



Our goal is to design a menu full of beauty, sensuality, and fragrances, where the protagonism is shared by the product and its seasonality.

We cook what the orchard, fish markets, forests, trusted suppliers offer us... they set the rhythm of our dishes.

We wish to feed not only the stomach, but also curiosity and desire through sincere, fun and consistent cuisine.

Without doubt, it is the most suggestive, ambitious, seductive, and coveted space at the Hacienda Na Xamena hotel.

Welcome to our most unique territory.  
Welcome to Edén.





## TO SHARE



IBERIAN HAM 	36 per 100GR
Iberian bellota ham served with "coca" bread, branch tomato and olive oil.	
GRILLED VEGETABLES   	24
Arrived from the orchard and cooked in a charcoal oven, romesco and gremolata.	
IBIZA CAVIAR CHEMINÉE ROYALE    	175 per 50GR 350 per 100GR
Served with Blinis and fresh butter.	

## STARTERS



ORGANIC TOMATO "ALVAR"     	30
Semi preserved tomatoes from our garden, tuna belly carpaccio, lemon verbena tea.	
MEDITERRANEAN BLUEFIN TUNA  	34
Tartare, roasted beetroot crusted with salt from Ibiza, forest scent.	
IBIZA RED SHRIMP 	32
Red prawn carpaccio, preserved lemon, flowers of the moment.	
*Add Caviar Cheminée Royal to your plate	*4 per GR
OCTOPUS   	30
Cooked in the oven with "Manzanilla de Sanlúcar", Iberian pork belly and parsnip.	
FOIE GRAS    	32
Lightly pickled, citrus, and pickled mango.	





## FROM THE SEA



- FISH OF THE DAY FROM IBIZA MARKETS ➔ ▲ 34  
Steamed vegetables from our garden, saffron coulis, rosemary breeze.
- RED SNAPPER ➔ ● ▲ 36  
Baked with langoustines and mushrooms in bouillabaisse sauce.
- JIG CALAMAR 🦀🦑 38  
Stuffed with sobrassada and lobster and sautéed from Zoe's garden.
- ROASTED FISH IN SALT AND IBIZA SEAWEED CUSTARD ➔ 🍴 34  
Served with "provenzal" candied artichokes from our garden. Price subject to catch of the day.  
\*Served for 2 people.

## FROM THE LAND



- GALICIAN BEEF "LUISMI" ● ● ▲ 36  
Loin cooked in a charcoal oven, duxelle Paris Iberian terrine and our classic bearnaise.
- SURF AND TURF 🦀▲ 34  
Farmhouse pigeon and red prawn rice.
- ANYELL D'ÉIVISSA ● 🌿 ▲ 32  
Boneless shoulder, pine nuts cream and sweetbreads.
- WILD RABBIT 🌿 ● ● 🍴 ▲ 30  
Boneless and stuffed in royal style, truffled parmentier.





## SWEET WORLD



- FLOWER POWER  14  
Orange blossom marshmallows, lavender meringues, citronella ice cream, melon, and jasmine cold soup.
- ALMOND  14  
Almond coulant, natural wildflower honey ice cream.
- TORRIJA "MADE THE OLD WAY"  14  
Homemade caramelized brioche with frozen almond cream and Rum Zacapa.
- CHOCOLATE "ALTO EL SOL"  14  
65% chocolate unctuous, hazelnut and carob praline, cocoa pulp sorbet.
- CAFÉ  14  
Crunchy cannelloni with Lavazza Oro coffee mousse and chocolate.





## ALLERGEN SIGNS



Gluten



Crustaceans



Eggs



Fish



Soya



Lactose



Nuts



Celery



Mustard



Sesame seeds



Sulphur and sulphites



Shellfish



Vegan



Vegetarian



Prices in € VAT included