

MENU



TOSTART OR SHARE

HAND CUTTED IBERIAN CURED HAM platter with toasted bread with tomato	26,00
MANCHEGO CURED CHEESE platter with toasted bread with tomato	17,00
CROQUETTES OF ROAST CHICKEN and ham	13,00
CHEEK CROQUETTES with its juice sauce	14,00
FALAFEL WITH MINT SAUCE	13,00
CHICKEN SKEWER BREADED with panko and currymango mayonnaise	13,00
TEMPURA PRAWNS with chili thai sauce	16,50
AUBERGINES AU GRATIN with goat cheese, sweet tomato and basil	15,50
COD FRITTERS with black garlic aioli	16,50
CRISPY "COCA" (typical ibicencan pie) of sobrasada with caramelized onion and goat cheese	14,00
FOIE AND CARMELISED MANGO CANNELLONI	19,00

SALADS

SPINACH SALAD with broken eggs and Iberian cured ham	18,00
CRUNCHY GOAT CHEESE SALAD with forest fruits vinaigrette	15,00
BURRATIN SALAD with tomato tartare, avocado and basil	16,00
FARMER'S SALAD with roasted peppers, potatoes, egg and "peix sec" (sundried fish from Formentera)	15,00
TOMATO SALAD with tuna belly, anchovies and purple onion	17,00

BLUEFIN "BALFEGÓ" tuna tartare with strawberry and mango	25,50
TUNA "BALFEGÓ" tataki with soy mayonnaise	25,50
SAUTEED RED PRAWN with garlic and chilli	25,00
GRILLED OCTOPUS on potato cream	26,00
SQUID SAUTÉED with caramelized onions and "sobrasada" (local charcuterie)	18,50
FISHERMAN'S STYLE MUSSELS with sauted	18,00
GRILLED CANDIED ARTICHOKES with truffle	18,50
GRILLED "PAN DI CACCIO" CHEESE with Kalamata olive jam and figs	17,00
ROASTED SCALLOPS with coconut sauce	19,00
CROAKER CEVICHE "ES JARDINS" with yuzu ice cream	24,00

CHILDREN'S MENU

CHICKEN AND HAM CROQUETTES with chips	9,00
MACARONI BOLOGNESE	9,00
BATTERED CHICKEN with chips	9,00

*Food intolerances consult the staff

VAT included

RICE DISHES

Min. 2 pers / price per pers.

"A BANDA" RICE with aioli	23,00
DUCK PAELLA mushrooms and iberian "pluma"	27,00
MIXED PAELLA with chicken and seafood	26,00
PAELLA WITH FISH AND SEAFOOD	27,00
BLACK RICE with red prawns and monkfish	26,00
RICE "CIEGO" (BONELESS) with fish and seafood rice	27,00
FIDEUÁ (NOODLE PAELLA) with fish and seafood	27,00
LOBSTER RICE ("meloso" honeyed or dry)	36,00
FISHERMAN'S STYLE RICE	27,00
VEGETABLE PAELLA 100%	23,00

All our rice dishes are cooked with
premium rice "ACQUERELLO"

MEATS

They are served with potatoes and vegetables

ROASTED PEASANT CHICKEN THIGH with our chimichurri	18,00
IBERIAN PORK SWEETMEAT over potato cream	18,00
GRILLED IBERIAN "PLUMA" (pork steak)	25,00
OUR CRISPY SUCKLING PIG confit at low temperature	30,00
ROAST SHOULDER OF LAMB in its juice	22,00
GRILLED BEEF RIB EYE STEAK	29,00
GRILLED FILLET STEAK	29,00
MATURED BEEF BONE RIB EYE STEAK (minimum 30 days)	Price per kg 70,00

FISH

CROAKER CONFIT on roasted sweet potato puree and black garlic alioli	25,00
GRILLED AMBERJACK with a touch of soy	27,00
OVEN-BAKED CONFIT COD with roasted pumpkin	27,00
BAKED FISH OF THE DAY, COOKED IN DIFFERENT STYLES:	Market price
- Baked	
- "Bullit de peix" (boiled fish stew) with alioli and "a banda" rice	
- Fish stew	
- Mixed grill of fish and seafood	

DESSERTS

ALMOND TILE with ice cream and mango sauce	9,00
LEMON SORBET with red fruit coulis	9,00
CREAMY CHOCOLATE CAKE with strawberry tartare and ice cream	9,00
CARAMELIZED PINEAPPLE CARPACCIO	9,00
CHEESE CAKE with Lotus biscuit cream	9,00
APPLE TATIN	9,00
TORRIJA OF CARAMELIZED BRIOCHE	9,00
GREIXONERA (TYPICAL PUDDING) FROM IBIZA	9,00
TIRAMISÚ	9,00
OUR NUTELLA CRÊPES	9,00