ES VENTALL
COCINA TRADICIONAL IBICENCA DEL SIGLO XXI

TASTING MENU

- Home made bread, smoked butter and olive oil from Ibiza
- Ibicencan lobster & caviar croquette with fried egg mayonnaise
- Herb focaccia, Santoña anchovy 0.0 and grated tomato
- Tapioca & squid ink crisp, ibicencan prawn tartar
- Oyster, cucumber & herbs
- Lobster salmagundi with pistachio cold cream
- Mojito
- Carob
- Tomato & peix sec
- Beetroot and strawberry tartare with cold almond-coconut cream and basil gel
- Matured Yellowtail fish with ají & passion fruit
- Sofrit Payés Chinese bun
- Deboned suckling pig, thai peanuts & melon caipirinha
- Green
- Mango, pineapple, passion fruit
- Petit fous

Price per person 110€ *Wine pairing option +55€*

(VAT incl.)
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STARTERS

Home made bread, ali-oli and olives	4 € *per person*
Caviar Osetra (30 gr.) with toasted bread and butter	70 €
Fresh oyster, ceviche style or with caviar	7 € fresh / 8 € ceviche / 18 € caviar
Santoña anchovy 0.0 on home made focaccia with smoked butter	7 € / unit
Puff pastry with semi-dried tomato, Ibiza burrata, figs and almonds	19 €
Beetroot and ecologic strawberry tartare with cold almond-coconut cream and basil gel	20 €
Iberican ham with home made toasted bread & grated natural tomato	28 €
Yellowtail *tiradito* with passion fruit tiger milk and yellow *ají* (extra caviar +17€)	26 €
Lobster salmagundi with avocado & pistachio cold cream (extra caviar +17€)	35 €
Sea bass tartar with tomato-strawberry cream, cucumber sorbet and herbs (extra caviar +17€)	26 €
Scallop with herb and cucumber gazpacho (extra caviar +17€)	12 €
Ibiza prawn croquets with *ají* mayonnaise and prawn sashimi	20 €
Deboned pigs' trotters with ibicencan prawns, smoked aubergine cream & meat juice	27 €
Boneless *porc negre* rib sandwich with pickle relish & truffled mayonnaise	19 €

RICE / FIDEUA (min. 2 people / price per person)

Fish and seafood paella or fideua	32 €
Mixed meat and seafood paella or fideua	28 €
A banda rice or fideua with ibicencan prawns, cuttlefish & gratin alioli	27 €
Chicken farm & pork rib paella or fideua with baby broad beans & green beans	26 €
Deboned lobster paella	39 €
Ibicencan lobster paella with fried eggs & caviar	190 €/ kg
Vegetable paella or fideua	24 €

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FISH

Bullit de peix with *a banda* shell-free seafood rice (*minimum 2 people. Price per person*)		43 €
Grouper fish loin with lobster cream, braised avocado & romesco		43 €
Cod loin au gratin with roasted garlic aioli, nuts and micro vegetable ratatouille		32 €
Ibicencan lobster with fried eggs & potatoes (*minimum 2 people)*		175 €/Kg
Lobster stew (served with fried white rice and fried home made bread)		175 €/Kg
Lobster with garlic	National 160 €/Kg	Canadian 100 €/Kg
Fresh fish of the day		*p.t.m.*

MEAT

Sirloin steak, mustard-honey sauce, charred carrot & hazelnut praline	36 €
Beef sirloin Steak tartar with home made French fries	32 €
Farm chicken cannelloni with mushrooms bechamel, fresh grated truffle & meat juice	28 €
Boneless black pork ribs with Kosho sauce, sweet potato puree & roasted pineapple tartar	34 €
Wood-fired lamb shoulder with dried apricots and pickled spring onions	35 €

DESSERTS

Chocolate, caramel & salt	12 €
Pears "tarte tatin" miso toffe & Tonka bean ice-cream	12 €
"Lemon pie" – Mojito	12 €
Pistachio and basil mille-feuille with citrus marmalade & lemon-ginger sorbet	12 €
Sweet fruit curry, yoghurt ice cream and coconut foam	12 €

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