



Entrantes

Starters

Tupinambo Asado ^(V) 19

con salsa de yogur, menta y ensalada de canónigos

Roasted Jerusalem artichoke ^(v)

with mint, yogurt and watercress salad

Sandía A La Brasa ^(v) 21

con rúcula, confitura de tomate, mijo inflado y queso de cabra ibicenco

Grilled Watermelon ^(v)

glazed in agave, with rocket, puffed millet and fresh Ibizencan goat cheese

Mejillones Al Vapor 22

infusionados con citronella, harissa y cilantro

Steamed Mussels

in a lemongrass, harissa and coriander consommé

Zamburiñas A La Parrilla 28

con mantequilla de chili y lima

Grilled Queen Scallops

served with a chili and lime butter

Ensalada De Calabacín ^(Vg) 23

con garbanzo, baya de goji, menta, vinagreta de mostaza Dijon y queso feta vegano

Courgette Salad

with chickpeas, goji berries, mint, Dijon mustard vinaigrette and vegan feta



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Salmón Marinado 25
con tabulé de trigo sarraceno, pepino, manzana, aguacate,
cremoso de rábano picante y caviar de salmón

Marinated Salmon
with buckwheat tabbouleh, cucumber, apple, avocado,
creamy horseradish and salmon caviar

Tiradito Flambeado De Sirviola 26
con crema de maracuyá, ají amarillo y tapioca crujiente

Flambeéd Yellowfin
with ají, passionfruit pureé and tapioca crunch

Stracciatella Ahumada ^(V) 22
con tomates en textura, puré de Kalamata y almendras

Smoked Stracciatella ^(V)
with tomatoes, Kalamata purée and roasted almonds

Fritura Aiyanna 29
de cazón adobado, puntillas, gallo San Pedro
cortza de bacalao y mayonesa de lima

Aiyanna's Mixed Fried Fish
a selection of baby squid, John Dory, cod chips
and dogfish chunks served with a lime mayonnaise

Tartar De Carabinero 34
con Tom Kha fría, lima kéfir y salicornia

Red King Prawn Tartar
served with a chilled Tom Kha dressing,
lime kefir and samphire



Principales Mains

Risotto De Tomates Secos ^(v)

26

con calabacín, rúcula y cremoso de queso labneh

Sundried Tomato Risotto ^(v)

with courgettes, rocket and a creamy labneh cheese

Tumbet De Verduras ^(v)

25

con Kimchi, flor de alcachofa y huevo a baja temperatura

"Tumbet" (Vegetables Timbal) ^(v)

with kimchi, artichoke and slow cooked egg

Ravioli De Calabaza ^(v)

28

con salsa de tomate Datterino amarillo, pecorino, calabacín, rúcula y piñones

Pumpkin Ravioli ^(v)

with yellow Datterino sauce, pecorino cheese, courgetti, rocket and pine nuts

Corazón De Coli lor Asada ^(vg)

23

salsa miso, lima y granola de anacardos con agave

Roasted Cauliflower ^(vg)

miso sauce, lime and blend of cashew nuts crushed with agave

Berenjenas "Perlina" ^(vg)

25

con trigo salteado, cremoso de queso vegano, granada, alcaparra y tomate semiseco

Chargrilled "Perlina" Aubergine ^(vg)

with pearl wheat, creamy vegan cheese, pomegranate, capers and semi-dry tomatoe



Principales Mains

Timbal De Pulpo

36

con puré de boniato, muselina de pimentón de la vera y salicornia

Octopus Timbal

grilled octopus layered with sweet potato parmentier, savory smoked paprika ali oli and samphire

Fettuccine Con Bogavante

41

tomates cherry, salvia y salicornia

Lobster Fettuccine

with fresh cherry tomatoes, sage and samphire

Filete De Corvina A La Plancha

36

con ceviche de algas y pepino, quinoa y ají amarillo

Fillet Of White Seabass (Croakerfish)

grilled seabass with ceviche of seaweed, quinoa cucumber and Peruvian yellow pepper

Lomo De Atún Bluefin

44

rociado con agua de tomate, pimiento asado y cherry

Mediterranean Bluefin Tuna

marinated in tomatoe, and served with roasted pepper and cherry tomatoes

Bacalao Con Pil Pil De Ajo Negro

39

acompañado de apionabo asado y judías Bobby salteadas

Slow Cooked Cod

with black garlic pil pil, sauce, celeriac and sautéed Bobby beans



Principales Mains

Pollo De Corral A La Brasa

30

al Josper deshuesado y marinado con Zaatar y limón,
acompañado de patatas baby, espinacas, pasas y piñones

Chargrilled Free Range Chicken

grilled in the Josper oven with 'Zaatar' spice, served with baby
baked potatoes, sauteed spinach, pine nuts and raisins

Cordero A Baja Temperatura

39

aromatizado con agua de rosas, acompañado de puré de
calabaza asada y tabulé cítrico

Slow Cooked Lamb Shank

served in a Moroccan clay pot with light couscous
and a fresh mint yogurt sauce.

Dados De Rib Eye

37

con torreznos de maíz, mermelada de jalapeño y zanahorias
con salsa de naranja

Josper Cooked Beef Rib Eye

with corn cob, jalapeño jam, carrot and orange coulis



Guarniciones Sides

Boniato A La Brasa

8

con chili, lima y miel

Grilled Sweet Potato

with chili, lime and honey

Ensalada De Pepino

7

con kimtchi, zanahoria y col

Cucumber Salad

with kimtchi, carrot and cabbage

Brócoli Al Vapor

8

con aceite al romero

Steamed Brocoli

with rosemary infused olive oil

Ensalada Verde

6

con cebolla y tomate

Mixed Green Salad

salad with onions and tomatoes

Patatas Fritas

8

French Fries