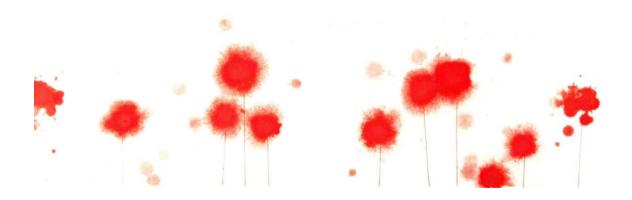


starters

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

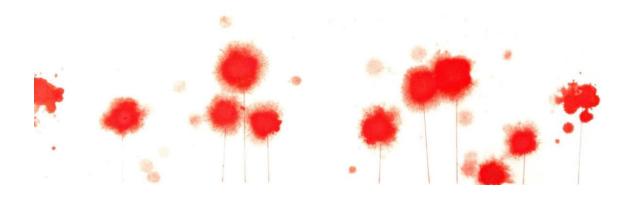




main courses

16€	Vegetarian	wok	with	nuts

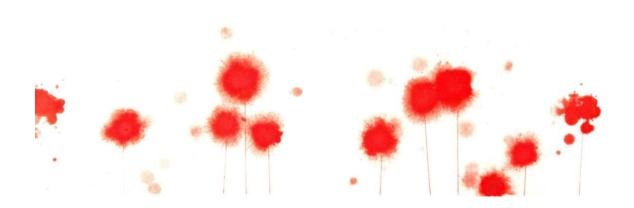
- 19€ Squid "pasta" with vegetables (spicy)
- 19€ Home made Ibizan potato gnocchi with mizuna soup
- 21€ Grilled chicken marinated in barley miso
- 23€ Lamb ribs marinated in Japanese sansho miso with potato pure and salted edamame
- 24€ Octopus anticucho with 3 diferent sauces and potato pure
- 25€ 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

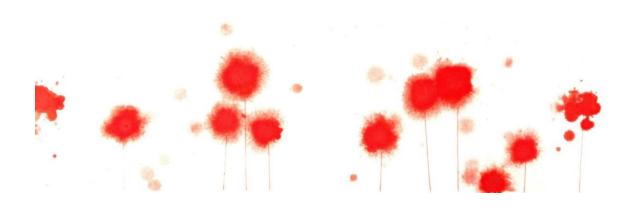
(piadina, crême fraîche, mozzarella, trufflepurée, caramelized Apple, butifarrón ibicenco, arugula and iberian ham)

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)

