

# GORSARIO

IBIZA - MADRID

## STARTERS

### **Ibizan skate fritters 32€**

Ibizan skate brandade fritters with caviar and summer truffle.

### **Ibizan's red prawn croquettes 5u. 28€**

With tomato water gel and *gambossi* tartare.

### **Warm/Tempered Jospers® grilled squid salad 28€**

"Mozzarella di Bufala", orange gel and pistachio pesto.

### **Fried pizza 28€**

With roasted tomato sauce, black pork chistorra (fast-cure sausage), "Ses Cabretes" Ibiza cheese and summer truffle.

### **Bouchot Mussels 32€**

Bouchot Mussels with Foie cream, Wasabi and coconut milk foam.

### **Ibizan deconstructed toast 28€**

Sobrasada (balearic sausage), "Ses Cabretes" Ibiza cheese, hollandaise sauce and carob honey.

### **Grilled Angus sweetbreads 32€**

Previously marinated in buttermilk, served with grilled basil.

### **Carbonara candies 32€**

With Ibiza butifarra sausage, black pork guanciale, fried basil, and summer truffle.

### **Torreznos (Black Pork Cracklings) 28€**

24-hour cured Black pork crackling with pickled Basque chili peppers and smoked Maldon® salt flakes.

### **Formentera Squid 42€**

Formentera squid stuffed with slaughter stuffing, aioli, fried baby squid, and mountain-style consommé.

### **Fish no chips 30€**

Fried Amberjack with classic tartar sauce and fermented lemon.

## FISH

### **Rotja ibicenca 125€**

Butterflied Rotja fish Bilbao-style, served over a bed of pan-fried potatoes and confit garlic.

### **St. Peter's fish 115€**

Jospers®-grilled St. Peter's fish (John Dory) with a tantalizing wasabi, garlic, and sake emulsion, accompanied by Jospers®-marinated pak choi.

### **Seabass 52€**

Sous-vide (slow cooked) seabass with sea beet, samphire, and pepper juice.

If you have any allergies or intolerances, please inform our staff.

Pan & aioli 4€ per person

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## SPECIALITIES

### FORMENTERA LOBSTER 195€

Josper® grilled Formentera lobster with garlic, homemade potato chips, quail eggs, caviar and summer truffle.

Recommended for 2 people

### IBIZAN ROYAL GOAT 52€

Served with potato parmentier, Badía Ibizan cheese cream, and summer truffle.

## MEATS

### Wagyu rib eye 120€

Japanese Wagyu Ribeye Kobe (double certified) grilled on Josper® (100g).

### Wagyu Ingot 135€

With onion reduction, white asparagus and chanterelle mushrooms.

### Wagyu tartar 125€

Served with free-range egg yolk and Josper®-fried brioche bread.

### Pagés chicken 40€

Ballotine with yellow corn cream in its own juice.

### Beef tenderloin 55€

Served with foie and its own juice (220 g).

### Txuleta 145€

Galician blonde ribeye txuleta aged for 120 days (1 kg).

### Angus 85€

Young Scottish Angus aged 60 days (800 gr).

## SIDE DISHES

French fries 14€

Josper® buds 14€

Roasted sweet potato with Ibiza honey 14€

Josper® sauteed vegetables 14€

Truffled mashed potatoes 16€

## DESSERTS

-18€-

Fig tatin with toasted honey powder and vanilla ice cream

Lemon Pie deconstruction featuring locally sourced island lemons

“Ses Cabretes” Ibizan cheesecake

Trip between Asturias and Ibiza

7 chocolate textures

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Pan & aioli 4€ per person