



ESENCIA

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

TO START

OCTOPUS    

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

ORGANIC TOMATO "ALVAR"     

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

MEDITERRANEAN BLUEFIN TUNA  

Tartare, roasted beetroot crusted with salt from Ibiza and forest scent.




FROM THE LAND AND SEA

ANYELL D'EIVISSA   

Boneless shoulder, pine nut cream and sweetbreads.

FISH OF THE DAY FROM IBIZA MARKETS  

Steamed vegetables from our garden, saffron coulis, rosemary breeze.







GALICIAN BEEF "LUISMI"   

Loin cooked in a charcoal oven, duxelle Paris 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.





ALLERGEN SIGNS



Gluten



Crustaceans



Eggs



Fish



Soya



Lactose



Nuts



Celery



Mustard



Sesame seeds



Sulphur and sulphites



Shellfish



Vegan



Vegetarian

