

# TALLER SA PENYA

## A La Carte

### Folklore Menu

3 Sharing Starters + Main +  
Dessert of the day  
65€

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

4 Sharing starters + 2 Pastas +  
2 Mains + Dessert of the day  
95€

### 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€

### STARTERS

#### Gambas Ibicenca

Aioli . Leak Ashes

100g: 16€ - 200g: 32€

300g: 48€

#### Raw Seabass

Horseradish . Cucumber. Radish

20€

#### Grilled Leeks

Chimichurri . Capers . Parsley

18€

#### Kale

Dild . Sweet seeds

18€

#### Zucchini

Parmesan

18€

#### Charcuterie Tasting

Local and national

25€

#### Cheese Tasting

Local and national

25€

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## 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€

#### The Food Studio Pork Ribs

20€

#### Pollo Payes

Zucchini . Parmesan .Chicken Jus  
28€

#### Local Ibiza Lamb

Smoked Eggplants . Sunflower  
Seeds . Truffle  
28€

### DESSERTS

#### Icecream

3 Sorbets & Icecream  
15€

#### Strawberries

White Chocolate . Saffron . sorbet  
18€

#### Figs

Goat Milk . Carob . Figleaves  
18€

#### Ibiza Set

Coffee . Petits Fours . Hierbas  
15€