

ENTRANTES

Croquetitas de rape y gambas con emulsión de perejil

Amante's speciality monkfish and prawn croquettes, complemented with a parsley sauce

Pétalos de remolacha rellenos de crema de queso con espinacas y piñones, aliñados con lima y agave (V)

Finely sliced raw beetroot, filled with cream cheese, raw spinach, and pine nuts, dressed with lime and a drizzle of agave reduction. (V)

Tonno tonnato', lomo de atún rojo en lamina servida con salsa tonnata, alcaparrones y cebolla roja encurtida

"Tonno tonnato", finely sliced red tuna fillet served with salsa tonnata, caper bush and pickled onion

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

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

Jamon ibérico de bellota con pan de cristal y tomate

Iberian cured ham 'bellota,' served with a crisp 'cristal' bread and juicy tomato.

Steak tartare de solomillo servido con patatas fritas y "pane Carasau"

Beef tartare served with French fries and crispy bread "carasau style"

Ensalada de tomate ecológico, aromatizado con albahaca y pepino infundado con orégano servida con yogurt griego, acelga roja y piñones (V)

Summer salad of organic tomatoes infused with basil, cucumber in oregano, served with Greek yogurt, red chard and roasted pinenuts. (V)

SEGUNDOS

Coliflor asada marinada con 'Ras el Hanout' servida con chimichurri mediterráneo y granola con semilla de chías (VG)

Roasted cauliflower infused with Moroccan spices (Ras el Hanout) and served with a chimichurri sauce y granola with chia seeds

Spaghetti cuadrados salteada con tomate cherry ecológico semi seco, shitake, aceituna Taggiasca. mantecada con mascarpone y servida con almendra ibicenca tostada (V)

'Chitarra' style spaghetti sautéed with organic semi-dried cherry tomato, shitake, Taggiasca olive, and whisked with mascarpone, served with crunchy local almonds

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'.

Lomo de atún bluefin y "pico de gallo" con mango y reducción de teriyaki
Bluefin tuna steak with diced tomatoes, mango and red onion, served with Teriyaki reduction

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

Cola de rape a la plancha. Berenjena ligeramente ahumada, patatas confitadas y alioli de miel de romero
Grilled monkfish over smoked aubergine, confit potatoes, and a rosemary honey alioli crust.

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, seta shimeji y edamame, servido con cremoso de maíz y Parmesano
Sirloin steak with cherry tomatoes, shimeji mushroom and edamame beans served with sweetcorn and parmesan velouté

GUARNICIONES

Pimientos de Padrón (VG)
Padron peppers (VG)

Patatas baby asada (VG)
Baby baked potatoes (VG)

Brócoli salteado con chipotle (también sin chipotle) (VG)
Broccoli and chipotle (can be served without chipotle) (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