

STARTERS

Blue lobster with strawberry and beetroot tartare, almond and coconut ajoblanco soup  
62€

Roasted pepper coca with smoked sardine and Kalamata olive spheres  
18€

Yellow tail tataki with vegetable taboulé, citrus teriyaki and parsnip purée  
36€

Ibizan prawn croquettes with sashimi and yellow Ají mayo  
23€

“Porc Negre” and Wagyu meatballs au jus with vegetable pisto  
22€

Roasted Wagyu tataki with a touch of Sal de Ibiza  
85€

Tomato salad in textures with mozzarella and basil pesto  
19€

Bombon of foie gras mi-cuit, ecological strawberries from Sant Miquel and nuts  
26€

MAIN COURSES

Creamy wild mushrooms rice  
with asparagus  
and basil  
24€

“Arroz cuadrado”  
with ibizan prawn  
36€

Payés chicken cannelloni  
with creamy, truffle  
and mushroom bechamel  
32€

Boneless “Porc Negre” ribs cooked  
at low temperature with  
raspberry-hoisin sauce  
28€

Galician Brown beef sirloin  
with mashed potatoes, crispy chips  
Sal of Ibiza salt flakes and padron peppers  
45€

Galician Blond Rib Eye Steak  
(Recommended for two people)  
150€/Kg

Catch of the day\*  
Market price

\*Cooked on the Josper with roasted  
vegetables on the side

Fillet of John Dory loin on the Josper with tomato textures  
45€

Seabass, avocado and apple tartare with soya sauce  
34€

Confit cod loin with vegetable pisto, cauliflower cream and nuts  
32€

Jamón Ibérico Joselito with crystal bread and tomato  
38€

Imperial Iranian Caviar served with blinis and garnish 30g / 50g  
120€ / 200€

## SIDES

Roasted vegetables on the Josper 9€

Mushroom stuffed potatoes au gratin 12€

Truffle mashed potatoes 14€

Josper roasted peppers with Can Andreu olive oil and Sal de Ibiza 7€

## DESSERTS

- 15€ -

Carrot cake, citrus cream and salted caramel Ice cream

Greixonera foam with orange cream, hierbas ibicencas toffee and carob crumble

Chocolate textures

Ses Cabretes cheesecake with raspberry sorbet

## SWEET DALT VILA

- 22€ -

## SWEET WINES

Terra Alta. Vino Dulce Blanco Garnacha \_\_\_\_\_ 8€

Málaga. Jorge Ordóñez n2 Victoria \_\_\_\_\_ 10€

Penedés. Vi de Glass Gramona \_\_\_\_\_ 12€

Jerez. San Emilio Pedro Ximénez \_\_\_\_\_ 12€

Portugal. Porto Quinta Da Corte Tawny \_\_\_\_\_ 14€

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If you have any allergies, please let our restaurant staff know. Thank you.  
Bread and snacks 3€