



PRIMAVERA

First Harvest

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.

LITTLE SPRING BITES :

Seaweed and black garlic tempura.    



Roasted leeks and aubergine caviar tatin.    



Zucchini tartare and flowers of the moment.  



VEGETABLE ARLEQUIN  

Roasted beets in Ibizan salt crust, pickled lemon, and Ibizan pepper.



SPRING FLOWER    

Candied artichoke, free-range egg, creamy Ibizan potato and almonds.



GRILLED VEGETABLES   

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



AGNOLOTTI    

Homemade fresh pasta, fresh ricotta, ramallet tomatoes, rosemary breeze.



FLOWER POWER   

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





ALLERGENS SIGNS



Gluten



Crustaceans



Eggs



Fish



Soya



Lactose



Nuts



Celery



Mustard



Sesame seeds



Sulphur and sulphites



Shellfish



Vegan



Vegetarian

