

* **STARTERS**

Home made bread, ali-oli and olives	4 € per person
Caviar Osetra (30 gr.) with toasted bread and butter	72 €
Fried free range egg with EVOO and Caviar Osetra (15 gr)	37 €
Ibiza prawn croquet, prawn sashimi and yellow <i>aji</i> mayonnaise	4 €
Santoña anchovy 0.0 on home made focaccia with smoked butter	8 €
Free range egg open omelette, porc negre sobrassada (tradicional porc sausage) & fried potatoes	16 €
Grilled avocados salad, Artina farm burrata, Mediterranean <i>pico de gallo</i>	19 €
Lobster salmagundi with avocado & pistachio cold cream (extra caviar +18 €)	35 €
Raw semi-cured yellowtail, with pickled ceviche sauce	28 €
Deboned pigs' trotters, smoked aubergine & marinated ibicencan prawns	28 €
Pickle beetroot and ecologic strawberry tartare, cold almond-coconut cream and basil gel	20 €
Cod cheeks in garlic sauce	29 €
Iberican ham with home made toasted bread & grated natural tomato	29 €

* **SEAFOOD**

Ibicencan lobster <i>caldereta</i> (minimum 2 people)	180 €/Kg
Lobster in garlic sauce	Nacional 160 € / Kg, Canada 100 €
Grilled ibicencan prawns	19 € / 100 gr
Clams in marinara sauce	36 €
Steamed mussels with lemon & aromatic herbs	24 €
Fresh oyster, with caviar or pickled style with trout roe	8 € fresh / 18 € caviar / 9 € pickled
Scallop with cucumber gazpacho & coriander (extra caviar +18€)	12 €
Grilled Ibicencan lobster	175 € / Kg
Ibicencan lobster with fried eggs and potatoes (minimum 2 people)	180 € / Kg

(VAT incl.)

You can consult our allergen menu

* **FISH**

Bullit de peix with <i>a banda</i> shell-free seafood rice (<i>minimum 2 people. Price per person</i>)	44 €
Confit cod loin, cauliflower & potato cream, micro vegetable ratatouille & nuts	38 €
Grouper fish loin with lobster cream, braised avocado with romesco & micro salad	43 €
Fresh fish of the day	<i>p.t.m.</i>

* **MEAT**

Farm chicken cannelloni with mushrooms bechamel & roast juice	28 €
Boneless black pork ribs, Kosho sauce, grilled pineapple & sweet potato cream	34 €
Sirloin steak mustard - honey sauce and roasted carrots with praliné	38 €
Beef tenderloin steak tartare with home made French fries	34 €

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

Ibicencan lobster paella with fried eggs & caviar	220 €/ kg
Black rice paella with clams, cuttlefish & monkfish	32 €
Free shell lobster paella	40 €
<i>A banda</i> rice or fideua with ibicencan prawns, cuttlefish & gratin alioli	29 €
Chicken farm & pork rib paella or fideua with baby broad beans, cauliflower & green beans	27 €
Mixed meat and seafood paella or fideua	28 €
Fish and seafood paella or fideua	34 €
Vegetable paella or fideua	24 €

 **DESSERTS**

Chocolate, caramel & salt	12 €
Pistachio and basil “mille-feuille” with citrics jam & lemon and ginger sorbet	12 €
Pears “tarte tatin” miso toffee & tonka bean ice-cream	12 €
“Café Caleta” Es Ventall	12 €

***Es Ventall Restaurant**, was born in 1982 by Antonia Cardona and Miguel Bonet, it has been more than 44 years working and offering traditional Ibizan cuisine over a wood fire. Today we are the second generation in the management of this family restaurant.*

We like to offer and value local product to serve Ibizan gastronomy to those who visit our house, to do this:

- *We work in the production of our own fruit and vegetables, on our agricultural farm located in Es Broll de Buscastell.*
 - *We daily make our own long-fermented sourdough bread.*
 - *We source from local producers to offer our dinners by local and proximity product: Bodegas Can Rich, Can Maimó, Xumeu Vinya, Ibizkus, Aniseta, Can Andreu, Carn&Coop, Granja Artina, Can Puig, Can Puvil, Can Manyanet, Els Coronda, Ses Cabretes, Sa Reminyola, Sa Cova, Peix Nostrum.*

We hope you enjoy it!!