



## TASTING MENU

- ✿ Home made bread and olive oil from Ibiza
- ✿ Eivigin – apple – mint bonbon
- ✿ Ibiza prawn croquet with aji mayonnaise and prawn sashimi
- ✿ Dried tomatoes profiterole with “Ses Cabretes” goat cheese & kalamata olives
- ✿ Tuna tartare – lime & coriander sorbet
- ✿ Squid and *sobrasada* (*pork sausage*) brioche with black garlic alioli
- ✿ Beetroot and ecologic strawberry tartare with cold almond & coconut cream & basil cream
- ✿ Fish of the day with slow cooked tomato sauce & thai foam
- ✿ Filled deboned lamb carré with dried fruits, smoked aubergine and basil cream
- ✿ Green
- ✿ *Ambrosia*
- ✿ Petit fours

*Price per person 90€*

*(VAT incl.)*

*You can consult our allergen menu*



## ✿ STARTERS

Home made bread and ali-oli	2,50€ <i>per person</i>
Caviar with toasted bread and butter	50€
Artichoke salad with free range egg, Mahon cheese and mascarpone & anchovies cream and pine nuts	19€
Beetroot and ecologic strawberry tartare with cold almond&cococonut cream and basil gel	18€
Tuna ventresca tataki with teriyaki, quinoa and celery (Extra caviar 15€)	23€
Dentex ceviche with citrus tiger milk and sweet potatoes chips	29€
Ibiza prawn croquets with <i>ají</i> mayonnaise and prawn sashimi	19€
Lobster salmagundi with pistachio cold cream ( Extra caviar 15€)	34€
Cow burrata with sobrasada, Mahón cheese, strawberry and basil	14€
Deboned pigs' trotters with ibicenca prawns and smoked aubergine cream	26€
Squid and <i>sobrasada</i> ( <i>pork sausage</i> ) roll with black garlic alioli	17€
Seabass tartare with avocado, green apple and crispy nori seaweed	23€

## ✿ FISH

<i>Bullit de peix</i> with <i>a banda</i> shell-free seafood rice ( <i>minimum 2 people. Price per person</i> )	39€
Monkfish loin and foie mit-cuit, sweet wine gelee and squid ink <i>tuiles</i>	35€
Dentex loin with cold almond-coconut cream, tomato tartare and dry nuts	43€
Tuna ventresca tartare with free range fried egg and french fries (Extra caviar +15€)	36€
Grouper fish loin with slow cooked tomato sauce and thai foam	38€
Fresh fish of the day	<i>p.t.m.</i>

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## ❖ MEAT

Deboned lamb carré filled with foie and dried fruits and smoked aubergine with nits praliné & basil cream	42€
Deboned pig rib with rasbery hoisin, sweet potatoes and beetroot cream and ginger syrup pineapple	28€
Sirloin steak with confit leeks, spicy tomato sauce & blue cheesse cream	28€
T bone steak (Aprox 1Kg) with french fries with peppers & garlics	65€/Kg
Steak tartar with french fries	29€

## ❖ 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€
Free shell lobster and cuttle fish paella	36€
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, caramel & salt	10€
<i>Ses Cabretes</i> goat's cheesecake with wild berries sauce and strawberry & basil sorbet	10€
Pistachio and basil mille-feuille with lemon and ginger sorbet	9€
Apple pie with tonka bean ice-cream	9€
“Tiramisú”	10€
Carrot cake, vanilla cream and cinnamon ice-cream	10€

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