



TASTING MENU

- ✿ Homemade bread and olive oil from Ibiza
- ✿ Squid ink cracker, trout eggs and black garlic
- ✿ Ibiza prawn croquette with aji mayonnaise and *gambusí* prawn sashimi
- ✿ Black sesame & cocoa nibs *tuile*, tuna and caviar
- ✿ Yellowtail tartare taco with green apple and avocado
- ✿ Dried tomatoes profiterole with *Ses Cabretes* goat cheese & truffle
- ✿ Blood orange and *Can Rich* vermouth chocolate bonbon
- ✿ Lobster *consommé*
- ✿ Mushroom's Chinese bun
- ✿ Tuna ventresca, raw almond, tomato and lemongrass
- ✿ Lamb, smoked aubergine and dried fruits
- ✿ Green
- ✿ Ses Cabretes
- ✿ Petit fours

Price per person 90€

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

* **STARTERS**

Homemade bread, alioli and olives	2,50€ <i>per person</i>
Caviar can (30gr) with toasted bread and butter	50€
Roasted pumpkin salad with spices, sweet potatoes, smoked stracciatella, pomegranate and pine nuts	19€
Beetroot and ecologic strawberry tartare with cold almond & coconut cream and basil gel	18€
Ibiza prawn croquets with <i>aji</i> mayonnaise and prawn sashimi	19€
Lobster's consommé	26€
Ibiza cow's burrata with sobrasada, strawberry and basil	14€
Deboned pigs' trotters with Ibiza prawns and smoked aubergine cream	26€
Ibiza squid brioche with sobrasada, black garlic alioli and fried onion rings	17€
Beef tuetano with steak tartare, foie cream and fried free-range egg white	26€
Sobrasada fritters, cured cheese cracker and tomato cream	16€
Black pork jowl's ssäm with lobster, barbeque sauce and free-range eggs in textures	21€

* **MEAT**

Local chicken cannelloni with mushrooms & truffle bechamel	28€
Aged beef meatballs with celery cream, free-range fried eggs and French fries	26€
Beef and Pork tripe with free-range fried eggs and French fries	18€
Entrecote steak with confit leeks, spicy tomato sauce & blue cheese cream	28€
Ribeye steak (1Kg approx.) served with French fries, peppers & garlics	65€/Kg
Steak tartare with French fries	29€

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* **FISH**

Bullit de peix with a banda shell-free seafood rice (<i>minimum 2 people. Price per person</i>)	39€
Cod confit with potatoes & cauliflower cream, micro-ratatouille and nuts	28€
Tuna ventresca tartare with free-range fried egg and French fries (extra caviar +15€)	36€
Grilled tuna ventresca with citric teriyaki and homemade tomato sauce	38€
Fresh fish of the day	<i>m.b.p</i>

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

Fish and seafood paella or fideua	28€
Meat and seafood mixed paella or fideua	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 or 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 and lemon & ginger sorbet	10€
"Apple pie" with tonka bean ice-cream	9€
"Lemon Pie" with <i>sablé</i> cookie ice-cream	9€
Black forest	10€

(VAT incl.)

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