starters

Organic sourdough buckwheat bread / with premium olive oils	3.00€ PP / 5.50 € PP
Homemade All i Oli with orange-marinated olives	3.00€ PP
Selection of semi-cured "Cameros", cured "Ocaña" and Ibizan goat cheese "Ses Cabretes", served with Giulio Bulloni's pane guttiatu and fig relish	24.00€
Arturo Sánchez 100% acorn-fed Iberian ham board	35.00€
Selection of Ibizan cured meats from Can Ros: camaiot, sobrasada and black botifarró	21.00€
Cecina (cured beef) croquette with black garlic ketchup (unit)	3.50€
Squid croquette "a la bruta" with Bloody Mary ketchup (per unit)	3.50€
Prawn and piparra potato salad	19.00€
Avocado potato salad with avocado foam	18.00€
Gazpacho with apple and wasabi sorbet	12.00€
Crescia sfogliata with burrata, red pepper and Josper-roasted yellow cherry tomatoes	16.00€
Grilled artichoke with faux meat jus	13.00€
Josper-roasted aubergine with Greek yogurt cream and sun-dried tomato dressing	16.00€
Low-temperature leek finished on the grill with Ibizan sobrasada carbonara, pecorino and toasted almonds	17.00€
Cochinita pibil mini sandwich with pickled onion, chipotle mayonnaise and coriander (per unit)	6.00€

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from sea & land

Smoked sardine tartare with mango, avocado and coriander soil (gluten free)	19.00€
Sea bream ceviche with guacamole, fried corn and plum (gluten free)	21.00€
Sea bass tiradito with strawberry tiger's milk, cucumber, red onion and raspberry pearls (gluten free)	20.00€
Our classic prawn carpaccio with yuzu sorbet and furikake (gluten free)	24.00€
Australian Wagyu carpaccio with tonnato dressing and caper blossom (gluten free)	29.00€

pastas

Orecchiette alle cime di rapa with L'Escala anchovies	19.00€
Gnocchi with gorgonzola, asparagus and walnuts	19.00€
Trofie with seafood sauce and prawns	21.00€
Penne or spaghetti:	
Ragú	18.00€
Tomato & Basil	15.00€
Green Pesto	17.00€

rice specialties

Boletus risotto with summer truffle cream, Parmesan shavings and rosemary tips (gluten free)	26.00€
Creamy rice with shelled lobster, plankton mayonnaise and samphire (minimum 2 people) (gluten free)	33.00€ PP
Dry Black Angus skirt steak rice with confit garlic shoots (gluten free)	28.00€
Dry rice with duck, foie gras and morel mushrooms (gluten free)	29.00€

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fish

"Razza alla Puttanesca" gluten free	22.00€
Miso-marinated salmon on purple sweet potato, Japanese curry and green noodles gluten free	25.00€
Calamar a la Bruta with katsuobushi gluten free	24.00€
Grilled octopus with Jerusalem artichoke foam and savoury "Pimentón de la Vera" sponge gluten free	29.00€
Josper-grilled sea bass with grilled baby vegetables gluten free	28.00€
Fresh fish of the day (upon request and weekends only) gluten free	S.M.
Formentera prawn baked on salt (per piece) gluten free	9.00€

meats

USA beef secreto tataki with potato parmentier	27.00€
Aged ribeye steak with purple potato	32.00€
Dry-aged T-bone steak (approx. 1 kg) with patata ratte and Formentera herbs	65.00€
Arturo Sánchez 100% acorn-fed Iberian lagarto pork with yuzu and wasabi dressing, served with parsnip	26.00€
Deboned and marinated free-range Ibizan chicken leg with celeriac cream and bimi	22.00€

dessert

Pistachio, coffee and amaretto tiramisu gluten free	9.00€
Miso and agave poached pear with mascarpone cream and walnut crumble gluten free	8.00€
Warm chocolate brownie with white chocolate ice cream and Sichuan pepper gluten free	9.00€

dessert wine

Floralis Moscatel	GLASS / 6.00€ BOTTLE / 22.00€

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