



starters

14€ Krispy Ibizan kale and broccoli with sweet soy

15€ Prawn tempura wrapped in green tea noodle

17€ Duck dumpling with strawberry teriyaki saude

19€ Salmon ceviche with passion fruit

21€ Tuna tiradito with apple sauce

21€ Tuna ceviche in fresh coco shell

28€ Lobster tempura salad with jalapeño dressing and truffle mayo

28€ A5 Japanese Wagyu beef usuzukuri





main courses

- 16€ Vegetarian wok with nuts
- 19€ Squid "pasta" with vegetables (spicy)
- 19€ Home made Ibizan potato gnocchi with mizuna soup
- 21€ Grilled chicken marinated in barley miso
- 23€ Lamb ribs marinated in Japanese sansho miso with potato pure and salted edamame
- 24€ Octopus anticucho with 3 diferent sauces and potato pure
- 25€ Karai beef ribeye with wok vegetables (sweet spicy)
- 30€ Chatka King crab tempura with amazu ponzu





dessert

7€ Ice cream

9€ Home made "flao ibicenco" with violet ice cream

10€ Puff pastry cream with milk chocolate soup

10€ White chocolate and yuzu panacota





snacks

16€ Pasta of the day

16€ Tarte Flambée

(piadina, crème fraîche, mozzarella, trufflepurée, caramelized Apple, butifarrón ibicenco, arugula and iberian ham)

18€ Club Sandwich

(brioche bread, guacamole, tomato, chicken, cheese and egg)

24€ Hamburger Black Angus

(truffle bread, bacon, mahon cheese and caramelized onion)





gourmet products

16€ Anchovies del cantábrico 00 "Casa Santoña"
(with glass bread and tomato)

16€ Smoked sardines "Casa Santoña"
(with glass bread and tomato)

26€ Cecina Wagyu (beef ham) "Santa Rosalia"
(with glass bread and tomato)

26€ Jamón Ibérico 100% bellota "Joselito" (80gr)
(with glass bread and tomato)

