



## TASTING MENU

- ✿ Homemade bread and olive oil from Ibiza
- ✿ Can Rich red vermut and blood orange liquid bonbon.
- ✿ Yellowtail tartar with avocado and apple.
- ✿ Ibizan prawn croquet with aji mayonnaise.
- ✿ Chicken pate with almond and carob.
- ✿ Sobrasada and honey fritter.
- ✿ Dried tomatoes flatbread with smoked sardine and kalamata olives.
- ✿ Pumpkin cream, goat cheese, spices and ibizan prawn.
- ✿ Roasted aubergine, nuts praline, basil cream and yuzu gel.
- ✿ Braised tuna belly, tomatoes and evoo.
- ✿ Lamb, chard, dried fruits and yogur.
- ✿ Lamb shoulder as my father taught me.
- ✿ Cucumber, apple and basil.
- ✿ White.
- ✿ Petit fours.

*Price per person 85€*

*(VAT incl.)*

*You can consult our allergen menu*



## TASTING MENU TRIBUTE

- ✿ Homemade bread and olive oil from Ibiza
- ✿ Can Rich red vermut and blood orange liquid bonbon.
- ✿ Yellowtail tartar with avocado and apple.
- ✿ Ibizan prawn croquet with aji mayonnaise.
- ✿ Chicken pate with almond and carob.
- ✿ Sobrasada and honey fritter.
- ✿ Dried tomatoes flatbread with smoked sardine and kalamata olives.
- ✿ Beetroot and ecologic strawberry tartare with cold almond cream.
- ✿ Pumpkin cream, goat cheese, spices and ibizan prawn.
- ✿ Roasted aubergine, nuts praline, basil cream and yuzu gel.
- ✿ Creamy rice with prawns, kimchi cream and lime.
- ✿ Braised tuna belly, tomatoes and evoo.
- ✿ Lamb, chard, dried fruits and yogur.
- ✿ Lamb shoulder as my father taught me.
- ✿ Cucumber, apple and basil.
- ✿ White cheese, honey and saffron.
- ✿ White.
- ✿ Petit fours

*Price per person 120€*

*(VAT incl.)*

*You can consult our allergen menu*

 **STARTERS**

Home made bread and ali-oli	2,50€ <i>per person</i>
Oscietra Caviar, 30gr served with bread and butter	48€
Artichoke salad with free range egg, Mahon cheese, creamy mascarpone and anchovies	19€
Beetroot and ecologic strawberry tartare with cold almond-coco cream and basil gel	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 ibizan crayfish and smoked eggplant cream	26€
Dried tomatoes flatbread with smoked sardine and kalamata olives	17€
Seabass tartare with avocado, green apple and crispy nori seaweed	23€
Smoked aubergine with basil cream, nuts praline and yuzu gel	15€
Ecologic fried eggs in EVOO with sobrasada, fresh truffle and fried potatoes with garlics and peppers	21€

**MEAT**

Lamb shoulder roasted in a wood-fired oven dad's recipe	32€
Deboned sucking pig with celeri cream and caipirinha pineapple	27€
Deboned pig rib with roasted sweet potato, pickled beetroot and raspberry hoisin sauce	28€
Sirloin steak with mustard and honey sauce and fried potatoes with garlic and peppers	27€
Payes chicken cannelloni with mushroom bechamel, braised sauce and fresch truffle	25€
Steak tartar with french fries (add fresh truffle +6€)	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€
Green salad	12€

*(VAT incl.)**You can consult our allergen menu*

**FISH**

Bullit de peix with a banda shell-free seafood rice ( <i>minimum 2 people. Price per person</i> )	39€
Yellowtail tataki with quinoa salad, teriyaki sauce and parsnip purée (extra Caviar Oscietra 15€)	32€
Cod with vegetable ratatouille, potatoes and cauliflower purée and nuts	27€
Almadraba tuna tartare with ecologic fried egg and french fries (extra fresh truffle 6€)	34€
Fresh fish of the day	<i>p.l.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**

Chocolate, coffee and hazelnut	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€
Pistachio and basil mille-feuille with lemon and ginger sorbet	10€
Apple pie with tonka bean ice-cream	10€
White cheese, honey and saffron	9€

*(VAT incl.)**You can consult our allergen menu*