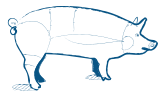


# EXPERIMENTAL 'BEACH' ibiza

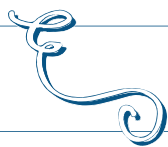


## TAPAS

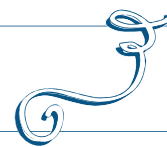


GRILLED PADRON PEPPERS.....9€  
MANCHEGO CHEESE.....9€  
SPANISH OMELETTE.....10€  
GRILLED CHORIZO .....10€

PATATAS BRAVAS SPICY POTATOES..... 7€  
PAN CON TOMATE..... 6€  
CURED HAM.....15€  
ANCHOVIES IN VINEGAR.....13€



## STARTERS



HAND CUT, CURED BELLOTA HAM FROM LOS PEDROCHES  
& Pan de Cristal (crispy Spanish bread) with tomatoes - 32€

BURRATA & TOMATO SALAD  
Basil & Extra Virgin Olive Oil - 15€

QUINOA SALAD WITH PAK CHOI  
green asparagus, peanuts and citrus - 17€

GAZPACHO CORDOBES  
with air dried tuna and pumpkin seeds - 14€

BEEF CARPACCIO  
with rocket and parmesan - 17€

OCTOPUS CARPACCIO  
with "aceite de carbon"  
and Himalayan pink salt - 17€

GREEK SALAD WITH WATERMELON  
feta cheese, olives, lime, parsley & black salt - 14€

AMBROSIA SALAD WITH FRUITS  
goat cheese, nuts, lime dressing and petals - 18€

NICOISE SALAD WITH FRESH TUNA  
boiled egg and green beans - 22€

ROASTED OCTOPUS WITH CHORIZO  
paprika and olive oil - 22€

COD CEVICHE WITH CORN  
fresh raw cod with sweet onion,  
coriander, red chili and lime - 25€

HEAD CHEF : GERARD ORTIZ ARLANDIS

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## MAIN COURSES

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ARTISAN-MADE LEMON PASTA  
with prawns, smoked pancetta , sweet onions & parmesan cheese - 25€

RISOTTO VERDE with parmesan - 23€

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### FISH



GRILLED SARDINES - 18€  
with rocket and strawberries

GRILLED RED PRAWNS  
from Ibiza - 45€

GRILLED MEDITERRANEAN SQUID  
parsnip puree - 23€

CATCH OF THE DAY IN SALT CRUST  
with salad and rustic potatoes - 65€

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### GRILLED MEAT



- served with potatoes wedges -

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BRAISED CHICKEN WITH CHIMICHURRI SAUCE..... 28€

VEAL RIB ..... 28€

RIB EYE (BLOND GALICIAN) ..... 30€

SIRLOIN (BLOND GALICIAN) ..... 36€

RIB EYE ON THE BONE (BLOND GALICIAN).....95€

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RIB EYE FROM THE VALLEY DEL ESLA (FOR 2)

DRY AGED FOR 2 MONTHS, ONE OF THE BEST MEAT OF SPAIN ..... 125€

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### SIDE ORDERS



GREEN SALAD - 5 €

GRILLED VEGETABLE - 6 €

RUSTIC POTATOES - 5 €

RATATOUILLE - 6 €

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## HOMEMADE DESSERTS

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GERARD'S TIRAMISÚ ..... 9€

CARAMELIZED VANILLA CUSTARD..... 9€

CHOCOLATE MOUSSE ..... 9€

FRESH FRUIT SALAD..... 11€

ICE CREAM ..... 8€

PASSION FRUIT PANNA COTTA..... 9€

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FOR KIDS : fruit juice - pasta with tomato sauce or chicken with fries - ice cream - 15€

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