BALEARIC SUNDAYS

By David Reartes

MENU CHOISE 35€

OUR ROAST

Roastbeef, pork loin head & chicken Eivissenc patató mashed on the grill Sautéed vegetables from Ibiza's orchard Yorkshire pudding Gravy sauce

WOW BURGUER

Beef burger, provolone cheese & pickled gherkin sauce Fried red potatos from Ibiza Sautéed vegetables from Ibiza's orchard

OUR VEGAN

Sautéed red rice with vegetables from Ibiza's orchard From Ecofeixes pumpkin, chickpeas and Ibiza herbs Chickpeas falafel with Ibicencan herbs & Raita sauce

EXTRAS

Homemade toasted bread with smoked butter and winter truffle 18€ Free-grazing beef rib & Ibiza 56€

SOMETHING SWEET

Goat cheese cake from "Ses Cabretes" & fermented lemon 12€ Cream flan with eggs from "Sa Posta" & pumpkin in syrup 10€ Chocolate ganache, caramelised walnuts 14€ and pickled pumpkin & oranges from Ibiza sauce

CHILDREN MENU 20€ - KIDS CLUB INCLUDE

Chicken "Milanesa" with fries Penne Rigate with tomato sauce

Ice-cream scoop in a cone - Strawberry / Chocolate/ Hazelnut / Pistachio / Vanilla/ Coconut / Meringue milk...

 $Our \ gastronomic \ proposal \ is \ based \ on \ local, seasonal, ecological \ and \ healthy \ products \ for \ people \ and \ planet$

If you have any allergies or food restrictions, please consult your waiter or waitress



