

Food Studio Experience

Snacks

Jamon bellota - food studio caviar

Artichoke & Parmesan

the vegetables - oyster emulsion

Tartar anno 2015

Apetizer

Langosta de Formentera

Sourdough Bread - Herb Aioli - Butter

Starters

Gamba Ibicenca - Coral Emulsion - Wild Herbs

Chawanmushi - Langostino - Wild Fennel

Ravioli - langosta - bisc

Main courses

Grilled Yellowtail - Calçots - Romesco Sauce

Pollo payes - white asparagus truffle - Almond

Ibicenco lamb - green asparagus - fava beans

Desserts

orange - kumquats - salted crumbles

strawberries - white chocolate - saffron

125€