

WOW MENU

APERITIF

<i>Olives marinated with ibicencan herbs</i>	7
<i>Grilled Provolone with sun-dried tomatoes & Spinach Leaves</i>	12

STARTING

<i>Iberian ham</i>	30
<i>Tomato tartare with stracciatella from "Casa Artina" & basil ice-cream</i>	18
<i>Baba Ganoush with pickled vegetables in pita bread</i>	14
<i>Charred sweet potatoes with house made green tahini</i>	14
<i>Squid and prawns with garlic casserole</i>	28
<i>Corvine Ceviche with yucca chips, glazed sweet potato & Ibicencan red onion</i>	24

SALAD

<i>WOW Salad made with seasonal vegetables and greens from Ibiza</i>	18
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MAIN COURSES

<i>Beef Cheeks with creamy 'Polenta' and Gruyere</i>	24
<i>Rib eye with 'Criolla' sauce and Padrón peppers</i>	48
<i>Beef Smash Cheese Burger with cheddar cheese & secret sauce</i>	23
<i>"Beyond Meat" Burger with cheddar cheese & secret sauce</i>	25
<i>Free-Range chicken with potato Parmentier & grilled asparagus</i>	25
<i>Cod in pil pil sauce with roasted leek in Josper</i>	30
<i>Braised cauliflower with miso & pistachio ajoblanco</i>	22
<i>Mezze maniche pasta "al pesto" with Ibiza almonds</i>	20

SIDES

<i>Fried potatoes</i>	7
<i>Sweet potatoes</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