

# TALLER SA PENYA

## A La Carte

### STARTERS

#### Folklore Menu

3 Sharing Starters + Pasta +  
Main + Dessert of the day  
75€

#### Experience Menu

A culinary landscape of ibiza  
125€

#### Raw Seabass

Horseradish . Cucumber . Radish  
20€

#### Grilled Leeks

Chimichurri . Capers . Parsley  
18€

#### Beetroot

Yogurt . almonds .  
18€

### EXTRAS

#### Oysters

1 pcs 7€ . 6 pcs 24€

#### Jamón de Bellota

50g: 25€ with Truffle 45€  
100g: 45€ with Truffle 65€  
150g: 65€ with Truffle 80€

#### Gambas Ibicenca

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

#### Fermented Aubergine

Pumpkin . Cashew . Thai  
vinaigrette  
18€

#### Crudo Gamba

Emulsion . crisp . essence .  
24€

#### Charcuterie Tasting

Local and national  
25€

#### Cheese Tasting

Local and national  
25€

# TALLER SA PENYA

## A La Carte

### PASTA

Langosta de Formentera Ravioli

Small 25€ Big 35€

Linguine

Truffle . Parmesan . Butter

Small 25€ Big 35€

### MAINS

Grilled Yellowtail

Calçots . Romesco Sauce

28€

Pollo Payes

Pumkin . Chanterelles .Chicken

Jus 28€

Local Ibiza Lamb

Black trumpet . kale . Truffle

28€

### DESSERTS

Icecream

3 Sorbets & Icecream

15€

Melon

White Chocolate . Saffron . sorbet

18€

Figs

Goat Milk . Carob . Figleaves

18€

Ibiza Set

Coffee . Petits Fours . Hierbas

15€