



# IBIZA FOOD STUDIO

## Oysters

1 pcs 7€ . 6 pcs 24€

## Signature Oysters

Mezcal

Cucumber . Cilantro . Jalapeno

1 pcs 9€

Caviar

Vodka . Sea essens . Radish

1 pcs 12€

Steemed

Soya . Daikon . Sake

1 pcs 9€

Nordic

Horseradish . Yogurt . Rye bread

1 pcs 9€

Spanish

Gazpacho . Basil . Paprika

1 pcs 9€

Tempura

Spinach . Mayo

1 pcs 9€

## Signature Oysters selection

6 pcs 50€

## Jamón de Bellota 5 Jotas

50g: 25€ with truffle 45€

100g: 45€ with truffle 65€

150g: 65€ with truffle 80€

Live Jamón cutting served with pan  
cristal and tomato jam

25€ pr person min 20 pax

## Oscietra caviar

with blinis and condiments

1 pcs 9€

Sharing

10g - 40€ 30g - 95 € 50g - 120€

## Smoked Salmon

Blinis . Sour cream . Dill

1 pcs 8€

## Langoustine

Cucumber . Horseradish . Tarragon

1 pcs 9€

## Prawn cocktail

Celery . Tomato . Caviar

1 pcs 10€

## Beef Tatar

Truffle . Quail egg . Onion

1 pcs 9€

## Ceviche

Leche de tigre . Cilantro . Pickled onion

1 pcs 9€



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## EXTRAS

### Caviar & Truffle

Oscietra caviar add on  
5g - 10€ pr person

Black truffle  
5 g - 20 €

White truffle  
5 g - 45 €

## SELECTIONS

5 pcs Canapé menu  
45€

7 pcs Canapé menu  
60€

9 pcs Canapé menu  
80€