



TASTING MENU

- ✿ Homemade bread and olive oil from Ibiza
- ✿ Homemade *hierbas ibicencas* liquor and figs liquid bonbon
- ✿ *Ses Cabretes* goat cheese and honey fritter
- ✿ Chicken pate with almonds
- ✿ Rice and aromatic cold soup with yellowtail tataki, caviar and parsnip cream
- ✿ Beetroot and ecologic strawberry tartare with cold almond cream
- ✿ Ibizan crayfish with cold tomato cream, tomato and basil sorbet and EVOO caviar
- ✿ Debonned pigs' trotters with Ibizan prawns and smoked eggplant cream
- ✿ Creamy rice with prawns and *kimchi*
- ✿ Debonned *Sa Cova* suckling pig with caipirinha-melon and celeriac purée
- ✿ Cucumber, apple and basil
- ✿ Ibiza countryside
- ✿ Petit fours

Price per person 80€

(VAT incl.)

You can consult our allergen menu



STARTERS

Home made bread and ali-oli	2,50€ per person
Ibizan tomato salad with burrata, pesto, nuts and black olives powder	19€
Beef and pork meatballs with vegetable meat sauce and celeri cream	15€
Dried tomatoes flatbread with smoked sardine and kalamata olives	17€
Beetroot and ecologic strawberry tartare with cold almond cream	18€
Ibizan crayfish with cold tomato cream, tomato and basil sorbet and EVOO caviar	25€
Ibiza prawn croquets with aji mayonnaise and prawn sashimi	19€
Deboned pigs' trotters with crayfish and smoked eggplant cream	26€
Seabass tartare with avocado, green apple and crispy nori seaweed	23€
Oscietra Caviar, 30gr	48€



MEAT

Debonned Sa Cova suckling pig with caipirinha-melon and celeriac purée	27€
Sirloin steak with mustard and honey sauce and fried stuffed potatoes	25€
Chicken cannelloni with mushroom bechamel and braised sauce	23€
Steak tartar with french fries	26€



GARNISH

Roasted peppers in wood fired oven	6€
Grilled lettuce buds with dry tomatoes vinaigrette	7€
Homemade french fries	4€
Grilled vegetables finished in the wood fired oven	14€
Roasted sweet potato purée	6€

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**FISH**

Bullit de peix with a banda shell-free seafood rice (<i>minimum 2 people. Price per person</i>)	38€
Monkfish loin covered with black olives, romesco and grilled lettuce buds with dry tomatoes vinaigrette	34€
Cod with vegetable ratatouille, potatoes and cauliflower purée and nuts	27€
Seabass loin with almond and coconut cream, tomatoe tartare and parsnip	34€
Yellowtail tataki with quinoa salad, teriyaki sauce and parsnip purée (extra Caviar Oscietra 15€)	32€
Fresh fish of the day	<i>p.t.m.</i>

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

Fish and seafood paella	28€
Mixed meat and seafood paella	20€
Cuttlefish and ibicenca prawns paella with alioli	24€
Cuttlefish, monkfish and ibicenca prawns black rice paella	26€
Vegetable paella	18€

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

Fish and seafood fideua	28€
Mixed meat and seafood fideua	20€
Vegetable fideua	18€

**DESSERTS**

<i>Es Ventall</i> chocolates	10€
Sweet fruit curry with coconut foam and yogurt ice-cream	9€
<i>Ses Cabretes</i> goat's cheesecake with wild berries compote and strawberry and basil sorbet	10€
Brownie with salted caramel ice cream and peanut toffe sauce (recommended for two people)	12€
Low temperature watermelon carpaccio with gin-tonic sorbet	9€
Pistachio and basil mille-feuille with lemon and ginger sorbet	10€

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