

Ibiza Tapas Restaurant Week Menu September 18th – 24th

Choice of three tapas and dessert for \$24 per person + Gazpacho with tomatoes from Hindinger Farm

Tapas

Ensalada de Espinacas ** Spinach salad with cantaloupe melon, orange and carrots juliennes with sherry and soy vinaigrette

Ensalada de Remolacha y Tomate ** Hindinger Farm tomatoes with roasted beets and PX vinaigrette

Nevat Nevat goat cheese dry black mission figs and walnuts on crispy toast with truffle oil

Xanfaina Assortments of roasted vegetables from Hindinger Farm drizzled with extra virgin olive oil and sea salt

Salpicon de Mariscos ** Galician seafood salad with cuttlefish, bay scallops, shrimps, mussels, diced peppers, tomatoes, mango and onions with Albariño vinaigrette

Aguacate con Remolacha Avocado and roasted beet serve over a toast with extra virgin olive oil and sea salt

Tortilla Española ** Spanish potato and onion omelet with aioli sauce

Queso de Cabra al Horno ** Baked goat cheese, plum, tomato sauce and herbs with parsley toast

Chorizos con Patatas y Garbanzos ** Sautéed chorizo sausage, chickpeas, potatoes and smoke Spanish paprika

Lomo de Cerdo Embuchado Marinated and grilled pork loin with Tetilla cheese, black olive, scallion, tomato and smoke Spanish paprika oil over Galician toast

Croquetas de Rabo de Buey Braised oxtail and vegetables croquettes

Salmon a la Plancha ** Grilled Atlantic Salmon with mango and radishes sauce

Raciones (Large Tapas)

Pollo al Ajillo ** Free range chicken sautéed in garlic sauce served with Bomba rice

Solomillo de Cerdo ** Roasted pork tender loin with potato and olive oil puree and Chimichurri sauce

Fideua Marinera Crispy noodles with seafood and squid ink aioli

Arroz de Setas y Tomates al Azafran ** Bomba rice with wild mushrooms, tomatoes and saffron

Dessert

Arroz con leche ** Spanish style rice pudding with strawberries coulis and passion fruit foam

Brazo Gitano Spanish sponge cake with Dulce de Leche cream and chocolate topping



(*) **Gluten free dishes**