

Lunch menu

*You can choose between
3 starters, 3 main courses y 3 desserts,
made with fresh organic products of the season from the island
at 23.50€ VAT included.*

Our lunch menu changes every week

Starters

"Tom Yum Kung"

*Clear soup with tiger prawns, champignons and bean sprout, infused
with lemongrass, kaffir lime leaves and ginger, served with fresh coriander
leaves.*
9,80€

"Tom Kha Kai"

*Coconut chicken soup; cooked with champignons and spring onions, infused
with lemongrass, kaffir lime leaves and ginger, served with fresh coriander
leaves .*

9,80€

*Japanese style "blufin" red tuna tartar, on a light cream of wasabi, homemade
ginger marmalade and caviar.*

(starter) 15,30€

(main course) 21,00€

Thai Salad

*Char-grilled strips of fillet beef and crispy vegetables in julienne,
drizzled with a lime and chilli vinaigrette.*

14,90€

Chicken and vegetable gyozas served with a light teriyaki sauce.

13,90€

Carpaccio of red tiger prawns "from Ibiza" drizzled with an organic olive oil.

15,90€

*Hand carved "bellota ham" (100gr) with "cristal" toasted bread and fresh
organic tomato salsa.*

24,70€

Ceviche of mango, roasted sweet potato, Peruvian corn and red onions marinated in tiger milk with fresh coriander leaves.
13,90€

“Peking Duck” (for 2 people) Aromatic Chinese style roasted duck, served with julienne of cucumber and spring onions, accompanied with pancakes and hoisin sauce.
28,00€

Main Courses

Lobster tail, sautéed with black ink spaghetti pasta, chili and garlic, tossed in an olive oil from Puglia.
28,80€

Fresh ravioli pasta filled with buffalo ricotta and baby spinach leaves, sautéed in a ceps mushroom sauce with black truffle. .
17,20€

Yellow or red Thai style curry cooked in coconut milk, with either chicken, prawns or fresh garden vegetables, accompanied with steamed jasmine rice.
18,90€

Char-grilled fillet of beef accompanied with pont neuf potato, tartar of tomato from Ibiza and cucumber dressed in a sweet chili sauce, served with a homemade hollandaise sauce.
25,70€

Rack of lamb from New Zealand , accompanied with new potato and a green pea and fresh mint sauce.
24,90€

Tataki of red “Blufin” tuna accompanied with a timbale of warm potato from Ibiza, quail egg, cherry tomato, green beans and black olives, dressed with a light Dijon mustard vinaigrette.
25,60€

Please ask for the daily suggestions of the chef.

Desserts

Homemade desserts of the day.