



TASTING MENU

- * Home made bread and olive oil from Ibiza
- * Vermouth and blood orange liquid bonbon and gold
- * Sobrasada and honey fritter
- * Chicken pate with almonds
- * Liquid salad with yellowtail tataki, caviar and parsnip cream
- * Beetroot and ecologic strawberry tartare with cold almond cream
- * Rice cream with Ibizan crayfish
- * Deboned pigs' trotters with Ibizan prawns and smoked eggplant cream
- * Creamy rice with prawns and *kimchi*
- * Goatling with Moroccan style dry fruits and foie bonbon
- * Flower essence 2022
- * 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€ <i>per person</i>
Oscietra Caviar, 30gr	48€
Artichoke salad with free range egg, Mahon cheese and dry tomatoes & pine nuts vinaigrette	19€
Roasted red peppers salad with smoked sardine and olive oil from Ibiza	17€
Beetroot and ecologic strawberry tartare with cold almond cream	18€
Beef and pork meatballs with vegetable and meat sauce and celeri cream	15€
Ibiza prawn croquets with aji mayonnaise and prawn sashimi	19€
Deboned pigs' trotters with crayfish and smoked eggplant cream	26€
Roasted red peppers flatbread with smoked sardine with <i>Kalamata</i> spheres	14€
Seabass tartare with avocado and green apple	23€
Ibicencan prawn with garlic oil	27€

✿ **MEAT**

Veal tripe with pig trotters and snout with fried egg and french fries	17€
Deboned sucking pig with celeri cream and ginger syrup pineapple	27€
Goatling with Moroccan style dry fruits and foie bonbon	27€
Sirloin steak with mustard and honey sauce and fried stuffed potatoes	25€
Payes chicken cannelloni with mushroom bechamel and braised sauce	23€
Steak tartar with french fries	26€

✿ **GARNISH**

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

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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 with black olives, romesco sauce 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€
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 ibicencan prawns paella with alioli	24€
Cuttlefish, monkfish and ibicencan 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

Semi-liquid almond sponge cake with yoghurt and cherry ice cream	9€
<i>Ses Cabretes</i> goat's cheesecake with wild berries compote and strawberry and basil sorbet	10€
<i>Es Ventall</i> chocolates	10€
Sweet fruit curry with coconut foam and yogurt ice-cream	9€
Brownie with salted caramel ice cream and peanut toffe sauce (recommended for two people)	12€
Babà, thyme liqueur, citrus salad and crunchy vanilla ice cream	9€

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