



NATURALIDAD MENU

The aperitifs are prepared according to the craving of the countryside and the sea upon the seasonality. Our Chef proposes to start your appetite, and let yourselves be seduced by small bites, seductive and tasty.

Let yourself be carried away on this journey through our marvellous environment.

TO START

ORGANIC TOMATO

"Carta de música" tomatoes from our garden, burrata, semi preserved tomato and tuna belly

o

WILD SIRVIA

Smoked tartar at the moment with forest scent, bergamot and Moroccan lemon

o

MEDITERRANEAN BLUEFIN TUNA

Slices of raw tuna "tonno vitellato", homemade anchovy sauce, celery flower

o

IBIZAN RED PRAWN

Natural raw prawn carpaccio, flowers of the moment, passion fruit

FROM THE SEA AND THE LAND

FISH OF THE DAY FROM IBIZA MARKETS

Organic vegetables of own production, citronella coulis

o

BLUE LOBSTER

Tournedos grilled, snow peas and liliaceae, fennel emulsion

o

ANYELL D'EIVISSA

Slow cooked lamb shoulder millefeuille and spring cous-cous

o

PIG'S TROTTERS AND LANGOUSTINE

Pig's trotters stuffed with foie and boletus, langoustine, and lemon thyme

DESSERTS

THE FLOWER GARDEN 🌿

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

o

COFFEE 🌿

Crunchy cannelloni with Lavazza Oro coffee mousse, chocolate, and fresh milk

o

OUR VERSION OF A COULANT WITHOUT OVEN 🌿

Warm Santo Domingo chocolate foam, cocoa nibs, and bourbon vanilla ice cream

o

ARTISAN CHEESES OF THE COUNTRY 🌿

(Tres leches de Pria, Cabra Payoya, Gris de montaña, Ossau Iraty)

Petite fours