



NATURALIDAD

Create your menu by choosing one option from each section below.

TO START

BURRATA   

Burrata salad, tomatoes from our garden and Kalamata olives crumble.

CEVICHE  

Fish of the day and Ibizan red onions.

OCTOPUS   

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




FROM THE LAND AND SEA

SURF AND TURF   

Mellow carnaroli rice with octopus, red shrimp and mushrooms.

FISH OF THE DAY FROM IBIZA MARKETS  

Baked with langoustines and mushrooms in bouillabaisse sauce.

GALICIAN BEEF "LUISMI"   

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

SWEET WORLD

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

