



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 €

Grilled Leeks

Chimichurri . Capers . Parsley
18€

Beetroot

Yogurt . Almonds . Sherry
18€

Fermented Aubergine

Pumpkin . Cashew . Thai
vinaigrette
18€

Crudo Gamba

Emulsion . Crisp . Essence
24€

Artichoke

Confit . Tempura . Egg yolk . Aioli
18€



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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
38€

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 Chateau.

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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Additional:

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€