

ENTRANTES

Croquetitas de rape y gambas con emulsión de perejil 21

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) 18

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

Almeja gallega al carbón con vino blanco, ajo y perejil 42

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 36

Amante-style 'payesa' salad comprised of smoked octopus, grilled potatoes, Kalamata olives, and char-grilled red pepper.

Ensalada de berros y menta con calabacín perfumada con cítrico y servida con queso feta (V) 23

Marinated courgette salad, paired with a fresh mix of cress and mint leaves, topped with vegan feta cheese. (V)

"Presse" de tomate ecológico con queso ligero de cabra ibicenco, hoja de shiso y perlas de vinagre de Modena (VG)23

Organic tomato 'tatin' (tart), filled with light goat cheese from Ibiza, shiso leaves, and garnished with balsamic drops." (VG)

Tartar de lomo de atún con sandía y salsa de kimchi 38

Bluefin tuna fillet tartar, paired with refreshing watermelon and drizzled with kimchi vinaigrette.

Salmón marinado y ligeramente ahumado, con crema de aguacate y mayonesa de kimchi y wasabi 27

Salmon fillet delicately smoked and marinated, seasoned with Mediterranean herbs, on a bed of avocado and mango, served with a kimchi and wasabi mayonnaise.

Jamon ibérico de bellota con pan de cristal y tomate 41

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

Ajoblanco con toque de coco servido con berenjena asada y sardina ahumada 21

White gazpacho (ajoblanco), with a hint of coconut, served with smoked sardines and roasted aubergine.

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, and red chard, garnished with roasted pine nuts (V)

SEGUNDOS

Berenjena a baja temperatura con "Ras el Hanout" y salteado de trigo ecológico (VG)25

Slow-cooked whole aubergine, infused with Moroccan spices (Ras el Hanout) and served with sauteed organic wheat. (VG)

Alcachofas confitadas, salteado de judía Mongu y cremoso tomate con aceituna Kalamata (VG) 27

Artichoke confit, served with sautéed green soybean, tomato, and a flavourful Kalamata olive dressing.

Quínoa rebozada servida con crudité de verduras baby y yogur de soja con cilantro y menta (VG) 27

Crisp Quinoa croquet and served with baby vegetables, soy yogurt with coriander and mint. (VG)

Pasta linguine salteada con tomate cherry ecológico semi seco, shitake, aceituna Taggiasca. Mantecada con mascarpone y servida con almendra ibicenca tostada 27

Linguine pasta 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 38

Cannelloni filled with local fish from Ibiza (Rotja) and prawns, topped with a sea urchin emulsion, and served with a lobster tail tartare

Risotto con ajo negro, ligado con burrata y acompañado con rocas de pistacho 28

Savory risotto with black garlic, paired with creamy burrata cheese, and topped with crispy pistachios.

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 viera y crujiente de alioli suave 32

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

Cola de rape a la plancha. Berenjena ligeramente ahumada, patatas confitadas y costra de alioli de miel de romero 34

Grilled monkfish over smoked aubergine, confit potatoes, and a rosemary honey alioli crust.

Gallo San Pedro de costa con endivia asada, 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)

Lomos de pargo a la brasa con puerro asado y salsa de almejas 39

Mediterranean Red Snapper fillets, served with roasted leek and a clam reduction base.

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

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

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

Bluefin tuna steak, paired with a blend of diced tomatoes, mango, and red onion, and topped with a Teriyaki reduction.

Picaña de cordero sobre cremoso de manzana reineta, mini zanahoria y salsa cítrica de

yuzu kosho 32

Lamb 'picaña' served on a bed of pippin apple, accompanied by baby carrots and topped with a citrus sauce infused with Yozu kosho.

Costilla de ternera lechal a la parrilla con patatas fritas caseras y servida con chimichurri mediterráneo 35

Galician veal chop served with steamed home-made French fries 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

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

Pimientos de Padrón (VG).
Padron peppers (VG). 7

Patatas baby asada (VG).
Baby baked potatoes (VG). 7

Brócoli salteado con chipotle (también sin chili) (VG).
Broccoli and chipotle (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