

STARTERS

Blue lobster with caviar and tomato cream soup with strawberries
72€

Roasted pepper coca with smoked sardine and Kalamata olive spheres
19€

Ibizan prawn croquettes with sashimi and yellow Aji mayo
26€

Ibicenian crayfish with an aromatic creamy rockfish and rice soup
42€

“Porc Negro” and Wagyu meatballs au jus with vegetable pisto
26€

Sea bass, avocado and apple tartare with soy sauce
36€

Boneless pig’s trotters with Ibicenian crayfish, smoked aubergine and gravy
32€

Tomato salad in textures with mozzarella and basil pesto
19€

MAIN COURSES

Creamy wild mushrooms rice
with asparagus
and basil
26€

“Arroz cuadrado”
with ibizan prawn
39€

Payés chicken cannelloni
with creamy, truffle
and mushroom bechamel
36€

Boneless “Porc Negro” ribs cooked
at low temperature with
raspberry-hoisin sauce
32€

Galician Brown beef sirloin with mashed
potatoes and Sal of Ibiza salt flakes
48€

Slow roast shoulder of lamb, finished
in the Josper oven, with potato bomb,
yoghurt and mint
42€

Catch of the day*
Market price

*Cooked on the Josper with roasted
vegetables on the side

Confit cod loin with vegetable pisto, cauliflower cream and nuts
36€

Monkfish medallion, black olives and romesco sauce with lettuce hearts roasted
in the Josper oven served with sundried tomato vinaigrette
45€

Sea bass fillet, almond-coconut cream soup with tomato tartare
34€

Black Angus Beef Jerky
39€

Imperial Iranian Caviar served with blinis and garnish 30g / 50g
120€ / 190€

SIDES

Roasted vegetables on the Josper 12€

Pimientos asados al Josper con aceite de oliva de Can Andreu y Sal de Ibiza 9€

Truffle mashed potatoes 16€

Oven roast potatoes with Can Rich extra virgin olive oil and herbs 14€

Leuce hearts roasted in the Josper oven with sundried tomato vinaigrette 9€

DESSERTS

- 15€ -

Carrot cake, citrus cream and salted caramel Ice cream

Chocolate textures

Ses Cabretes cheesecake with raspberry sorbet

Sweet curry fruits with yogurt and coconut foam

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€

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