



This is the story of a secret garden created in a natural setting, in the heart of the "Can Llusia de Sa Torre" estate

In this unique place, the sensitivity and passion of the Lipszyc family for nature and gastronomy are conjured.

























We propose a gastronomic journey through the wildest landscape of Ibiza, a walk and a gastronomic story.

Welcome to our most unique territory.

Welcome to Eden.


























BURRATA	  	20
Burrata salad, tomatoes from our garden and Kalamata olives crumble.		
VEGETABLE ARLEQUIN	 	18
Roasted beets in Ibizan salt crust, pickled lemon, and Ibizan pepper.		
VIETNAMESE BOWL	    	18
Crunchy lettuce, daikon, cashew nuts, mint and fresh coriander.		
ROYAL QUINOA	  	18
In salad of mint, beetroot and orange.		
SPRING FLOWER	   	20
Candied artichoke, free-range egg, creamy Ibizan potato and almonds.		
GRILLED VEGETABLES	  	24
Arrived from the orchard and cooked in a charcoal oven, romesco and gremolata.		
AGNOLOTTI	   	24
Homemade fresh pasta, fresh ricotta, ramallet tomatoes and rosemary breeze.		





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.
- CAFE    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