

Sunset Tapas

available from 6:00 to 9:00 pm

Iberico ham
hand sliced Spanish ham,
crystal bread and grated
tomato (G)/(P)

28 €

Ibicenso artisanal cheese
sliced Balearic cheese and
spiced bread (G)/(D)/(N)/(SE)

18 €

Cantabrico anchovies
anchovies 00, crystal bread
and grated tomato (G)/(F)

24 €

Patatas bravas
fried potato squares, spiced
salsa brava and aioli (E)/(G)

12 €

Crunchy goat cheese roll
With Ibicensa sobrasada and
citrus sabayon (P)/(G)/(D)/(E)

12 €

Croquetas
Iberico ham, cepes
and potatoes (G)/(D)/(E)/(P)

12 €

Ensaladilla Rusa
potatoes and carrot salad with
confit tuna, anchovies and
citrus mayonnaise (D)/(F)/(E)

12 €

Tapa of the day
daily special

Appetizers

Mediterranean green salad
mixed salad leaves, fresh herbs,
raw crunchy vegetables and citrus
vinaigrette (C)/(SD)/(V)

14 €

Greek Feta
Spanish wild herbs marinated Feta,
young romaine, pomegranate &
pickled cucumber, crispy spiced pita
(G)/(D)/(SD)

16 €

Burrata and seasonal tomato
Italian buffalo burrata, confit and
fresh tomatoes, basil caviar (D)/(V)

21 €

Bonito del norte
escabeche of Spanish white tuna
with vinaigrette (SY)/(F)/(SD)

22 €

Beef tartar
served with spiced bread and
roasted fennel emulsion
(G)/(E)/(N)/(MU)

24 €

Spiced Salmon
with citric vinaigrette, frisée
and herbs salad (F)/(SD)

24 €

King crab
guacamole, salmorejo and
vermouth blood orange granita
(CR)/(G)/(N)/(C)/(E)/(SD)

26 €

Cone Club cold Mezzeh
hummus, babaganoush, fattoush
salad and pita bread
(G)/(LU)/(D)/(N)/(SE)

18 €

Daily Specials

Catch of the day
Whole fish or seafood (Daily market price)

Butcher's cut of the day
(Daily market price)



Sides

Padron peppers

7 €

Truffle potato
creamed potato with truffle paste
(D)

9 €

French fries
Signature 13/13 fries

7 €

Green salad
young romaine and crudités served
with mustard vinaigrette (MU)/(SD)

7 €

Mix vegetables
steamed seasonal vegetables with
lemon zest and olive oil

7 €

Mains

Octopus on the grill
with "all i pebre" espuma, piperade
and Espelette croutons
(CR)/(ML)/(G)/(D)/(SD)/(F)

32 €

Mediterranean sea bass
confit sea bass, Mediterranean clams
and fresh tomatoes
(F)/(ML)/(SD)

34 €

**Chef's signature
caramelized Spanish rice**
with seafood (CR)/(F)/(ML)/(SE)/(C)

32 €

Ibicenso free range chicken
olive oil poached and
roasted chicken supreme,
„pimiento à la Basquaise"
(N)/(SD)

26 €

Oxtail canelloni
gratinated with Balearic cheese and
served with Pedro Ximenez
reduction
(SD)/(G)/(E)/(D)

26 €

Iberico pork shoulder
pulled pork, with crispy skin
served with sautéed frisée salad
(P)/(SD)/(D)/(N)/(C)

26 €

Spanish beef sirloin
grilled sirloin with glazed endives
(SD)/(D)/(C)

36 €

Casarecce crudaiola
quick sautéed tomatoes, Kalamata
olives, mozzarella pearls and
fresh basil (G)/(SD)/(D)/(V)

24 €

Grilled mix vegetables
grilled mixed baby vegetables with
Romesco sauce (SD)/(N)/(G)

24 €

Desserts

Hazelnut coulant
served with fresh milk ice cream
(N)/(D)/(G)/(E)

10 €

Revani and olive oil
revani cake, AOVE ice-cream and
chocolate cream (G)/(D)/(N)/(E)

10 €

Fruit panaché
sliced seasonal fruit served with
watermelon mint soup

10 €

Baked cheesecake
traditional baked cheesecake with
red fruit coulis (D)/(G)/(E)

10 €

Almond panna cotta
almond milk panna cotta, toasted
Ibizan almonds and confit lemon (N)

10 €