



SOURDOUGH BREAD, MARINATED OLIVES, FREE RANGE CHICKEN PATÉ

OYSTER GILLARDEAU NO 3, YUZU MIGNONETTE

STRACCIATELLA, ROASTED FENNEL, BUCKWHEAT

DRY AGED CECINA, GREMOLATA, PRESERVED LEMON

BABY BEETROOT, ORGANIC BUFALA BLUE CHEESE, CARAMELIZED PECAN NUTS

ZUCCHINI FLOWERS, RICOTTA, RED PESTO, ARUGULA

GLAZED AUBERGINE, YOGURT, HAZELNUTS, PICKLED ONION, HERBS

WILD RED TUNA SKEWERS, MISO MAYO, PIPARRAK

JUNTOS FARM SALAD, FLOWERS

AMBERJACK, CUCUMBER AGUACHILE, FERMENTED TOMATO

GRASS FED BEEF STEAK TARTARE, PICKLED TURNIP, CHILE ANCHO MAYO, CARASAU BREAD

MELOSO RICE, CUTTLEFISH, IBIZA RED PRAWNS TARTARE

FRESH CATCH OF THE DAY, BABY LEEKS, SAFFRON FOAM

ORGANIC PORK KATSU, BEURRE BLANC, WILD SALMON ROE, DILL, KALE, APPLE AND CELERY SALAD

LAMB SHOULDER, BABY POTATOES, GREEN MOJO, FENNEL AND POMEGRANATE SALAD
(TO SHARE)

DESSERTS

CHOCOLATE GANACHE, PISTACHIO, RASPBERRY

APPLE, COCONUT FOAM, MINT AND LIME SORBET, MERINGUE

MATCHA AND WHITE CHOCOLATE COULANT, IBIZA ALMOND GELATO (ALLOW 20 MIN)

*As we keep it fresh, seasonal, small batch & local, some options might occasionally run out

*Please inform your server if you have any allergies or require information on ingredients used in our dishes