

To start

Salmorejo	9,50
<i>Traditional cold tomato soup from Andalusia, served with boiled egg and cured ham. Allergens: Gluten - Eggs</i>	
Gildas	3,50 (ud.)
<i>Classic skewer with anchovy, piparra pepper and olive. Allergens: Fish - Sulfites</i>	
Lobster puff pastry bites	19,00
<i>Six crispy puff pastry cubes filled with lobster. Allergens: Gluten - Crustaceans - Dairy - Eggs</i>	
Balearic cheese board	34,00
<i>Selection of cheeses from the Balearic Islands, served with grapes and bread. Allergens: Gluten - Dairy - Sulfites</i>	
Ibizan sobrasada patatas bravas	15,00
<i>Fried potatoes with sobrasada-based brava sauce and aioli. Allergens: Eggs - Sulfites</i>	
Burrata with tomato	18,50
<i>Creamy burrata with confit tomatoes, caramelised onion and pistachio pieces. Allergens: Dairy - Sulfites</i>	
Tuna tartare croissant	16,50
<i>Crispy croissant with fresh tuna tartare and citrus dressing. Allergens: Gluten - Fish - Dairy - Eggs</i>	
Steak tartare croissant	16,50
<i>Crispy croissant with steak tartare, caper and mustard dressing. Allergens: Gluten - Eggs - Dairy - Mustard</i>	
Artichoke flowers with ham	14,50
<i>Artichoke flowers with crispy ham (2 pcs). Allergens: Sulfites</i>	
Smoked anchovy and burrata toast	14,00
<i>Crystal bread with confit tomato, smoked anchovy and burrata. Allergens: Gluten - Fish - Dairy</i>	
Roasted leeks with romesco	14,00
<i>Roasted leeks with romesco sauce and olive oil. Allergens: Gluten - Nuts</i>	

Main courses

Beef cheek 34,00

Slow-cooked beef cheek served on creamy mashed potato.
Allergens: Dairy

Flame-grilled entrecôte 42,00

320 gr of high loin Cooked in butter and herbs, finished at the table.
Allergens: Dairy

Wagyu burger 21,00

180gr of wagyu meat with gorgonzola, caramelised onion and bacon (vegan option available).
Allergens: Gluten - Dairy - Sesame - Sulfites

Baked sea bass 28,00

Baked sea bass fillets with potatoes and roasted vegetables, olive oil and a touch of lemon. | *Allergens: Fish*

Tuna fillet 34,00

Tuna fillet with courgette, broccoli and onion, served with soy sauce. | *Allergens: Fish - Gluten - Soy*

Homemade tomato tagliatelle 21,00

Homemade pasta with tomato sauce, basil and olive oil.
Allergens: Gluten - Eggs

Homemade pesto tagliatelle 21,00

Homemade pasta with basil pesto, pine nuts and parmesan.
Allergens: Gluten - Eggs - Dairy - Nuts

Duck risotto 28,00

Creamy rice with shredded duck and mushrooms.
Allergens: Dairy

Bikinis & salads

Ham, cheese and truffle bikini 12,50

With ham, melted cheese and a touch of truffle.
Allergens: Dairy - Gluten - Sulfites

Sobrasada and honey bikini 12,50

With Ibiza sobrasada and honey. | *Allergens: Gluten - Sulfites*

Vegetable bikini 12,50

With grilled vegetables and hummus. | *Allergens: Gluten - Sesame*

Caesar salad 16,50

Romaine lettuce, breaded chicken, parmesan, croutons and Caesar dressing. | *Allergens: Gluten - Dairy - Eggs - Fish - Mustard*

Warm chickpea salad 15,00

Chickpeas, quinoa, courgette, aubergine, tomato and dressing.

Summer salad 17,50

Lettuce, serrano ham, melon, strawberries and grapes with goat cheese and pesto.
Allergens: Dairy - Nuts - Sulfites

Wines & Spirits

Sparkling

	Bottle	Glass
Cava Vinya Sant Manel – Xarel·lo, Parellada & Macabeo D.O. Cava (Penedès)	21,00	7,00
Prosecco Extra Dry – Glera D.O.C. Prosecco (Véneto, Italia)	21,00	
Champagne Lhuillier - Brut Rosé	79,00	

White Wines

Noche de Verano – Verdejo D.O. Rueda	19,50	6,50
Pazo Pondal – Albariño D.O. Rías Baixas (Pontevedra)	39,00	
Godello sobre lías – Godello Bodega Eresma	26,00	
Flor de Nit – Macabeu & Garnacha Blanca D.O. Terra Alta	23,00	
Terras Gauda 2025 – Albariño, Caiño Blanco & Loureiro D.O. Rías Baixas	34,00	
Marqués de Riscal Verdejo 2025 – Verdejo D.O. Rueda	27,00	

Rosé wines

Rosado Flor de Nit – Macabeu & Garnacha Blanca D.O. Terra Alta	24,50	
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Red wines

Athus Monteabellón – Tempranillo D.O. Rioja	19,50	6,50
Monteabellón 5 meses – Tempranillo D.O. Ribera del Duero	26,00	
Monteabellón 14 meses – Tempranillo D.O. Ribera del Duero	38,25	
Antona García – Tempranillo D.O. Toro	29,50	
Pago de los Capellanes Roble – Tempranillo D.O. Ribera del Duero	38,00	
Ramón Bilbao Crianza 2022 – Tempranillo D.O. Rioja	26,00	
Vale Cuatro Malbec – Malbec Mendoza, Argentina	27,50	
Bajo Piedra Malbec – Malbec Mendoza, Argentina	27,50	
Bajo Piedra Cabernet Sauvignon – Cabernet Sauvignon Mendoza, Argentina	27,50	

