



# IBIZA FOOD STUDIO

## A La Carte

### EXTRAS

#### Caviar & Truffle

Oscietra caviar add on  
5g - 10€ pr person

Black truffle  
5 g - 20 €

White truffle  
5 g - 45 €

#### Bread Serving

Sourdough bread . Aioli . Herb  
butter  
5€ pr person

#### Gambas Ibicenca

Aioli . Leak Ashes  
100g: 25€ - 200g: 50€  
300g: 75€

#### Charcuterie Tasting

Local and National  
25€

#### Cheese Tasting

Local and National  
25€

### STARTERS

Raw Sirvia (local yellow tail)  
Horseradish . Cucumber . Radish  
20€

#### Croquetas

Langosta . Bellota ham . Polo  
7 € pr pcs 1 of each 18 €

#### Tiradito Tuna

Lime . Capers . Parsley oil  
22€

#### Beetroot

Yogurt . Almonds . Sherry  
18€

#### Fermented Aubergine

Pumpkin . Cashew . Thai  
vinaigrette  
18€

#### Crudo Gamba

Emulsion . Crisp . Essence  
24€

#### Ceviche Yellowtail

Leche de tigre . avocado .  
Fermented chilli  
22€



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### Lobster Cocktail

Caviar . Green leaves . Lobster mayo .

32€

### Seafood "Bandeja"

The classic seafood tower

Gambas . Langoustine .

Lobster Scallops . Mussels .

Clams . Razor clams.

Served with our homemade mayos and sauces

100€ pr person min 2 ppl

## PASTA & RICE

### Langosta de Formentera Ravioli

Small 25€ Big 35€

### Linguine

Truffle . Parmesan . Butter

Small 25€ Big 35€

### Arroz de mariscos

Lobster . Crab . Gambas

Small 25€ Big 35€

### Risotto Milanese

Bone marrow . Saffron .

Parmesan

Small 25€ Big 35€

## MAINS

### Grilled Aubergine

Miso . Cous Cous . Vege glaze

28€

### Salt Baked Celery

Mushroom . truffle . lemon

28€

### Grilled Yellowtail

Calçots . Romesco sauce

28€

### Grilled Sea Bass

Saffron fumet . Broccoli . Confit tomato

28€

### Lobster

Bisque . Carrots . Saffron potato

½ - 32€ whole 60€

### Pollo Payes (Organic from Tierra Viva)

Pumkin . Mushrooms . Chicken jus

28€

### Lamb Saddle

Jus . Ratatouille . Sage

29€



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### Lamb Carre

Jus . Celery . Confit tomato  
32€

### Duck Breast

Mushrooms . Cabbage . Grapes  
28€

### Solomillo (tenderloin)

Mushrooms . Kale . Demi glace  
42€

### Local Lamb shoulder

Slow cooked and glazed  
Served with Ibiza potato and  
seasonal vegetables  
45€ per person

### Suckling Pig

Slow cooked  
Served with Ibiza potato and  
seasonal vegetables  
45€ per person

## MAINS SHARING

### Sea Bass Baked under salt

Served with Ibiza potato and  
seasonal vegetables  
45€ per person

### Chuleton (1 kg ribsteak)

Dry aged 30 days  
Served with Ibiza potato and  
seasonal vegetables sauce demi  
glace  
45€ per person

### Catch of the day

Local line caught fish. Deboned  
and grilled. Served with Ibiza  
potato and seasonal vegetables  
Day price

### Organic roasted chicken

From our friends at Tierra Viva  
Served with Ibiza potato, seasonal  
vegetables and jus  
45€ per person



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### Classics

Historical and iconic creations composed by the founding fathers of modern cuisine like Carême & Escoffier.

#### **Dover sole Madame Walewska**

The iconic serving created for the mistress of Napoleon.

Butter poached dover sole filets. Served in a nest of potato duchess. Gratinated with mornay sauce. Garnished with lobster and truffles.

95€

#### **Tournedos Rossini**

The iconic dish created by Escoffier for the italian composer Rossini.

Filet mignon and madeira sauce served with pomme gaufrette. Garnished with truffle and butter poached lobster

95€

#### **Wellington**

The iconic Chateaubriand (tenderloin) created for the duke of Wellington

Chateaubriand (800g) covered with puff pastry and mushroom duxelles. Served with madeira sauce and pomme Château.

200€



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### DESSERTS

#### Icecream

3 Sorbets & Icecream

15€

#### Goat Milk Panna Cotta

Strawberry sorbet . carob . sorrel

16€

#### Chocolate

Guanaja 73% . Coconut . sesame

18€

#### Grapes

Almonds . Moscato . Grapes

18€

#### Ibiza Set

Coffee . Petits Fours . Hierbas

15€

#### Birthday Cake

Add our home made birthday cake to your special day.

We create it based on your likings.

12€ per person minimum 4 ppl



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### Additionalals:

#### FOOD

All food is delivered in take away boxes with instruction for heating and can be picked up in our restaurant in Ibiza town.

Delivery 50€

#### STAFF

We can supply staff, chefs, front of house, mixologists and cleaners.

#### CHEFS

1 chef pr 10 - 12 guests

Minimum 6 hours

50€ pr hour

#### WAITERS

1 Waiter pr 10 - 12 guests

Minimum 6 hours

50€ pr hour

#### BARMAN

1 Barman pr 20 guests

Minimum 6 hours

50€ pr hour

#### CLEANERS

1 pr 40 guests

Minimum 6 hours

30€ pr hour

#### TABLE SETTING & DECOR

We can provide a full table setting and decoration. We work with local craftsmen and artisans to enhance the overall experience. Let us help you to create memories that last.

#### TABLE SETTINGS

We can provide a full service to match the designs of our food. We work with local ceramicists and designers.

Full table setting with plates, vintage silver cutlery, glasses and organic cotton napkins.

10€ per serving

There will be a surcharge for breakage.

#### FLOWERS

We can deliver full flower decorations matching your wishes and location.

From 100€

#### CANDLES

We can deliver full candle settings to create a unique ambiance.

From 100€



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