



# GROUPS MENU

Minimum 6 persons per table.

95 €

Per person, VAT included.





## TO SHARE



ACORN-FED IBERIAN HAM 

Iberian bellota ham served with "coca" bread, branch tomato and olive oil.

ANCHOVIES 00 FROM CANTÁBRICO  

HOMEMADE HAM CROQUETTES 

GRILLED VEGETABLES  

Arrived from the orchard and cooked in a charcoal oven, romesco and gremolata.

## TO START

Choose one of the options below



ORGANIC TOMATO "ALVAR"     

Semi preserved tomatoes from our garden, tuna belly carpaccio, lemon verbena tea.

IBIZA RED SHRIMP 

Red prawn carpaccio, preserved lemon, flowers of the moment.

\*Add Caviar Cheminée Royal to your plate for 4€ per gm

OCTOPUS   

Cooked in the oven with "Manzanilla de Sanlúcar", Iberian pork belly and parsnip.








## FROM THE LAND AND SEA

Choose one of the options below



FISH OF THE DAY FROM IBIZA MARKETS  

Baked with langoustines and mushrooms in bouillabaisse sauce.

GALICIAN BEEF "LUSMI"   

Loin cooked in a charcoal oven, Iberian terrine and our classic bearnaise.

ANYELL D'EIVISSA   

Boneless shoulder, pine nut cream and sweetbreads.

## SWEET WORLD

Choose one of the options below



FLOWER POWER   

Orange blossom marshmallows, lavender meringues, citronella ice cream, melon, and jasmine cold soup.

TORRIJA "MADE THE OLD WAY"     

Homemade caramelized brioche with frozen almond cream and Rum Zacapa.

CHOCOLATE "ALTO EL SOL"     

65% chocolate unctuous, hazelnut and carob praline, cocoa pulp sorbet.





# ALLERGENS SIGNS



Gluten



Crustaceans



Eggs



Fish



Soya



Lactose



Nuts



Celery



Mustard



Sesame seeds



Sulphur and sulphites



Shellfish



Vegan



Vegetarian

