

APPETIZERS

- Infusion of the Ibiza forest
- Salmorejo cream shot
- Homemade toast
- Guacamole cone with sardine
- Base of parmentier with Ibiza pork

STARTERS

- Salad from the Ibiza vegetable garden with dried fruit vinaigrette € 18 
- Salad of tomatoes, Ibiza cheeses, tomato water and "Palocortado" € 20 
- Vegetable Wok € 28 
- Beetroot tartar, sour apple with aromatic mustards € 18 
- "5 Jotas" ham with coca bread, tomato and a good olive oil € 32
- Coca wonton with tuna layer, citrus touches, black garlic & lyophilized flower € 27
- Tuna tartare with caviar emulsion, wasabi mayonnaise apple & wasabi ice cream € 30

CREAMS FROM OUR GARDEN

- Cauliflower cream € 16 
- Pumpkin cream € 16 
- Chlorophyll cream (zucchini, spinach, celery, chard) € 18 
- Carrot and Espelette cream € 16 
- Salmorejo € 18 

All our creams are served with toppings to choose between: Hazelnuts, nuts, cashews, raisins, toast, crispy ham, lyophilized onions, freeze-dried corn, dried bonito, horseradish, ginger, poached egg + € 3.

SEAFOOD

- Prawns with flavored mayonnaise € 26
- Red shrimp with a splash of good olive oil € 38
- Squid noodles, poached egg, smoked eel and smooth miso broth € 23
- Octopus braised with potato, death trumpet and "mojo picón" € 25

We also have crustaceans out of menu.

RICES

Partridge rice from the island with a fresh citrus twist	€ 32
Fresh fish rice from Ibiza's fish market	€ 30
Rice with vegetables grown with love in our garden	€ 28 🌿

FISH

Monkfish with seafood sauce, star anise and almond	€ 32
Sea bass with sautéed vegetables wok	€ 38
Fish from the Ibiza fish market	m. p.
<i>They are the fish of the fish markets according to capture</i>	

MEATS

Long and tender cooking...

Black pork cheek of Ibiza with soft sobrasada sauce	€ 34
Oxtail with different pumpkin textures	€ 36
Lamb at low temperature with smoked eggplant	€ 38

In our charcoal oven...

Beef steak with vegetable garnish	
<i>Price per kilo € 68. Approximate portion per person: 600 gr.</i>	
Sirloin with vegetables	€ 30

DESSERTS

Pineapple pine with pinewood	€ 16
"Torrija" with vanilla ice cream	€ 16
Fig compote with lemon crumble and prickly pear ice cream	€ 16
Ibiza cheese cake	€ 16
Chocolate and hazelnut sunset	€ 18
Pineapple osmotized with anise and fruit sorbet	€ 15
Assortment of cheeses from the Balearic Islands	€ 18

Oil, bread service and appetizers € 8 · Water service € 4.

Minimum service of two dishes per person.