



TASTING MENU

- ✿ Homemade bread and olive oil from Ibiza
- ✿ Ibiza prawn croquette with aji mayonnaise and *gambusí* prawn sashimi
- ✿ Eivigin - apple - peppermint bonbon
- ✿ Dried tomatoes profiterole with *Ses Cabretes* goat cheese & Kalamata olives
- ✿ Rice cracker with prawns' tartare and "their heads"
- ✿ Black sesame & cocoa nibs *tuile*, tuna and caviar
- ✿ Stewed squid and sobrassada Chinese bun
- ✿ Green tomatoes cold cream with EVOO sorbet and Ibiza prawns
- ✿ Beetroot and ecologic strawberry tartare with cold almond & coconut cream and basil cream
- ✿ Tuna ventresca tataki with quinoa, celery and citronella foam
- ✿ Low temperature San Miguel suckling pig with melon caipirinha and sweet potatoes
- ✿ Green
- ✿ Orange
- ✿ Petit fours

Price per person 97€

Wine pairing option 50€

(VAT incl.)

You can consult our allergen menu



✿ *STARTERS*

Homemade bread and alioli	2,50€ <i>per person</i>
Caviar can (30gr) with toasted bread and butter	50€
Ibicenca tomatoes salad with Ibiza cows' burrata, pistachios, basil and strawberries	19€
Beetroot and ecologic strawberry tartare with cold almond & coconut 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>aji</i> mayonnaise and prawn sashimi	19€
Lobster salmagundi with pistachio cold cream (extra caviar +15€)	34€
Ibiza cow's burrata with sobrassada, strawberry and basil	14€
Deboned pigs' trotters with Ibiza prawns and smoked aubergine cream	26€
Oven roasted aubergine with nuts praline, basil cream and citric fruits	17€
Seabass tartare with avocado and green apple	25€
Tomatoes' cold cream with pure olive oil sorbet and Ibiza grilled prawns	26€

✿ *FISH*

<i>Bullit de peix</i> with <i>a banda</i> shell-free seafood rice (<i>minimum 2 people. Price per person</i>)	39€
Wood oven cooked whole piece of fish with sliced potatoes and vegetables	<i>m.b.p</i>
Cod confit with potatoes & cauliflower cream, <i>micro-ratatouille</i> and nuts	28€
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>m.b.p</i>

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❖ **MEAT**

Deboned lamb carré filled with foie & dried fruits, roasted aubergine and basil cream	42€
Deboned pig rib with raspberry hoisin, sweet potatoes cream and pickled beetroot	28€
Entrecote steak with confit leeks, spicy tomato sauce & blue cheese cream	28€
Ribeye steak (1Kg approx.) served with French fries, peppers & garlicks	65€/Kg
Steak tartar with French fries	29€

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

Fish and seafood paella	28€
Meat and seafood mixed paella	20€
Cuttlefish and Ibiza prawns' paella with alioli	24€
Cuttlefish, monkfish and Ibiza prawns black rice paella	26€
Free shell lobster and cuttlefish paella	36€
Vegetable paella	18€

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

Fish and seafood fideua	28€
Meat and seafood mixed fideua	20€
Vegetable fideua	18€

❖ **DESSERTS**

Chocolate, caramel & salt	10€
Ses Cabretes goat's cheesecake with wild berries sauce and strawberry & basil sorbet	10€
Pistachio and basil mille-feuille with lemon & ginger sorbet	9€
Apple pie with tonka bean ice-cream	9€
Slow cooked watermelon carpaccio, mint oil and gintonic sorbet	9€
Fruits sweet curry with yogurt ice-cream and coconut foam	9€

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