



TASTING MENU

- ✿ Welcome cocktail
- ✿ Home made bread and olive oil from Ibiza
- ✿ Sofrit pagès croquet with aji mayonnaise
- ✿ Crispy corn and mullet taco
- ✿ Crispy steak tartar canneloni
- ✿ Beetroot and ecologic strawberry tartar with cold almond cream
- ✿ Rice cream with Ibizan crayfish
- ✿ Deboned pigs' trotters with sea cucumbers and smoked eggplant cream
- ✿ Yellowtail tataki with parsnip, quinoa and citrus teriyaki sauce
- ✿ Creamy rice with prawn, cuttlefish and *kimchi*
- ✿ Payes chicken canneloni with mushroom bechamel and braised sauce
- ✿ Yuzu, basil and ginger
- ✿ Petrichor
- ✿ Petit fours

Price per person 79€

(VAT incl.)

You can consult our allergen menu

**STARTERS**

Home made bread and ali-oli	2,50€ <i>per person</i>
Stuffed potatoes with spicy brava sauce and steak tartar	15€
Artichoke salad with free range egg, Mahon cheese and dry tomatoes & pine nuts vinaigrette	18€
Roasted red peppers salad with smoked sardine and olive oil from Ibiza	14€
Beetroot and ecologic strawberry tartar with cold almond cream	16€
Creamy rice with prawn, cuttlefish and kimchi	21€
Deboned pigs' trotters with caviar and smoked eggplant cream	24€
Beef and pork meatballs with vegetable and meat sauce and celeri cream	12€
Ibiza prawn croquets with aji mayonnaise	15€
Roasted red peppers flatbread with smoked sardine with <i>Kalamata</i> cream	14€
Veal tripe with pig trotters and pig snout	14€
Fried Ibizan squid with lime and chili mayonnaise	17€

**MEAT**

Chard and lamb "raviolis" with eggplant tempura and yogurt-mint sauce menta	22€
Payes chicken cannelloni with mushroom bechamel and braised sauce	18€
Sirloin steak	19€
Deboned black pig ribs with raspberry hoisin glaze	18€
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	11€
Confit potatoes with rosemary and spicy sauce	7€
Mahon cheese and mushroom stuffed potatoes with crispy bacon	

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**FISH**

Monkfish loin with romesco sauce and baked potato	32€
Yellowtail tataki with parsnip, quinoa and citrus 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 ibicenca prawns	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 ibicenca 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€
Sweet fruit curry with coconut foam and yogurt ice-cream	8€
Liquid flaó fritters	7€
Pumpkin spice cake, with citrus buttercream and cinnamon ice cream	7€

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