

ENTRANTES

- (vg) ENSALADA DE KALE** 17
con queso de anacardos, granada y pipas de girasol
(vg) KALE SALAD
with a cashew nut pâté, sweet pomegranate, and crunchy sunflower Seeds.
- ENSALADA DE BACALAO Y PATATA IBICENCA** 19
con naranja, hinojo, aceitunas y vinagreta de erizo de mar
ANDALUCIAN SALAD WITH COD
Ibizencan potatoes, orange, fennel, olives, and a sea urchin dressing.
- (v) FLORES DE ALCACHOFA** 22
con, piñones, limón, feta y menta
(v) ARTICHOKE FLOWERS
with, pine-nuts, lemon, feta cheese and mint
- (v) SANDÍA A LA BRASA** 19
con rúcula, confitura de tomate, quinoa tostada y queso de cabra ibicenco
(v) GRILLED WATERMELON
glazed in agave, with rocket, toasted quinoa and fresh Ibizencan goat cheese.
- MEJILLONES AL VAPOR** 21
infusionados con citronella, harissa y cilantro
STEAMED MUSSELS
in a lemongrass, harissa and coriander consommé
- ZAMBURIÑAS A LA PARRILLA** 26
con mantequilla de chili y lima
GRILLED QUEEN SCALLOPS
Served with a chili and lime butter
- SALMOREJO DE AGUACATE** 17
con sardina ahumada y cebolla encurtida
AVOCADO “SALMOREJO”
chilled soup of tomatoes and avocado with smoked sardines and pickled onion

- SALMON MARINADO** 23
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.
- (vg) ENSALADA DE TOMATES ECOLÓGICOS** 19
con feta vegano y confitura de aceitunas Kalamata, higos y almendras
(vg) CLASSIC GREEK SALAD
with vegan feta cheese and a relish of kalamata's olives, figs and almonds
- FRITURA AIYANNA** 26
de cazón adobado, puntillas, gallo san pedro, corteza de bacalao y mayonesa de lima
AIYANNA'S MIXED FRIED FISH
a selection of baby squid, John Dory, dogfish chunks and crisp cod slices served with a lime mayonnaise
- TARTAR DE CARABINERO** 33
con Tom Kha fría, lima kéfir y salicornia
RED KING PRAWN TARTAR
served with a chilled Tom Kha dressing, lime kefir and samphire

PRINCIPALES

- (v) RISOTTO DE TOMATES SECOS** 25
con calabacín, rúcula y cremoso de queso labneh
(v) SUNDRIED TOMATO RISOTTO
with courgettes, rocket and a creamy labneh cheese
- (v) PACCHERI CON PESTO DE PISTACHO** 24
burrata, berenjena y tomates cherry
(v) PACCHERI PASTA WITH PISTACHO PESTO
with aubergine, burrata and cherry tomatoes
- (v) CANELÓN DE VERANO** 23
relleno de Jackfruit y setas, con muhammara de piquillos y puerro
(v) SUMMER CANNELLONE
filled with jackfruit and mushrooms, served with a leek and piquillo pepper muhammara
- (vg) CORAZÓN DE COLIFLOR ASADA** 21
salsa miso, lima y granola de anacardos con agave
(vg) ROASTED CAULIFLOWER
miso sauce, lime and blend of cashew nuts crushed with agave
- (vg) BERENJENAS “PERLINA”** 22
a la brasa con salsa de algarroba, anacardos, lima y tempeh crujiente
(vg) CHARGRILLED “PERLINA” AUBERGINE
with a carobe sauce, cashew nuts, lime and a crisp tempeh
- TIMBAL DE PULPO** 34
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.

- FETTUCCHINE CON BOGAVANTE** 38
tomates cherry, salvia y salicornia
LOBSTER FETTUCCHINE
with fresh cherry tomatoes, sage and samphire
- FILETE DE LUBINA IMPERIAL** 38
a la plancha con ceviche de algas, pepino y salsa de ají amarillo
FILLET OF SEABASS
grilled seabass with ceviche of seaweed, cucumber and Peruvian yellow pepper
- LOMO DE ATUN BLUEFIN** 42
rociado con pimiento asado, cherry y agua de tomate
MEDITERRANEAN BLUEFIN TUNA
Sprinkled with grilled peppers, cherry tomatoes and tomato water.
- LOMO DE CORVINA A LA PLANCHA** 34
con salteado de trigo y espárragos y salsa verde de alga codium
GRILLED CROAKER FISH
on a bed of sautéed pearled wheat, tender asparagus and a green seaweed sauce
- POLLO DE CORRAL A LA BRASA** 29
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
- TAJIN DE CORDERO** 37
aromatizado con agua de rosas, acompañado de puré de calabaza asada y tabulé cítrico
LAMB TAJINE
Served in a Moroccan clay pot with light couscous and a fresh mint yogurt sauce.

VACIO DE ANGUS

35

Al Jospet, con puré rústico de patatas y manzana, con salsa ligera de mezcal

ANGUS FLANK STEAK

With rustic potatoes and apple **purée** and a mezcal jus

GUARNICIONES

BONIATO A LA BRASA

8

con chili, lima y miel

GRILLED SWEET POTATO

with chili, lime and honey.

ENSALDA DE PEPINO

7

con kimchi, zanahoria y col

CUCUMBER SALAD

with kimtchi, carrot and cabbage

BROCOLI AL VAPOR

8

con aceite al romero

STEAMED BROCCOLI

with rosemary infused olive oil.

ENSALADA VERDE

6

con cebolla y tomate

MIXED GREEN SALD

salad with onions and tomatoes

PATATAS FRITAS

8

FRENCH FRIES

POSTRES/DESSERTS

- PANNACOTTA DE BONIATO** 9
con chutney de mango y trigo sarraceno azucarado
SWEET POTATO PANNACOTTA
with mango chutney and crunchy sugared buckwheat
- (vg) TARTAR DE FRESAS** 8
**Marinadas en yuzu y pimienta sechuan, servidas con
espuma de litchi y pistachos**
(vg) STRAWBERRY TARTAR
Marinated in yuzu and Sichuan pepper, served with a pistachio
and litchee foam
- TARTA DE QUESO** 10
horneada y acompañada de kumkuat, cítricos y albahaca
CHEESECAKE
oven baked served with Kumquat and a hint of citrus and basil
- LEMON PIE** 9
**con crumble, merengue italiano, crema de limón y limón
confitado**
LEMON PIE
with crumble, Italian merengue, lemon crème pâtissier and
candied lemon
- CARROT CAKE** 11
**con mousse de chocolate blanco, curry, salsa de zanahoria
y naranja y nueces caramelizadas.**
CARROT CAKE
with hint of curry, white chocolate mousse and caramelized
wholenuts
- TIRAMISÚ CLÁSICO** 9
CLASSIC TIRAMISU

GANACHE DE CHOCOLATE 12
con gelee de fisalis y helado de almendra tostada.
CHOCOLATE GANACHE
with a golden berry gelee and roasted almond ice-cream.

HELADOS DE BOLA (2 bolas): 6
ICE CREAM (two Scoops)

DULCE LOCURA

BROWNIE MARTINI 15
Ron añejo, licor de avellana, café y sirope brownie
Amber ruhm, hazelnut liqueur, coffee and brownie syrup

CAFÉ BRULEÉ MARTINI 13
Vodka, licor43, café y sirope creme bruleé
Vodka, licor 43, coffee and crème brulee syrup

TENNESSEE HONEY COFFEE 14
Jack Daniel's Honey, café, nata montada y chocolate
Jack Daniel's Honey, whipped cream and chocolate

FRAPPÉS 6
- latte
-frappuccino
- caramel Frappuccino
- moka

TÉS FRIOS /ICED TEAS 6
- limon/lemon
- matcha

