

STARTERS

❖ Stuffed potatoes with "Ses Cabretes" cheese and tomato tartare with pesto.	1.P 3,00€ / 3.P 9,00€
❖ Fried canelloni with stingray brandade and trout caviar.	1.P 3,00€ / 3.P 9,00€
❖ Ibiza prawn <i>croquetas</i> with aji mayonnaise.	9,00€
❖ Black pork and beef meatballs with vegetable and meat sauce.	9,00€
❖ Ibizan salad of roasted red peppers with smoked sardine .	14,00€
❖ Smoked eggplant hummus, dried tomato, "Ses Cabretes" goat cheese and thyme ice cream.	12,00€
❖ Tomato salad with spring onion, avocado and almond pesto.	9,00€
❖ Zucchini carpaccio with mature Balear cheese with honey and orange vinaigrette	9,00€
❖ Roasted red peppers with smoked sardine flatbread with kalamata olives.	12,00€
❖ Lamb and pak choi "ravioli" with aubergine and yogurt-mint sauce.	10,00€
❖ Deboned pigs' trotters with sea cucumbers and smoked eggplant cream.	15,00€
❖ <i>Sautéed</i> Ibiza prawns with garlic	23,00€

Bread and ali-oli: 2,00 € per person

FISH

❖ Yellowtail tataki with parsnip, quinoa and teriyaki sauce.	26,00€
❖ Mediterranean grouper ceviche.	29,00€
❖ Red tuna loin with cold tomato cream, olive oil ice cream and vegetable sauté.	32,00€
❖ Sautéed squids with sobrassada, sweet potato and honey.	26,00€
❖ Cod with vegetable ratatouille, potatoes and cauliflower purée and nuts.	22,00€
❖ Black rice with Ibizan squid and monkfish loin.	29,00€
❖ <i>Bullit de peix</i> with a banda shell-free seafood rice (minimum 2 people. Price per person).	36,00€
❖ Fresh fish of the day.	p.s.m

MEAT

✦ <i>Payés</i> chicken cannelloni with mushroom bechamel and braised sauce	16,00€
✦ Sirloin steak with sautéed vegetables and locally grown fried potatoes.	24,00€
✦ Deboned black pig ribs with raspberry hoisin glaze and beetroot.	19,00€
✦ Steak Tartar with locally grown fried potatoes.	24,00€

PAELLAS (MIN. 2 PEOPLE - PRICE PER PERSON)

✦ Rice with sea cucumbers and Ibiza prawns.	25,00€
✦ Meat and seafood <i>paella</i> .	19,00€
✦ Fish and seafood <i>paella</i>	26,00€
✦ Vegetable <i>paella</i>	18,00€

FIDEUAS (MIN. 2 PEOPLE - PRICE PER PERSON)

✦ Meat and seafood <i>fideuá</i> .	19,00€
✦ Fish and seafood <i>fideuá</i> .	26,00€
✦ Vegetable <i>fideuá</i> .	18,00€

PRE-ORDERS

✦ Lobster <i>caldereta</i> stew.	p.s.m
✦ <i>Sofrit payés</i> meat stew.	24,00€

DESSERTS

✦ “Ses Cabretes” goat's cheesecake with wildberries compote and raspberry sorbet.	8,00€
✦ Semi-liquid almond sponge cake with yoghurt and cherry ice cream.	9,00€
✦ Citrus Pie with green lemon sorbet.	7,00€
✦ Greixonera foam with orange cream, <i>hierbas ibicencas</i> liqueur toffee and carob crumble.	6,00€
✦ Es Ventall chocolates.	9,00€
✦ Pumpkin spice cake with mascarpone cream and walnuts ice cream	8,00€

You can check our allergens information.
VAT Included.