

**TASTING MENU**

- ✿ Home made bread and olive oil from Ibiza
- ✿ Rayfish *brandade* airbag
- ✿ Ibiza prawn croquette with aji mayonnaise and prawn sashimi
- ✿ Black sesame & cocoa nibs tuile, tuna and caviar
- ✿ Ceviche style oyster
- ✿ Raspberry & limoncello liquid bonbon
- ✿ Steak tartar
- ✿ Beetroot and ecologic strawberry tartare with cold almond-coconut cream and basil gel
- ✿ Tuna ventresca tartar with cold tomato cream & EVOO sorbet
- ✿ Chicken pate sablé with orange mermelade
- ✿ Sofrit Payés Chinese bun
- ✿ Consommé
- ✿ Deboned suckling pig, melon osmosis, thai peanuts & celeriac
- ✿ Mandala
- ✿ Abinao
- ✿ Petit fous

Price per person 105€

Wine pairing option +55€

(VAT incl.)

You can consult our allergen menu

✿ **STARTERS**

Home made bread, ali-oli and olives	4 € per person
Caviar (30 gr.) with toasted bread and butter	59 €
Fresh, ceviche style oyster or with caviar	7 € fresh / 8 € ceviche / 17 € caviar
Ibicenca tomatoes salad with Ibiza cows' burrata and pesto	20 €
Beetroot and ecologic strawberry tartare with cold almond-coconut cream and basil gel	20 €
Ibiza cow's burrata with ibicenca sobrasada, basil and strawberry	18 €
Tuna ventresca tartar with cold tomato cream, EVOO sorbet & raspberry tuile (caviar option+17€)	28 €
Iberican ham with home made toasted bread & grated natural tomato	28 €
Lobster salmagundi with pistachio cold cream & EVOO caviar (extra caviar +17€)	35 €
Dentex ceviche with yellow aji tiger milk and sweet potatoes chips	30 €
Ibiza prawn croquets with <i>aji</i> mayonnaise and prawn sashimi	20 €
Black pork jowl's Ssam with lobster, korean barbeque sauce & creamy egg yolk	12 €
Oven roasted aubergine with almond praline, basil cream and lemon caviar	21 €
Deboned pigs' trotters with ibicenca prawns and smoked aubergine cream	27 €
Confit leeks, <i>romesco</i> (tomato sauce), Mahon cured cheese & black olives powder	17 €

✿ **FISH**

<i>Bullit de peix</i> with a banda shell-free seafood rice (<i>minimum 2 people. Price per person</i>)	43 €
Ibicenca lobster <i>caldereta</i> (<i>minimum 2 people</i>)	160 €/Kg
Grouper fish loin with lobster cream, braised avocado & romesco	43 €
Seabass loin with almond-coconut cream, tomato tartare with dried peaches & pinenuts	40 €
Monkfish loin with potato-cauliflower cream, micro <i>ratatouille</i> and nuts	43 €
Grilled tuna ventresca with tomato textures	43 €
Ibicenca lobster with fried eggs and potatoes (<i>minimum 2 people</i>)	165 €/Kg
Sauteed lobster with potatoes & fried eggs (<i>minimum 2 people</i>)	Spanish 135 €/Kg. Canadian 100 €/Kg
Fresh fish of the day	<i>p.t.m.</i>

(VAT incl.)

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* **MEAT**

Sirloin steak with confit leeks, spicy tomato sauce & blue cheese cream	32 €
T bone steak (Aprox 1Kg) served with french fries, peppers & garlics	75 €/Kg
Steak tartar with home made french fries	32 €
Deboned pork rib " <i>porc negre</i> " with raspberry hoisin sauce, roasted sweet potato and pickled beetroot	34 €
Lamb shoulder finished in a wood-fired oven with vegetables and fried onion rings	34 €

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

Fish and seafood paella or fideua	31 €
Mixed meat and seafood paella or fideua	26 €
<i>A banda</i> rice or fideua with ibicenca prawns, cuttlefish & alioli	26 €
Monkfish & cuttlefish black rice paella with ibicenca prawns	30 €
Free shell lobster and cuttlefish paella	39 €
Chicken farm & pork rib paella with artichokes and baby broad beans	25 €
Vegetable paella or fideua	24 €
Ibicenca lobster paella or fideua	175€/ kg (caviar option+25€/per person)

* **DESSERTS**

Chocolate, caramel & salt	12 €
Pears "tarte tatin" miso toffe & Lotus ice-cream	11 €
"Lemon pie" with sablé biscuit	11 €
Pistachio and basil mille-feuille with citrics & lemon and ginger sorbet	12 €