

Starters

Edamame beans with Ibiza Fleur de Sel 8€

Vegetable chips 8€

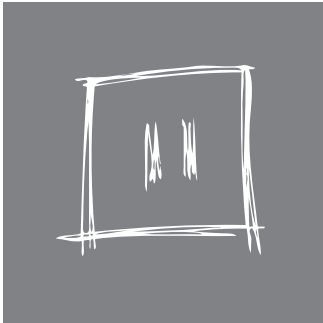
Iberian ham croquettes 9€

Penny bun croquettes 9€

Black cod fritters 9€

Foie gras mi-cuit terrine with fruit texture 27€

Goat cheese lollipops stuffed with soft spicy sausage coated with ham, pistachio, almond and tomato powder 8€



10% VAT not included



Main course

Melon soup, dehydrated beetroot, mango and feta cheese spaghetti 12€

Seaweed, mango, sunflower seeds and cucumber salad with kimchee and tangarine vinaigrette 12€

Duck ham and caramelized apple salad with mint and blueberry vinaigrette 13€

Octopus with potato foam and "paprika de la Vera" oil 28€

Red shrimp Carpaccio, with its essence, with lime and berries 20€

Marinated salmon, spicy spinach bed with pine nuts and tender garlic crumbs 20€

Bluefin tuna tartar cone with avocado and pickled shallots 25€

Mini Wagyu burger with truffle and Mahon cheese with potato chips and a selection of dips 26€

Desserts

Sauteed berries with "hierbas Ibicencas" slush and tangarine sorbet 12€

Caramelized pineapple with chocolate sand, hazelnuts and vanilla ice cream 12€

Fruit fondue of Tanzanian chocolate 12€

Catànies Cudié (caramelized almond coated with white cocoa paste sprinkled with black chocolate powder) 12€