

# Menú

## Let's Start

Crispy Bread with Tomato,Olives and "Allioli" | €8.00

Hand Cutted Bellota Iberian Ham | €31.50

Home Made Iberian Ham Croquettes | €12.50/4 Ud

Gazpacho with crispy Eggs' crumble | €12.50

Fried Squid with Yuzu Mayo | €21.50

Cod Omelette " Lazy Style " | €16.00

## Raw

Gran Crudo di Mare Oyster Selection: | €21.00/ 3Ud.

· Raw

· Ponzu and Chive

·Vinegar pearls and Shallot

Scallops Ceviche topped with Jalapeño foam | €21.00

Red Tuna Tartar with Salmorejo and Coriander and Seeweed Bread | €24.00

Aguachile of red Ibizan Prawns with green Chili drops | €24.50

Steak Tartare on Bone Marrow with crispy Kalamata | €26.00

Watermelon Tataki infused with Vermouth, Goat Cheese, Wafer bites and Coconut Oil | €16.50

## Salads

Ibizas Tomatoes with Anchovy, Tuna belly and Ajoblanco sauce | €17.50

Braised white Asparragus with Mojo Verde and a Caviar hint | €23.00

Tiger Prawns Salad dressed with Cider vanaigrette, topped with Tandoori Masala Yucca crisp | €24.00

Local Burrata , Rocket salad infusion and Tomatoes tartar | €17.50

## Mains

"Lord Style" Seafood Paella | €28.00

Grilled Local fish served with Baby Vegetables | € by Market

Monkfish on Squid Risotto and crispy Ink | € 29.00

Grilled Cured *Rubia Gallega* Beef Sirloin served with Potatoes and Padrón Peppers| € 90/kg

Stewed Iberian Ham Cheek served on top of a Boletus foam | € 27.50

## Desserts

Chocolate Soufflé | €8.00

Cheese Cake with red Fruits | €8.50

Basil essence with Lemongrass Ice Cream and Gin Tonic slush | €8.00

Seasonal Fruit plate | €8.00





SKYBAR

*Food  
Menu*

