

STARTERS

Our Espinaler appetizer board



Espinaler chips, olives, tomato bread, iberian ham
and choice of clam, mussel or scallop.
Premium cans: razor clam and cockle +3,50€

16€

Squid and sobrasada croquettes with kombu seaweed



4€ / each

Iberian ham croquettes with soy-cured yolk



4€ / each

Grilled razor clams with homemade ponzu sauce and fermented lemon



15€

Chicken or vegetable gyozas with fermented cabbage



14€

Red tuna japanese taco



Crispy corn taco with mango, onion, avocado, yuzu soy and sesame oil

18€
for 2 pieces

Pulled pork with homemade kimchi “Japotaco”



Crispy corn taco with slow-cooked Balearic black pork and homemade fermented cabbage

16€
for 2 pieces

Crispy brioche steak tartar with dashi butter



Pepper, pickle, caper, red onion, mustard, mayonnaise, Perrins sauce, tabasco and siracha

18€
for 2 pieces

Leeks confit with light cream of fermented garlic



Almond, sprouts, black garlic and croutons

14€

Crispy prawns with fermented chili sauce and japanese mayonnaise



Homemade gochu jang and green siracha sauce

19,50€

Smoked grilled red prawns 250gr



Smoked with rosemary, thyme and katsuobushi

38,50€

Free-range egg with fried octopus, octopus demi-glace and miso-cured bacon



Slow-cooked egg with fried octopus, potato parmentier, demi-glace and straw potatoes

26€

Our codfish snout and tender garlic fish & chips



Cod snout cubes in tempura with spring garlic and herb vinegar

24€

Hand-sliced 100% acorn-fed ham



Crystal bread with tomato, extra virgin olive oil, and ibiza salt flakes

33,50€

SALADS

Smoked sardine salad with lamb’s lettuce, orange and pickled onion



Mixed lettuce, cured smoked sardine, orange vinaigrette, pickled onion and orange segments

19€

Our César salad with crispy guanciale and Asian aromas



Grilled lettuce hearts, croutons, free-range chicken, sesame and soy césar sauce, and crispy Parmesan cheese

18,50€

Seasonal tomato salad with red onion, katsuobushi, and tuna belly



Selection of Ibiza tomatoes with katsuobushi vinaigrette and tuna belly

19€

PREMIUM SANDWICHES

Our club sandwich with crispy bread, Mahón cheese and guanciale



Grilled egg, tomato, lettuce, chicken, César sauce and guanciale

22€

Burger in brioche bun with smoked Mahón cheese, crispy sobrasada and caramelized onion



Tartare sauce and dill sprouts

23€

Lobster brioche with dashi butter and pakchoy coleslaw



30€

MAIN DISHES

Fish of the day with smoked edamame puree and pickled fennel



Sea bass/Salmon/Turbot

31€

Angus sirloin with leek confit 330gr

36€

Iberian pork top loin with “Piquillo” pepper puree and roasted daikon turnip

32€

Low temperature free-range chicken with white miso butter and potatoes



26,50€

Flambéed squid with Iberian ham and tobiko



Garlic, Parsley, brandy and flying fish roe

28€

Grilled octopus with oyster and baba ganush glaze



Smoked eggplant sauce with tahini, octopus water glaze and oyster sauce

28,50€

DESSERTS

Homemade cheesecake



9,50€

Dark chocolate coulant with sweet beetroot foam



9,50€

Artisanal ice cream



Strawberry/ Yuzu/ Chocolate/ Madagascar Vanilla

Toppings: choco fizzi, freeze-dried mango or rosemary crumble

4,50€
each

Yuzu deconstructed pie



Yuzu cream and jelly with citrus crumble and whipped cream

11€