

**Thank you
for joining
us!**

An edible landscape of Ibiza

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EXPERIENCE MENU



WINE PAIRING SUGGESTION

WINE LIST

L'Olivera, Agaliu
Macabeu 2019

M. Cantalapiedra, Lirondo
Verdejo 2021

D. Songouard-guyot, Quintessence
Pully fuisse 2021

C. les Valentin, Le Grand Huit
Cinasault 2020

D. De Aguila, Picaro, Ribera
Tempranillo 2020

Sa Roca des Falco, BlackNose,
vino de la Tierra de Ibiza
Monastrell 2018

B. De Fabula, Con Luz propria
Monastrell dulce 2020

100€

7 premium, natural wines

75€

5 premium, natural wines

FOOD EXPERIENCE MENU

SNACKS

Green Peas . vegetable consommé

Sirvia

Lobster . Tomato . Seaweed

Tartar

Beetroot

APPETIZERS

Croquetas de Jamón

Jamon Bellota

Sourdough Bread . Herb Aioli . Butter

STARTERS

Mackerel. Leeks . Fennel . Lemon

Gambas Ibicencas . Coral Emulsion . Wild Herbs

Pumpkin . Brown Butter . Cherry

Mushroom Cannelloni . Truffle . Mushroom Jus

MAIN COURSES

MonkFish . Langosta . Carrots

Terraviva Chicken . Morel . Spinach . Asparagus

Cheese serving +15€

DESSERTS

Lime Sorbet . Lime possé

Strawberry . Goat Milk icecream . saffron . Chocolate

Coffe & Petit Four +7€

135€