, caramelised onions and meat gravy. 24,00€
- ✦ Slow-cooked glazed and deboned suckling pig with diced pineapple and roasted sweet potato cream. 25,00€
- ✦ Veal fillet with mushroom ratatouille-filled cannelloni, foie gras foam and Oporto sauce. 25,00€
- ✦ Sirloin steak with sautéed vegetables, chips and honey mustard. 24,00€
- ✦ Black pig rib with raspberry hoisin sauce, mashed home-grown potatoes and summer vegetables. 19,00€

## FIDEUÁ DISHES (MIN. 2 PEOPLE - PRICE PER PERSON)

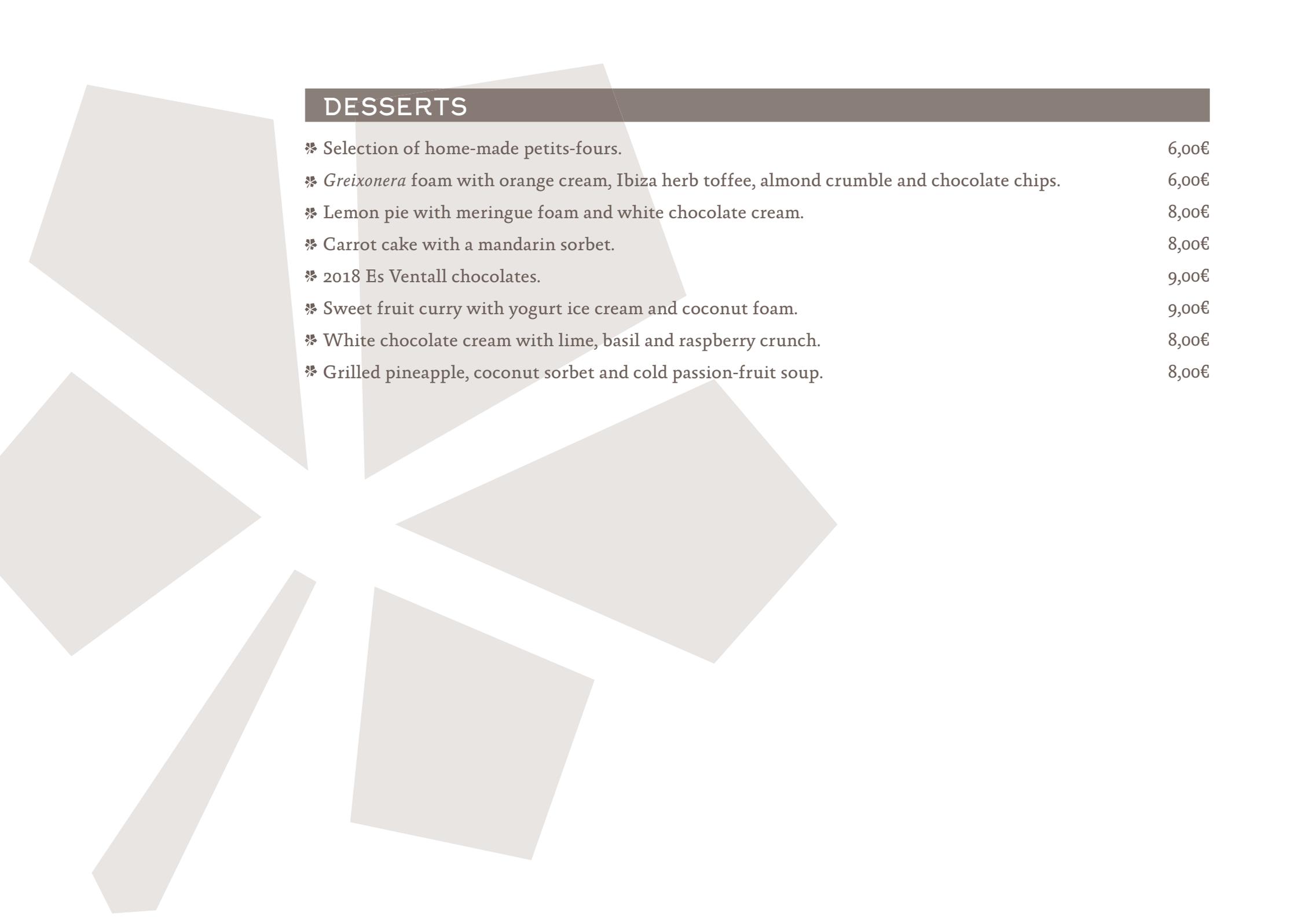
- ✦ Meat and seafood fideuá. 19,00€
- ✦ Fish and seafood fideuá. 26,00€
- ✦ Vegetable fideuá. 15,00€

## RICE DISHES (MIN. 2 PEOPLE - PRICE PER PERSON)

- ✦ Dry rice with sea cucumbers and prawns. 25,00€
- ✦ *A banda* shell-free seafood rice. 18,00€
- ✦ Fish and seafood *paella ciega*. 27,00€
- ✦ Meat and seafood *paella*. 19,00€
- ✦ Fish and seafood *paella*. 26,00€
- ✦ Vegetable *paella*. 15,00€

## PRE-ORDER ITEMS

- ✦ Lobster *caldereta* stew. Market price
- ✦ *Sofrit payés* meat stew. 24,00€
- ✦ *Arroz de matanzas* meat and rice dish. 18,00€



## DESSERTS

- ❖ Selection of home-made petits-fours. 6,00€
- ❖ *Greixonera* foam with orange cream, Ibiza herb toffee, almond crumble and chocolate chips. 6,00€
- ❖ Lemon pie with meringue foam and white chocolate cream. 8,00€
- ❖ Carrot cake with a mandarin sorbet. 8,00€
- ❖ 2018 Es Ventall chocolates. 9,00€
- ❖ Sweet fruit curry with yogurt ice cream and coconut foam. 9,00€
- ❖ White chocolate cream with lime, basil and raspberry crunch. 8,00€
- ❖ Grilled pineapple, coconut sorbet and cold passion-fruit soup. 8,00€

## TASTING MENU

### SUMMER 2018

- ✿ Selection of home-made bread rolls
- ✿ 2 savoury snacks.

✿ Roast-pepper coca (Ibiza flatbread), upside-down, with sautéed vegetables and a carob biscuit crumb, baked in a wood-fired oven.

✿ Cold garlic soup with tomato tartare and a carpaccio of Ibiza langoustines.

✿ Boneless Pigs' trotters with sea cucumbers and smoked aubergine.

✿ Sirvia (Lemon fish) tataki with seaweed, sautéed spinach and stir-fry sauce.

✿ Creamy Ibizan prawn rice with kimchi foam.

✿ Cannelloni filled with locally-reared chicken, served with gravy and a mushroom bechamel sauce.

✿ Black pig rib with raspberry hoisin sauce, mashed home-grown potatoes and summer vegetables.

✿ Melon *caipirinha*.

✿ Sweet fruit curry with yogurt and coconut.

✿ *Petit fours*.

\*Beverages not included

Price per person: 65€ (VAT inclusive)