



THE VIEW

IBIZA

» TAKE A GASTRONOMIC JOURNEY THROUGH SPAIN WITH
THE FINEST LOCAL PRODUCE ENHANCED BY
THE SOPHISTICATED FLAVOURS OF ASIA. «

Tasting Menu

Three Courses

AMUSE BOUCHE

STARTER

SEABASS
FENNEL FLOWER, DASHI, GILLARDEAU OYSTER
(F, ML, SD)

MAIN COURSE

WAGYU BEEF STRIPLOIN
AUBERGINE, CARAMELIZED PEARL ONIONS
(D, G)

DESSERT

GOLDEN CHOCOLATE BUDDHA
ASHANTI GRAND CRU COUVERTURE 67%, PASSION FRUIT
(G, D, E)

-
60 €

Five Courses

AMUSE BOUCHE

STARTER

SEABASS
FENNEL FLOWER, DASHI, GILLARDEAU OYSTER
(F, ML, SD)

MIDDLE COURSE

SAUTÉED MEDITERRANEAN CALAMAR
CHAR SIU BARBECUE PORK, IBIZAN ALMONDS
(P, F, E, SY, SE, N, D)

FISH COURSE

SOLE
GRILLED SOLE, PLANKTON BEURE BLANC, TOPINAMBUR
(F, D, SD)

MAIN COURSE

WAGYU BEEF STRIPLOIN
AUBERGINE, CARAMELIZED PEARL ONIONS
(D, G)

DESSERT

PURE WHITE
(D, E)

-
78 €

OUR TASTING MENUS MAY VARY DEPENDING ON THE SEASONALITY OF THE PRODUCTS.

NUTS (N) / LUPIN (LU) / DAIRY (D) / EGGS (E) / FISH (F) / CELERY (C) / MUSTARD (MU) / SULPHUR DIOXIDE (SD) / MOLLUSCS (ML) / SESAME SEEDS (SE) / CRUSTACEAN (CR) / SOYA (SY) / GLUTEN (G) / PORK (P) / VEGETARIAN (V)

Appetizers

SHORT GRILLED BABY ROMAINE HEARTS

SHIMEJI MUSHROOMS, WHITE MISO (SD, SE)

-
21 €

GREEN THAI PAPAYA SALAD

BUCKWHEAT, AVOCADO, PEANUT (PN, F, SD)

-
21 €

LOCAL "SIRVIA" CEVICHE

GAMBA ROJA, SPICED COCONUT (F, CR, D)

-
26 €

SEABASS

FENNEL FLOWER, DASHI, GILLARDEAU OYSTER (F, ML, SD)

-
26 €

SAUTÉED SCALLOP

CUCUMBER, WASABI, ESTRAGON VINAIGRETTE (ML, SD)

-
26 €

SAUTÉED MEDITERRANEAN CALAMAR

CHAR SIU BARBECUE PORK, IBIZAN ALMONDS
(P, F, E, SY, SE, N, D)

-
24 €

GALICIAN SPIDER CRAB

BIBIM JANG, THAI BASIL, CELERY (CR, G, C, D)

-
26 €

HIDA-GYU A5 WAGYU TATAKI

HOMEMADE FOIE GRAS, CHERRY TOMATOES,
SZECHUAN PEPPER (G.)

-
26 €

Main Course

OCTOPUS

GRILLED ON THE ROBATA AND GLAZED, BEETROOT,
GOCHUJANG (F, G SY)

-
34 €

CHICKEN THIGH

GRILLED CHICKEN, CORN
(SY, SE, SD, D, G)

-
28 €

BLUE LOBSTER

GRILLED LOBSTER, BABY CARROTS, CRUSTACEAN SAUCE
(CR, D, SY, G)

-
42 €

IBERIAN PORK

GLAZED PORK BELLY, COMPRESSED RADISH, SWEET POTATOES
(P, G, D, C, SD)

-
34 €

RED SNAPPER

BONITO STOCK, EDAMAME BEANS, IBERICO HAM (F, P, D)

-
34 €

WAGYU BEEF STRIPLOIN 160 GR

AUBERGINE, CARAMELIZED PEARL ONIONS (D, G)

-
54 €

SOLE

GRILLED SOLE, PLANKTON BEURRE BLANC, TOPINAMBUR
(F, D, SD)

-
34 €

SILKEN TOFU

PAN FRIED SILKEN TOFU, SHIITAKE MUSHROOM, KALE,
VEGETABLES (SD, SY, G)

-
26 €

Vegetables & Rice

BROCCOLI, SAMBAL, CASHEW NUTS (N, CR, F)

-
9 €

SWEET POTATO PURÉE (D)

-
9 €

BABY CARROTS, GINGER, LEMON (G)

-
9 €

INDONESIAN SPICED RICE (F, CR)

-
9 €

Desserts

GOLDEN CHOCOLATE BUDDHA

ASHANTI GRAND CRU COUVERTURE 67%, PASSION FRUIT (G, D, E)

-
12 €

PURE WHITE

(D, E)

-
12 €

BANH CHUOI NUONG

VIETNAMESE BANANA CAKE, CARAMEL, KALAMANSI (G, D, E)

-
12 €

MANGO STICKY RICE

COCONUT, GREEN SHISO (G, D, E)

-
12 €