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MENU

“UNIC 2022”

**SOBRASADA AND WATERMELON**

WARM BRIOCHE STUFFED WITH DUCK SAUSAGE AND PICKLED WATERMELON.

**RAY, WOOD SORREL AND LEMON CAVIAR**

RAY FRITTERS WITH WOOD SORREL FOAM AND LEMON PEARLS.

**TUNA AND FIELD MUSTARD**

TUNA TARTARE SEASONED WITH A FIELD MUSTARD SHERBET WHICH RESEMBLES WASABI IN FLAVOUR.

**NORWAY LOBSTER, FREE-RANGE CHICKEN AND SUNFLOWERS**

SEA AND FIELD PRODUCE, INCLUDING CHICKEN AIGUILLETES AND SUNFLOWER GNOCCHI.

**SUSTAINABLE FISH**

SQUID, SNAIL AND FIELD CHLOROPHYLL.

**SOFRIT PAGÉS (COUNTRY FRY-UP)**

OUR VERSION OF A TRADITIONAL IBIZAN DISH. CHICKEN, LAMB, SOBRASSADA AND BUTIFARRÓ SAUSAGE, SAFFRON, POTATO.

**MATURED MEAT**

WARM TATAKI OF MATURED MEAT AND CAN RICH VERMOUT DEMI-GLACE. SERVED WITH A HOLLANDAISE SAUCE MADE FROM AROMATIC HERBS AND CANDIED POTATO.

**MARSH SAMPHIRE (SALICORNIA), CAROB AND CITRUS**

SALINE AND CITRIC PRE-DESSERT WITH AN ADDED SWEET TOUCH PROVIDED BY CAROBS PREPARED IN DIFFERENT WAYS.

**ENSAIMADA**

OUR VERSION OF A TRADITIONAL IBIZAN PASTRY MADE FROM PUMPKIN "CIDER".

**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