

Sa Tafassa

WELCOME

Seeded bread accompanied by Can Rich
Ibicencan extra virgin olive oil

Marinated olives and gilda marina

Brine marinated octopus and sardine with peach
and pickled green chili pepper

Grilled garden vegetables with creamed beetroot

— 7 p.p. —

FOR SHARING

Confit salt cod salad, with its brandade and pomegranate — 24

National lobster and roasted pepper salad — 28

Charcoal grilled leek carbonara with romesco sauce — 18

Black Ibicencan pork sobrasada croquettes on a bed of fig jam — 19

Pickled mackerel, fennel, and monkfish — 22

Ibicencan cheese and charcuterie platter,
served with local bread and tomato — 24

TREASURES OF THE SEA

*Choose from our selection of fresh fish, shellfish,
and crustaceans caught daily...*

Served charcoal grilled or boiled in sea water

Whelks, winkles, razor clams, red prawns,
lobster, sea urchins, scarlet shrimp, ...

— Market price / 100gr. —

————— FROM THE FISH MARKET —————

Loin of fish from the daily market (grouper, dentex, sea bream...)
on surf and turf ragout — 30

Charcoal grilled red mullet with sautéed olives and capers — 28

Ibicencan prawn ragout — 38

Whole fish from the island by weight, glazed
with rock fish and mollusc reduction

Depending on the weight of the fish, it may serve more than one person

———— Market price / Kg. ———

————— FROM THE FARM —————

Ibicencan lamb with spices — 32

P.D.O. Matured beef loin with wild mushrooms,
Mediterranean herbs and mustard (*for 2 people*) — 90

————— SIDES FOR THE FISH MARKET AND FARM —————

Crispy potato fritters — 9

Classic escalivada, woodfired grilled vegetables — 11

Medley of Ibicencan lettuce dressed with vinaigrette — 12

Seasonal tomato tartar — 12

————— RICES —————

Charcoal grilled mellow rice with squid *for 1 person* — 24

Senyoret rice, with peeled shellfish and fish *min. 2 people* — 39/p.p.

Veal and marrow rice finished on firewood *min. 2 people* — 29/p.p.

————— INDULGE YOUR SWEET TOOTH —————

Ibicencan Caleta coffee tiramisu — 15

Classic carob chocolate cake — 15

Tiger nut milk French toast with pears in wine — 14

Spanish egg yolk flan with cheese ice cream — 14

Home made seasonal ice cream *choice of* — 9

Carob chocolate, watermelon, cheese or honey

Sa Tefassa

————— *FOR THE KIDS* —————

Sobrasada croquettes

————— *MAIN* —————

*Accompanied by penne rigate with
homemade tomato sauce
(choice of)*

Beef entrecote

Fish of the day

————— *INDULGE YOUR SWEET TOOTH* —————

Home made carob chocolate ice cream

————— 25 € —————