

# SPRING MENU

## APERITIF

<i>Loaf bread with scrubbed tomato &amp; "Can Andreu" EVOO</i>	7
<i>Homemade toasted bread with smoked butter and winter truffle</i>	18
<i>Olives dressed with cauliflower, carrot &amp; ginger pickles</i>	7

## STARTING

<i>Iberian ham, loaf bread with scrubbed tomato &amp; "Can Andreu" EVOO</i>	34
<i>Cuttlefish croquettes "Peix Nostrum" stewed in its own ink</i>	14
<i>Balearic black pork campaign pate</i>	18
<i>Prawns and squid "Peix Nostrum" with garlic</i>	32
<i>Beet root from "Juntos Farm", roasted onion &amp; Stracciatella from "Casa Artina"</i>	18

## OF THE ORCHARD

<i>WOW Salad made with seasonal, raw, fermented and pickled vegetables and greens from Ibiza</i>	18
<i>Sautéed red rice with vegetables from Ibiza's orchard</i>	20
<i>Sweet potato, chickpeas and Ibiza herbs</i>	19
<i>Mezze maniche pasta "al pesto" with Ibiza almonds</i>	20

## GRILLED

<i>Cod in its pil pil &amp; roasted leek</i>	30
<i>Stewed chicken from "Terra Viva" in cocotte</i>	25
<i>WOW Burger made from free-range Mallorcan pasture-raised veal</i>	23
<i>Free-grazing beef rib</i>	56

## SIDES

<i>Fried red potatoes from Ibiza</i>	7
<i>Patató eivisec glaseado</i>	8
<i>Sautéed vegetables from Ibiza's orchard</i>	8

*The focus is on regenerative agriculture with seasonal, organic, local and healthy products*

*Si tienes alguna alergia o restricción alimentaria, consulta a tu camarera*