



TASTING MENU

- ✿ Home made bread and olive oil from Ibiza
- ✿ Rayfish *brandade* airbag
- ✿ Ibiza prawn croquette with aji mayonnaise and *gambusí* prawn sashimi
- ✿ Black sesame & cocoa nibs *tuile*, tuna and caviar
- ✿ Raspberry & limoncello liquid bonbon
- ✿ Semi-dried winter tomatoes flatbread, pine nuts, spinachs & EVOO cured cheese
- ✿ *Sa Cova* farm chicken sequence:
 - ✿ Chicken pate *sablé* with orange mermelade
 - ✿ *Sofrit Payés* Chinese bun
 - ✿ *Consommé*
- ✿ Beetroot and ecologic strawberry tartare with cold almond & coconut cream and basil cream
- ✿ Oyster tempura, citric teriyaki & roastead sweet potato
- ✿ Deboned suckling pig, pineapple osmosis, peanuts & celeriac
- ✿ Strawberry-Almond
- ✿ *Ses Cabretes*
- ✿ Petit fous

Price per person 97€

Wine pairing option +50€

(VAT incl.)

You can consult our allergen menu

* **STARTERS**

Home made bread and ali-oli	3 € <i>per person</i>
Caviar (30 gr.) with toasted bread and butter	56 €
Fresh or ceviche style oyster	7 € fresh / 8 € ceviche
Artichoke salad with free range egg, Mahon cheese, anchovies cream and pine nuts	19 €
Beetroot and ecologic strawberry tartare with cold almond&coconut cream and basil gel	18 €
Ibiza prawn croquets with <i>ají</i> mayonnaise and prawn sashimi	20 €
Free range egg open omelette, wheat green asparagus & crayfish	24 €
Semi-dried winter tomatoes flatbread, spinachs, pine nuts, artichokes & EVOO cured cheese	18 €
Deboned pigs' trotters with ibicencan prawns and smoked aubergine cream	26 €
Squid and <i>sobrasada</i> (<i>pork sausage</i>) roll with black garlic alioli & onion rings	19 €
Dentex ceviche with citrus tiger milk and sweet potatoes chips	29 €
Confit leeks, <i>romesco</i> (tomato sauce), Mahon cured cheese & black olives powder	16 €
Sauteed lobster with garlic	Spanish 120 €/Kg. Canadian 75 €/Kg

* **FISH**

<i>Bullit de peix</i> with <i>a banda</i> shell-free seafood rice (<i>minimum 2 people. Price per person</i>)	40 €
<i>Guisat de peix</i> fish stew (<i>minimum 2 people. Price per person</i>)	38 €
Confit cod loin with spinachs & chickpeas	29 €
Seabass loin with almond&coconut cream, tomato tartare, pine nuts & celeriac	35 €
Grilled tuna ventresca with citric teriyaki tomato and cucumber	43 €
Fresh fish of the day	<i>p.t.m.</i>

* **MEAT**

Chicken cannelloni with mushroom bechamel and truffle	28 €
Goating "Ravioli" with smoked aubergine cream, nuts, kale cabbage	28 €
Sirloin steak with confit leeks, spicy tomato sauce & blue cheese cream	29 €
T bone steak (Aprox 1Kg) served with french fries, peppers & garlics	69 €/Kg
Steak tartar with home made french fries	29 €

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

Fish and seafood paella or fideua	28 €
Mixed meat and seafood paella or fideua	22 €
A banda rice or fideua with cuttlefish & ibicenca prawns, with alioli	24 €
Monkfish & cuttlefish black rice paella with ibicenca prawns & green beans	28 €
Free shell lobster and cuttlefish black rice paella	36 €
Chicken farm & pork rib paella with artichokes and baby broad beans	20 €
Vegetable paella or fideua	19 €

* **DESSERTS**

Chocolate, caramel & salt	12 €
Pears "tarte tatin" miso toffe & Lotus ice-cream	10 €
"Lemon pie" with sablé biscuit	10 €
Pistachio and basil mille-feuille with citrics & lemon and ginger sorbet	12 €

(VAT incl.)

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