

TO SHARE

Can Font Gazpacho Lacto-fermented tomato, extra virgin olive oil.	22€
Avocado Salmorejo Bluefin tuna and octopus cooked at low-temperature o	28€
Ibizan red potatoes Sobrasada brava sauce, honey and fresh herb emulsion	26€
Grilled scallops Fennel, fermented lemon and basil	30€
Creamy Iberian ham croquettes Creamy béchamel and 100% acorn-fed Iberian ham	22€
Grouper and red prawn tartare Passion fruit and caviar	34€
Fermented fig salad Ses Cabretes cheese, arugula and almond	24€
100% acorn-fed Iberian ham Crystal bread and tomato	40€
Selection of Ibizan cured meats Black pig sobrasada, butifarrón, camaiot and island cheese	36€

RICE

AArroz a banda Rockfish, prawn and saffron	36€
Free-range farmhouse chicken and black pork rice Veal cheek and fresh herbs	36€
Creamy vegetable rice Vegetable demi-glace	32€
Mediterranean lobster rice Sea bed and saffron	45€

FISH

Ibizan market fish Traditional suquet or beurre blanc	44€
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EARTH

Beef tenderloin Foie gras, red potato and summer truffle	44€
Suckling lamb shoulder Pickled beetroot and black garlic	42€
Free-range farmhouse chicken and black pork rice Creamy foie and fresh herbs	38€
fFree-range egg at low-temperature Leek in textures, shiitake and pine nuts	34€



DESSERTS

Chocolate textures Roasted hazelnut and praline	12€
Caleta coffee tiramisu Citrus and cinnamon	12€
Creamy Ses Cabretes cheese dessert Hibiscus flower infusion	12€
Chocolate and carob coulant Red fruits sorbet	12€
Selection of artisan cheeses Accompaniments	15€