




APPETIZERS

- Parmesan chip with caramelized onion and Ibiza sobrasada
 Obulato of pine nuts and cured cheese
 Crunchy of wonton with marinated shrimp
 Mackerel on our bloody mary of fresh tomatoes

VEGETARIAN

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| Tender leaf salad with nuts vinaigrette | 18 €   |
| Salad of creamy burrata and braised vegetables | 24 €  |
| Leeks candied on cream of potato and tender vegetables | 18 €   |

CREAM FROM THE GARDEN

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| Cauliflower cream | 18 €   |
| Pumpkin cream with olive oil emulsion | 16 €   |
| Salmorejo with assorted toppings to choose
<i>(Poche egg 3 €)</i> | 18 €   |

STARTERS

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|--|------|
| Cherry gazpacho with prawns | 18 € |
| Foie in terrine with reduction of Pedro Ximénez,
fruits and spiced bread | 28 € |
| Sheets of wonton pasta with tuna belly
mayonnaise, black garlic smoothie and orange supreme | 27 € |
| Tuna tartar with caviar emulsion, wasabi mayonnaise
and apple and wasabi ice cream | 30 € |
| Shrimp ravioli with seafood velotte | 30 € |
| "5 jotás" Ham with coca bread, tomato and olive oil | 32 € |

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|---------------------------------------|-----|
| Water service | 3 € |
| Oil bread and snacks service | 8 € |
| Minimum service two dishes per person | |

The dishes in the menu may contain allergens.

Please notify us immediately of any intolerances and/or allergies.

Vegetarian  Vegan 

VAT included - *The products may vary according to season*



FROM THE SEA

SEAFOOD

Oysters in natural	4 € / ud
Grilled prawns with flavored mayonnaises	26 €
Red shrimp on a bed of salt with a drizzle of olive oil	38 €

RICE

Rice of fresh fish from La Lonja de Ibiza	30 € / pp
Rice with vegetables grown in our garden 🌿🌾	28 € / pp
Mushroom, Iberian and Mahón cheese risotto	29 €

FISH

Scallop with porrusalda, turnip daikon, pak choi and spinach sauce emulsified with garlic and oil	32 €
Whole grilled turbot accompanied by baked potatoes	36 €
Sea bass with vegetables from our garden	38 €
Fresh fish from La Lonja de Ibiza	sc
<i>Fish from the market according to capture</i>	

FROM THE FIELD

MEAT

Veal candied beef with beet and seasonal vegetables	30 €
Lamb at low temperature with smoked eggplant	38 €
Pigeon with potato gnocchi	39 €
Beef fillet with mashed potato, mushrooms and "mojo picón"	36 €
"Secreto ibérico" to rosemary with touches of sour apple	32 €

Water service	3 €
Oil bread and snacks service	8 €
Minimum service two dishes per person	

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