



Carta de comida
Food menu

Crudos, antojos y bocados

Raw Bar, Snacks & Small Bites



Ostras, flambadou, vinagreta de cabernet, yuzu, miel, chalotas (Min. 2 und.) Oysters, flambadou, Cabernet vinaigrette, yuzu, honey, shallots	12€/u
Salmón marinado, kimchi, taco crujiente, piña Cured salmon, kimchi, crispy taco, pineapple	32€
Tartar de vaca frisona, cebolla, pepinillo encurtido, yema de huevo Friesian beef tartare, onion, pickled gherkin, egg yolk	36€
Atún rojo, bluefin, emulsión de algas, aguacate, maíz frito Bluefin tuna, seaweed emulsion, avocado, fried corn	48€
Carpaccio de lomo alto, tomates ahumados, piñones, tartufata, aove Friesian beef carpaccio, somoked, dry tomatoes, pine nuts, tartufata, extra virgin olive oil	15€/u
Caviar oscietra, brioché tostado, mascarpone salado Oscietra caviar, smoked brioché, salted mascarpone	46€

Curados, afinados y cereales

Cured Specialties, Aged Selections & Grains



Jamón ibérico de bellota, xeixa, tomate, aove Acorn-fed Iberian ham, xeixa bread, tomato, extra virgin olive oil	50€
Cecina de wagyu japonés, algarroba, aove Japanese Wagyu cure meat, carob, extra virgin oil	68€
Sobrasada ibicenca de cerdo negro, queso semicurado, miel, romero Ibizan black pork sobrasada, semi-cured cheese, honey, rosemary	42€

Huerto, brasas y aliños

Garden, Grill & Dressings



Calabaza, burrata, pesto de albahaca, tomates secos, semillas de calabaza, berros Pumpkin, burrata, basil pesto, sun-dried tomatoes, pumpkin seeds, watercress	32€
Tomates, cebolla tierna, orégano, albahaca, picual (añade burrata +12€) Tomatoes, spring onion, oregano, basil, extra virgin olive oil (add burrata +12€)	28€
Puerro, anchoas, tomates secos, cítricos, panko Leek, anchovies, sun-dried tomatoes, citrus, panko	28€
Pepinos persas, tzatziki, macha Persian cucumbers, tzatziki, macha	28€
Patatas rústicas, guacamole, pico de gallo, berros Rustic potatoes, guacamole, pico de gallo, watercress	28€
Gajos de boniato crujientes, labneh de cardamomo, eneldo, crujientes Crispy sweet potato wedges, cardamom labneh, dill, crunchly shards	26€
Espárragos, limón entero ibicenca, miel, piñones, eneldo Asparagus, ibizan lemon, honey, pine nuts, dill	26€
Aguacate, mojo verde de cilantro, cebolla, tomate Avocado, green coriander mojo, onion, tomato	22€

La marisquería

Seafood Selections



Calamares, andaluza, tártara

Calamari, tartare sauce

32€

Almejas, aove, harissa verde

Clams, extra virgin olive oil, green harissa

46€

Pulpo, parmentier de boniato, alioli

Octopus, sweet potato parmentier, aioli

52€

Pescados a la brasa, fritos y al horno de leña

Grilled fish, Fried & Wood Oven



Lubina, romero, aove, lima caramelizada

Sea bass, rosemary, extra virgin olive oil, caramelized lime

14€/100g

El pescadito frito del chiringuito

Fried Sea Bream

14€/100g

Pesca del día en nuestro horno de leña

Catch of the day from our wood-fired oven

16€/100g

De la tierra al fuego

From the Land to the Fire



Para compartir / To share

Vacío, Black Angus, Nebraska

Flank steak, Black Angus, Nebraska

15€/100g

Chuletón, Frisona, 45 días madurado, España

Ribeye on the bone, Friesian, 45 day dry-aged / Spain

14€/100g

Para no compartir / Just for you

Solomillo, Black Angus, Uruguay

Fillet steak, Black Angus, Uruguay

52€

Lomo bajo, Wagyu, Australia

Sirloin, Wagyu, Australia

32€/100g

Pollo payés, ají amarillo, ajo, jengibre

Free-range chicken, ají amarillo, garlic, ginger

40€

Nuestros arroces

Our Rice Specialties



Arroz de verduras (Min. 2 pax)

Vegetable rice

48€/pp

Arroz de mar (Min. 2 pax)

Seafood rice

50€/pp

Horario de arroces de 12:30 a 17:00 h. / Rice served from 12:30pm to 17:00 h.

El final más dulce

The Sweetest Ending



Chocolates al 70%, 64% y 40%, pieles de naranja confitada, teja de cacao, feuilletine, polvo de cacao	20€
70%, 64% & 40% chocolates, candied orange peel, cocoa tuile, feuilletine, cocoa powder	
Namelaka de chocolate dulce y dulce de leche, sorbete de limón, caramelo de miso, gel de café, pecanas garrapiñadas	20€
Dulcey chocolate and dulce de leche namelaka, lemon sorbet, miso caramel, coffee gel, candied pecans	
Mascarpone, amarenas, crujiente de masa phyllo	18€
Mascarpone, Amarena cherries, crispy phyllo pastry	
Crema de pistacho cocido, crumble de avellanas, cardamomo, mandarina	26€
Pistachio cheesecake, crumble hazelnut, mandarin, cardamom	
Frutas de temporada	30€
Selection seasonal fruits	

Para maridar con nuestros postres

To pair with our desserts



Vino dulce natural

Natural sweet wine



Copa



Botella

Menade, dulce organic	15€	65€
Sauvignon Blanc		
Tokaji Aszu 5 Puttonyos, 2019	20€	90€
Furmint, Hárslevelu, Zéta & Sárgamuskotály Okaj Hegyalja, Hungary		
Sitta, Dulce Nana, 2021	27€	130€
Albariño, España		

Cocktails

Café Gracioneta	22€
ODD Café Mezcal, Amaro Montenegro, Tonka syrup, Cold Brew	
Our Matcha	22€
Plantation Cut&Dry Coconut, Matcha, Coconut, Pistachio	