

ENTRANTES

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

Tartar de remolacha y nabo encurtido con aji amarillo servido con mousse de aguacate(VG)
Pickled turnip and beetroot tartare with an avocado mousse (VG)

Almeja gallega al carbón con vino blanco, ajo y perejil
Classic-style char-grilled clams, prepared with white wine, garlic, and parsley.

Ensalada payesa de patata ibicenca con pulpo ahumado, aceituna Kalamata y pimiento a la llama
Amante-style 'payesa' salad comprised of smoked octopus, grilled potatoes, Kalamata olives, and char-grilled red pepper

Cigalas a la plancha con mollejas a la brasa y reducción de gambas y citronela
Grilled "Cigala" langoustine with char grilled sweetbread served with prawns and a citronella jus

Salmón marinado y ligeramente ahumado, con crema de eneldo, caramelo de jalapeño y mayonesa de kimchi y wasabi
Salmon fillet delicately smoked and marinated, seasoned with Mediterranean herbs, on a bed of fennel cream, served jalapeno caramel with a kimchi and wasabi mayonnaise.

Ensalada de calabacín y judía frita con tomates cherry semi seco, piñones y queso feta vegano (VG)
Courgette and green bean salad with sundried cherry tomatoes, pine nuts and vegan feta cheese (VG)

Jamón ibérico de bellota con pan de cristal y tomate
Iberian cured ham 'bellota,' served with a crisp 'cristal' bread and juicy tomato.

Tartar de gambas rojas y carabineros con ajo blanco y un toque de coco
Red king prawn tartare and white gazpacho with a hint of coconut

SEGUNDOS

Coliflor asada marinada con Ras el Hanout servida con chimichurri mediterráneo (VG)
Roasted cauliflower infused with Moroccan spices (Ras el Hanout) and served with a chimichurri sauce

Spaghetti cuadrados con caponata de tomate semiseco, berenjena, aceituna Taggiasca y nueces mantecados con espuma de queso azul (V)
Chitarra style spaghetti sautéed with organic semi-dried cherry tomato, aubergines, walnuts, Taggiasca olives, and whisked with gorgonzola sauce.

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

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

Arroz negro con viera y crujiente de alioli suave

Traditional Spanish squid ink risotto, complemented by a grilled scallop and a delicate light crust of 'alioli'.

Merluza del Cantábrico con tupinambo asado y reducción de mejillones

Roasted Hake fillet with mussel sauce and roasted Jerusalem artichoke cream

Lubina atlántica, entera servida con patatas al horno y chimichurri (precio por kilo)

Whole baked Atlantic sea bass, filleted at the table and served with roasted whole potatoes and chimichurri (price per kilo) PP/Kg

Picaña de cordero con concasse de calabacín y zanahoria en 2 texturas

Lamb 'picaña' served with diced courgettes, crispy and creamy carrots

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

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

G U A R N I C I O N E S

Pimientos de Padrón (VG)

Padron peppers (VG)

Patatas baby asada (VG)

Baby baked potatoes (VG)

Brócoli salteado con chipotle (también sin chili) (VG)

Broccoli and chipotle (can be served without chilli) (VG)

Rúcula salvaje con tomate cherry (VG)

Wild rocket salad with cherry tomatoes (VG)

Zanahoria asada con jengibre

Roasted carrots served with a touch of ginger