

SOBRASADA AND WATERMELON

WARM BRIOCHE STUFFED WITH DUCK SAUSAGE AND PICKLED WATERMELON.

RAY, WOOD SORREL AND LEMON CAVIAR

RAY FRITTERS WITH A WOOD SORREL FOAM AND LEMON PEARLS.

POSIDONIA AND RED-PRAWN DASHI

SEA CONSOMMÉ MADE FROM POSIDONIA SEAGRASS AND A "KATSUOBUSHI"
MADE OUT OF RED-PRAWN BODIES AND HEADS.

XEIXA WHEAT, STUFFED BELLY AND OYSTER

PRESSED XEIXA WHEAT CREPES, STUFFED BELLY SAUSAGE AND FRENCH
OYSTER WARMED IN A PORC NEGRE SAUCE.

CAROB AND "BLACK PORK"

CAROB NOODLES AND "BLACK PORK" IN DIFFERENT PREPARATIONS.

MORAY EEL, ISLAND WINE AND TAMARIND

ALL PARTS OF THE MORAY EEL IN DIFFERENT TEXTURES AND PREPARATIONS.

KID AND SES CABRETES GOAT'S CHEESE

DIFFERENT PREPARATIONS OF IBIZAN GOAT-KID.

FERMENTED HONEY AND IBIZAN WILDFLOWERS

DIFFERENT PREPARATIONS USING IBIZAN HONEY, MEAD AND FRESH
WILDFLOWERS.

PITYUSES, ISLANDS OF PINES

DESSERT MADE WITH THE PINE TREE USING CONES, BARK, HONEY, PINE NUTS
AND PINE NEEDLES.

MIGNARDISES, ISLAND TRADITIONS

PRICE: €95.00 PER PERSON
WINE PAIRING: €58.00
IBIZA WINE PAIRING: €48.00

Regulation (EU) No. 1169/2011
Establishment with available information on food allergies and intolerances.
Request information from our staff. Thank you very much