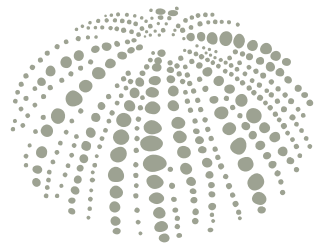


Sa Tefassa



————— WELCOME —————

Rosemary focaccia and seeded bread, accompanied
by Can Rich Ibicencan extra virgin olive oil

Marinated olives and gilda marina
Brine marinated octopus and sardine with peach
and pickled green chili pepper

Grilled garden vegetables with creamed beetroot

— 9 —

————— FOR SHARING —————

Confit salt cod salad, with its brandade and pomegranate — 24

National lobster and roasted pepper salad — 28

Charcoal grilled leek carbonara with romesco sauce — 18

Black Ibicencan pork sobrasada croquettes on a bed of fig jam — 19

Pickled mackerel, fennel, and monkfish — 22

Ibicencan cheese and charcuterie platter,
served with local bread and tomato — 24

————— TREASURES OF THE SEA —————

*Choose from our selection of fresh fish, shellfish,
and crustaceans caught daily...*
Served raw, charcoal grilled, or boiled in sea water

Whelks, winkles, razor clams, red prawns,
lobster, sea urchins, scarlet shrimp, etc.

— Market price / 100gr. —

————— *FROM THE FISH MARKET* —————

Loin of fish from the daily market (grouper, dentex, sea bream...)
on a sea and mountain stew — 37

Charcoal grilled red mullet with sautéed olives and capers — 28

Ibicencan prawn stew — 42

Whole fish from the island by weight, glazed
with rock fish and mollusc juice
(depending on the weight of the fish, it might serve more than one person)

— Market price / Kg. —

————— *FROM THE FARM* —————

Ibicencan lamb tajine with spices — 32

P.D.O. Matured beef loin with wild mushrooms,
Mediterranean herbs and mustard (*2 people*) — 90

————— *SIDES FOR THE FISH MARKET AND FARM* —————

Crispy potato fritters — 9

Classic escalivada, woodfired grilled vegetables — 11

Medley of Ibicencan lettuces dressed with vinaigrette — 12

————— *RICES* —————

Charcoal grilled mellow rice with squid — 24

Senyoret rice, with peeled shellfish and fish *min. 2 people* — 39

Veal and marrow rice finished on firewood *min. 2 people* — 29

————— *INDULGE YOUR SWEET TOOTH* —————

Ibicencan Caleta coffee tiramisu — 15

Spanish egg yolk flan with cheese ice cream — 14

Tiger nut milk French toast with pears in wine — 14

