



TASTING MENU

- * Welcome cocktail
- * Home made bread and olive oil from Ibiza
- * Ibiza prawn croquets with aji mayonnaise
- * Spinach cannelloni with goat cheese, romesco sauce and rocket
- * Stuffed potatoes with spicy brava sauce and steak tartar
- * Beetroot and ecologic strawberry tartar with cold almond cream and basil gel
- * Deboned pigs' trotters with sea cucumbers and smoked eggplant cream
- * Yellowtail tataki with parsnip, quinoa and teriyaki sauce
- * Lamb and chard "ravioli" with aubergine tempura and yogurt-mint sauce
- * Pineapple Caipirinha
- * Ibiza Island
- * Petit fours

Price per person 65€

(VAT incl.)

**STARTERS**

Home made bread and ali-oli	2€ per person
Stuffed potatoes with spicy brava sauce and steak tartar	15€
Goat cheese salad with honey vinaigrette	14€
Roasted red peppers salad with smoked sardine and olive oil from <i>Can Andreu</i>	14€
Beetroot and ecologic strawberry tartar with cold almond cream and basil gel	14€
Warm spinach cannelloni from our harvest with goat cheese <i>Ses Cabretes</i> foam, romesco sauce and rocket pesto	9€
Deboned pigs' trotters with sea cucumbers and smoked eggplant cream	16€
Beef and pork meatballs with vegetable and meat sauce and celeri cream	10€
Ibiza prawn croquets with aji mayonnaise	12€
Roasted red peppers flatbread with smoked sardine with <i>Kalamata</i> cream	12€
Pork and beef tripe, <i>Es Ventall</i> style	10€

**MEAT**

Lamb and chard "ravioli" with aubergine tempura and yogurt-mint sauce menta	22€
Payes chicken cannelloni with mushroom bechamel and braised sauce	16€
Sirloin steak	19€
Deboned black pig ribs with raspberry hoisin glaze	16€
Steak tartar	24€

**GARNISH**

French fries	4€
Roasted peppers in wood fired oven	5€
Roasted sweet potato puree	4€
Grilled vegetables finished in the wood fired oven	7€
Confit potatoes with rosemary and spicy <i>sobrasada</i> sauce	7€

* **FISH**

Monkfish loin with black rice, peeled beans and ali-oli	28€
Yellowtail tataki with parsnip, quinoa and teriyaki sauce	26€
Cod with vegetable ratatouille, potatoes and cauliflower purée and nuts	24€
Bullit de peix with a banda shell-free seafood rice (<i>minimum 2 people. Price per person</i>)	36€
Fresh fish of the day	<i>p.s.m.</i>

* **RICE (min. 2 people / price per person)**

Fish and seafood paella	26€
Mixed meat and seafood paella	19€
Cuttlefishes and sea cucumbers paella with ibicencan crayfish	26€
Vegetable paella	18€

* **FIDEUA (min. 2 people / price per person)**

Fish and seafood fideua	26€
Mixed meat and seafood fideua	19€
Vegetable fideua	18€

* **DESSERTS**

Greixonera foam with ibicencan herbs liqueur and carob crumble	6€
Semi-liquid almond sponge cake with yoghurt and cherry ice cream	9€
<i>Ses Cabretes</i> goat's cheesecake with wild berries compote, raspberry sorbet and basil	8€
<i>Es Ventall</i> chocolates	9€
Ibiza island	9€
Sweet fruit curry with coconut foam and yogurt ice-cream	8€
Piña colada with lime and ginger sorbet	8€