

GORSARIO

RESTAURANT & TERRACE
- IBIZA -

EXECUTIVE CHEF

José Miguel Bonet

STARTERS

Toro belly sashimi, with tiger's milk, crispy seaweed and wasabi	52
Roasted pepper coca with smoked sardine and Kalamata olive spheres	19
Ibizan prawn croquettes with sashimi and yellow Ají mayo	26
Smoked aubergine with tahini, pesto, hazelnut and yuzu	21
"Porc Negre" and Wagyu meatballs au jus with vegetable pisto	26
Seabass tartare, avocado, apple and soy sauce	36
Boneless pig's trotters with Ibizan crayfish, smoked aubergine and gravy	32
Tomato Salad with burrata, basil, olives and nuts	21

MAIN COURSES

Creamy wild mushrooms rice with asparagus and basil	26	"Arroz cuadrado" with Ibizan prawn and calamari	39
Payés chicken cannelloni with creamy, truffle and mushroom bechamel	36	Premium Galician Brown beef sirloin with mashed potatoes and Sal of Ibiza salt flakes	48
Boneless "Porc Negre" ribs cooked at low temperature with raspberry-hoisin sauce	32	Slow roast shoulder of lamb, finished in the Josper oven, with potato bomb, yoghurt and mint	42

Premium Rubia Gallega steak, aged 60 days 120/kg

Catch of the day S/M

Cooked on the Josper with it's sides

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	46
Seabass fillet, almond-coconut cream soup with tomato tartare	42

GORSARIO

RESTAURANT & TERRACE
- IBIZA -

Black Angus smoked beef charcuterie	39
Smoked Bulgarian Osetra 00 Caviar 30gr	105
Bulgarian Osetra Caviar 30gr/50gr	85 / 120

Chef's Fusion

for our most daring gourmand

Black Angus smoked beef charcuterie with smoked Bulgarian Osetra 00 Caviar 30gr	120
--	-----

SIDES

Roasted vegetables on the Josper	12
Josper roasted peppers with Can Andreu olive oil and Sal de Ibiza	9
Truffle mashed potatoes	16
Oven roast potatoes with Can Rich extra virgin olive oil and herbs	14
Lettuce 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€
Discretionary service charge 10 %