



Create your menu by choosing one option from each section

To start

TOMATE "EDÉN"

Smoked burrata ice cream, coffee and gin infusion with basil oil

MEDITERRANEAN BLUEFIN TUNA

Tartar, pickles vegetable with salt from Ibiza and forest scent

STEAK TARTAR

Mudejar galician, knife-cut classic dressing and grilled bone marrow

RED LOBSTER

Red lobster salad, cherry tomato, peach and basil oil

Add Oscietre Caviar to your plate · 4€/gr

Land & Sea

WILD SEABASS

Roasted fish scales, sorrel sauce with green beans and onion

GALICIAN BEEF FILLET

Loin cooked in a charcoal oven, Ibizan red wine and smoked mashed potatoes

ANYELL D'EIVISSA

Lacquered sirloin, aubergine caviar and olive oil

RED SHRIMPS RAVIOLI

Homemade ravioli with shrimp reduction, citronella, ginger and Persil emulsion



Sweet world

FLOWER POWER

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

MELON CAIPIRINHA

Cold mint soup, melon in caipirinha and coconut ice cream

CHOCOLATE "ALTO AL SOL"

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

PETITE FOURS

