

ENTRANTES

Croquetitas de rape y gambas con emulsión de perejil 19
Amante's speciality monkfish and prawn croquettes with parsley sauce

Pétalos de remolacha rellenos de crema de queso con espinacas y piñones, aliñados con lima y agave (V) 19
Thinly sliced raw beetroot folded & filled with cream cheese, raw spinach, pine nuts and dressed with lime and an agave reduction (V)

Causa peruana de patata ibicenca con aceituna Kalamata, aguacate, tomate cherry, huancaína y perlas de aceite (V) 16
Peruvian "causa" (ibizencan potato terrine), Kalamata olive, local avocado, cherry tomato, huancaína and oil pearls (V)

Salmón marinado y ligeramente ahumado, con crema de aguacate y mayonesa de kimchi y wasabi 27
Salmon filet gently smoked and marinated with Mediterranean herbs on a bed of avocado and mango. Served with a kimchi and wasabi mayonnaise

Jamon iberico de bellota con pan de cristal y tomate 41
Iberian cured ham of "bellota" with cristal bread and tomato

Ajo blanco con aroma de coco servido con tosta de berenjena y sardina ahumada 18
White gazpacho (ajo blanco) with hint of coconut, served with aubergines and smoked sardines on a crisp toast

Ensalada de atún escabechado en cítricos y laurel, tomate ecológico y aceitunas Kalamata. 25
Tuna confited with citric touch and bay leaves in organic tomato salad and Kalamata olives

Tartar de gamba roja y carabinero con caviar Baeri y emulsión de maracuyá 39
Red prawn tartare with Baeri Caviar, lemon pearls and passion fruit drops

Vieiras a la plancha con espárragos trigueros, cremoso de guisantes y crujiente de papada de "porc negro" ibicenco 35
Grilled scallops served with wild asparagus, green beans and puree with ibizencan "Guanciaie"

Ensalada ecológica cangrejo real en ensalada ecológica, manzana verde y aguacate. Servido con vinagreta de mostaza antigua y mayonesa de kimchi 42
Organic salad with King crab, avocado and green apple served with Dijon mustard and kimchi mayonnaise

Ensalada de tomate ecológico, aromatizado con albahaca y pepino infusionado con orégano. Acelga roja y piñones (V)19
Summer salad of organic tomatoes infused with basil, cucumber in oregano, red chard and roasted pinenuts. (V)

SEGUNDOS

Berenjena a baja temperatura con "Ras el Hanout" y salteado de soja verde (VG) 25
Whole slow-cooked aubergine with Moroccan spices (Ras el Hanout) and served stir-fried with green soy bean (VG)

Celeriac asado al Jospier, yogur vegetal con menta, coco y brotes tiernos con nueces Pécan (VG) 24
Roasted glazed celeriac hearts, with a plant based yogurt with mint, a hint of coconut and chopped Pecan chestnuts (VG)

Salmón escocés salvaje con costra de pistacho, salteado de espinaca con piñones y vinagreta de balsámico 31
Scottish salmon with crispy pistachio crust, sautéed spinach with pine nuts and balsamic vinaigrette

Pasta bucatini con calabaza asada, cremoso de burrata y tiras de calabacín (V) 26
Pasta bucatini with diced pumpkin, creamy burrata and thinly sliced courgette (V)

Canelón de rotja ibicenca y gambas, con tartar de langosta y marinera de erizo de mar 38
Cannelloni filled with "rotja" (local fish from Ibiza) and prawn with a sea urchin emulsion served with lobster tail tartare

Arroz seco de setas al horno con aceite de trufa y costra de parmesano (V) 27
Oven baked mushroom risotto with black truffle oil served with Parmesan crust (V)

Arroz cremoso de bogavante al carbón (min para 2 pers) 48 p.p.
Spanish style rice ('cremoso') with char-grilled lobster (minimum 2 people)

Arroz negro con pulpo braseado y crujiente de alioli suave 32
Traditional Spanish squid ink risotto grilled octopus with light 'alioli' crust

Gallo San Pedro de costa con endivia asada con miel de agave y picada tradicional 42
Fillet of local John Dory fish with roasted endive salad, a touch of agave honey, served with "picada" (typical Spanish marine dressing)

Pulpo a la brasa servido con puré de patatas y sobrasada ibicenca con espárragos de mar 32
Octopus roasted in the Jospier, served with mashed potatoes, sobrasada (traditional spiced meat from Ibiza) and salicornia seaweed

Lubina entera servida con patatas, pimientos del padrón y tomate cherry al horno
(precio por kilo)

Whole baked sea bass filleted at the table and served with roasted sliced potatoes, padron peppers and vine cherry tomatoes (price per kilo) PP/1kg

Lomo de atún bluefin y "pico de gallo" con mango y reducción de teriyaki 42

Bluefin tuna steak with diced tomatoes, mango and red onion, served with Teriyaki reduction

Lingote de confit de pato con boletus, patatas y trufa 31

Duck shredded with wild porcini mushroom, black truffle and potatoes

Costilla de ternera lechal a la parrilla con brócoli bimi y servida con chimichurri mediterráneo 35

Galician veal chop served with steamed tenderstem broccoli and Amante's chimichurri dressing

Solomillo de ternera a la brasa con tomate cherry, chalota asada y edamame, servido con cremoso de maíz y Parmesano 45

Sirloin steak with cherry tomatoes, roasted shallots and edamame beans served with sweetcorn and parmesan velouté

GUARNICIONES

Pimientos de Padrón (VG).

Padron peppers (VG). 7

Patatas panadera con pimientos rojos y verdes (VG).

Sautéed potatoes with green and red pepper (VG). 7

Brócoli salteado con chili fresco (también sin chili) (VG).

Broccoli and fresh chili (can be served without chilli) (VG). 8

Rúcula salvaje con tomate cherry (VG).

Wild rocket salad with cherry tomatoes (VG). 6

Zanahoria asada con jengibre

Roasted carrots served with a touch of ginger 7