



TASTING MENU

- * Welcome cocktail
- * Home made bread and olive oil from Ibiza
- * Ibiza prawn croquets with aji mayonnaise
- * Stuffed potatoes with spicy brava sauce and steak tartar
- * Grilled Ibizan crayfish, tomato cream and EVOO sorbet
- * Beetroot and ecologic strawberry tartar with cold almond cream and basil gel
- * Deboned pigs' trotters with sea cucumbers and smoked eggplant cream
- * Creamy rice with seaweed and squid
- * Chard and lamb "ravioli" with aubergine tempura and yogurt-mint sauce
- * Mojito melon
- * Seascape
- * Petit fours

*Price per person 70€
(VAT incl.)*

You can consult our allergen menu

* **STARTERS**

Home made bread and ali-oli	2€ per person
Stuffed potatoes with spicy brava sauce and steak tartar	15€
Tomato salad and cured Mahon cheese with pesto	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€
Tomato tartar from our harvest with EVOO sorbet	14€
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€
Cold tomato cream with tomato and basil sorbet and <i>Kalamata</i> olives	16€
Smoked eggplant hummus with <i>Ses Cabretes</i> goat cheese and thyme ice cream	16€

* **MEAT**

Chard and lamb "raviolis" with eggplant tempura and yogurt-mint sauce menta	22€
Paves 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	11€
Confit potatoes with rosemary and spicy sauce	7€

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* **FISH**

Sea bream loin with almond and coconut cream and tomato tartar	36€
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 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 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€
Sweet fruit curry with coconut foam and yogurt ice-cream	8€
Low temperature watermelon carpaccio with Eivigin's slush and mint oil	9€
Yuzu curd with cold basil soup and lemon & ginger sorbet	8€

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