



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.)	12€/u
Oysters, flambadou, Cabernet vinaigrette, yuzu, honey, shallots	
Salmón marinado, kimchi, taco crujiente, piña	32€
Cured salmon, kimchi, crispy taco, pineapple	
Tartar de vaca frisona, cebolla, pepinillo encurtido, yema de huevo	36€
Friesian beef tartare, onion, pickled gherkin, egg yolk	
Carpaccio de lomo alto, tomates ahumados, piñones, tartufata, aove	15€/u
Friesian beef carpaccio, somoked, dry tomatoes, pine nuts, tartufata, extra virgin olive oil	
Caviar oscietra, brioche tostado, mascarpone salado	46€
Oscietra caviar, smoked brioche, salted mascarpone	

Curados, afinados y cereales

Cured Specialties, Aged Selections & Grains



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

Huerto, brasas y aliños

Garden, Grill & Dressings



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

La marisquería

Seafood Selections



Calamares, andaluza, tártara

Calamari, tartare sauce

32€

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

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 - Max. 8 pax)

Vegetable rice

48€/pp

Arroz de mar (Min. 2 pax - Max. 8 pax)

Seafood rice

50€/pp

Horario de arroces de 12:30 a 17:00 h. / Rice served from 12:30pm to 5:00pm.

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, amaranas, crujiente de masa phylo	18€
Mascarpone, Amarena cherries, crispy phyllo pastry	
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
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	23€
ODD Café Mezcal, Amaro Montenegro, Tonka syrup, Cold Brew	
Our Matcha	23€
Plantation Cut&Dry Coconut, Matcha, Coconut, Pistachio	