

Raw Bar / For Sharing

MOROCCAN CHICKPEA HUMMUS: Cardamom, paprika de la vera, carrot, celery, pepper and homemade pickles.

17,00€ 🥗🌿🥕🌶️🥒

USUZUKURI-STYLE SIRVIA: Sesame, pickled onion, strawberries,jalapeno and coriander.

25,00€ 🌿🥒🥕🌶️🥒

TUNA TARTARE AND GREEN GAZPACHO: Soya, oyster sauce, fried egg mayonnaise and fried egg mayonnaise and green gazpacho.

26,00€ 🥗🥒🥕🌶️🥒

CARPACCIO OF IBIZA RED PRAWNS: Essence of their heads, almond and rocket.

24,00€ 🥗🥒🥕🌶️🥒

IBERIAN HAM CROQUETTES

18,00€ 🥗🥒🥕

ACORN-FED IBERIAN HAM D.O.GUIJUELO

Glass bread and tomato.

33,00€ 🥗

JOSPER ROASTED AUBERGINE: Miso cream with orange, sesame, fennel with mustard and malt bread.

20,00€ 🥗🌿🥕🌶️

GRILLED AVOCADO: Roasted lemon cream, strawberries, feta cheese and spicy coriander salad.

19,00€ 🥗

COCKLES: Open in dashi, ginger, chilli, goji berries and shallot.

26,00€ 🥗🥒

IBIZAN RED SHRIMP

Sautéed in montilla moriles, garlic, chilli and its own juice.

33,00€ 🥗🌿🥕

SAUTÉED CUTTLEFISH: With sobrasada, crunchy artichoke and almonds.

21,00€ 🥗🌿🥕🥒

GRILLED OCTOPUS: Cream of ensaimada cream, red harissa and chopped and chopped apple with kimchy.

34,00€ 🥗🌿🥕🥒🥒

GRILLED LANGOUSTINES: Mediterranean garlic and parsley sauce.

25,00€ 🥗

IBICENCO BLACK PIG'S EAR: With tatemada green sauce of jalapeño.

18,00€ 🥗

A L A B A S T R O

Entrepans

GRILLED WAGYU BURGER

Lettuce, tomato, cheddar cheese, gherkins, caramelised onion and special sauce.

26,00€ 🥗🥒🥕

PASTRAMI FOCACCIA

Smoked aubergine cream, pastrami, sherry cherry, cottage cheese and rocket.

22,00€ 🥗🥒🥕

LOBSTER ROLL

Brioche bread, lobster, celery, onion, apple, crispy onion and mayonnaise from its coral.

38,00€ 🥗🌿🥕🥒🥒🥒

SANDWICH CLUB

Roast chicken with Ibicencan spices, lettuce, tomato, bacon, cheese and egg.

22,00€ 🥗🌿🥕🥒

Salads

IBICENCAN TOMATO SALAD

Orange, black olives and bonito tuna in homemade pickled sauce.

24,00€ 🥗🌿🥕

SUPER GREEN SALAD

Mixed lettuce, spinach, mint, cucumber, pickled beans, kiwi, fresh avocado and oriental vinaigrette.

18,00€

CESAR SALAD

Romaine lettuce head, anchovy cream cream, parmesan, dried tomato and croutons.

21,00€ chicken or **38,00€** lobster

POKE BOWLS

Rice, citrus, sauerkraut, edamame, avocado and wakame salad.

22,00 € salmon or **24,00 €** tuna

🥗🌿🥕🥒

Sides / Accompaniments

To choose from

🥗 Broccoli, sunflower seeds and papaya **9,00€** / 🥗 French fries with padrón peppers **9,00€** /
🥗🌿 Grilled wild asparagus with romesco sauce **10,00€** / 🥗 Fried sweet potato **8,00€**

Includes

🌿 Sesame 🥗 Soya 🥗 Gluten
🥗 Sulphites 🥗 Fish 🥗 Egg

🥗 Lactose 🥗 Mollusc 🥗 Crustaceans
🥗 Mustard 🥗 Celery 🥗 Fruits with peel

Hearty meals

GRILLED COD LOIN: Ibizan potato, onion and roasted garlic cream.

32,00€

🥗🥒

GRILLED CAULIFLOWER WITH COCONUT SAUCE AND VEGETABLES: Tirabeque, pack choy, mini corn on the cob, coconut and lime curry.

27,00€

🥗

FISHING OF THE DAY: Whole and boneless, grilled, brought daily from the fish market with garlic and chilli sauce

A.M.P*

🥗

TAGLIATELLE WITH LOBSTER: With lobster and prawns.

44,00€

🥗🥒🥕🥒

RIGATO WITH PESTO: Pesto, broken burrata, black olives

29,00€

🥗🥒

BLACK PIG FEATHER: Grilled, marinated with tamarind and honey, mock cous cous and roasted carrots.

33,00€

🥗🌿

COQUELETT: Whole grilled, marinated in orange, rosemary, roasted juice, potato purée.

29,00€

🥗🌿

T-BONE STEAK:Roasted potato and padrón peppers.

85,00€

Desserts

RASPBERRY STICK: Greek yoghurt mousse, raspberry, pink pepper and chocolate

12,00€

🥗🥒

PECAN NUT MOUSSE: Vanilla biscuit, cocoa ground, sesame and salt with horchata ice cream.

14,00€

🥗🌿🥕🥒

CHOCOLATE AND ITS TEXTURES: Earthy chocolate cream, brownie, slightly spicy foam with chocolate and pepper ice cream.

12,00€

🥗🌿🥕🥒

ICE CREAM BALL

With almond soil

4,00€

🥗🥒🥕

FRUIT MOSAIC

12,00€

🥗

*According to market price