

TRADITIONAL DISHES

IBIZA'S CUISINE

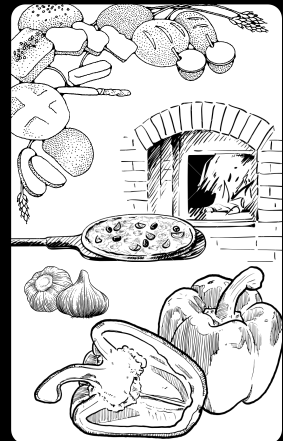
Ensalada Payesa

The ensalada payesa bursts with vibrant flavors, blending fresh, local ingredients. Ripe tomatoes bring juicy goodness, while peppers and cucumbers offer a satisfying crunch. Onions add a spicy kick, and black olives contribute a hint of saltiness. Often served with a hard-boiled egg and canned tuna, it becomes a protein-packed delight. It's an essential dish for savoring the rich diversity of Ibiza in every mouthful.



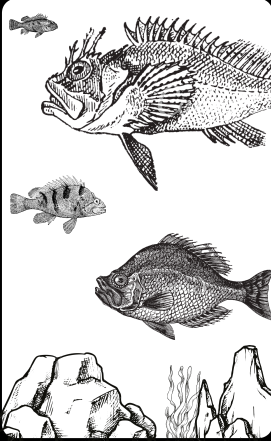
Coca de Pebres

The Coca de Pebres is like the ultimate Ibiza comfort food. It's a kind of pastry, crafted with a thin, crisp crust. Legend has it that it all began as a way to salvage dough gone wrong. The classic version features roasted peppers, though variations abound with diverse ingredients. It's perfect for sharing at village festivals or enjoying with a glass of wine.



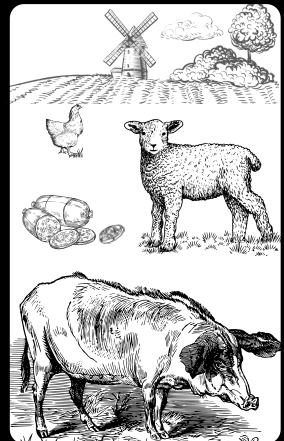
Bullit de Peix

The Bullit de Peix shines as the crown jewel of Ibiza's culinary scene, a recipe steeped in generations of tradition. Would you believe it originated from fishermen making use of unsold fish? It's a straightforward yet incredibly flavorful dish: various fish types are simmered and served alongside potatoes boiled in the same broth. All topped with aioli sauce. Tradition holds that rice cooked in the same broth follows as a second course. Truly an essential experience during your island visit.



Sofrit Pagès

The Sofrit Pagès is the ultimate festive dish in Ibiza's culinary heritage, especially back when meat was a bit harder to come by than fish. It's got all the island favorites packed in: sobrasada, botifarró, potatoes, and chicken pagès. Lamb and pork join the mix for added richness. As a starter, a flavorful soup crafted from the chicken broth sets the stage. If you want a real taste of Ibiza's roots, you gotta give this dish a go.



Flaó

The Flaó holds a special place in Ibiza's baking tradition, dating all the way back to the 13th century. Back then, it was a once-a-year treat, reserved for Easter Sunday when fresh goat cheese was abundant from the spring goat-milking season. This delightful pie, with a hint of mint, has since become the go-to dessert for rounding off a meal with a satisfyingly sweet note.



Greixonera

Greixonera takes its name from the clay pot it's cooked in. This recipe emerged as a clever way to repurpose day-old ensaimadas. It's a sort of pudding, boasting a wonderfully sweet and velvety flavor that makes it the perfect meal finale.

