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## TO SNACK AROUND THE TERRACE

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Assortment of olives with our homemade dressing 5

Homemade serrano ham croquettes 8

Homemade prawn croquettes 8

Vegetarian gyozas, soy sauce 8

Prawns gyozas, sweet chilli sauce 8

Crispy lamb dim sums, hoisin sauce 8

Steamed edamame with chilli and lemon 8

Nachos au gratin with cheddar cheese, guacamole and pico de gallo 8

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## STARTERS

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Iberian bellota ham served with coca bread, branch tomato and olive oil 34

“Doble zero” anchovies in extra virgin olive oil served with coca bread 22

Beetroot gazpacho, feta cheese and walnuts 12

Salmon tartar, avocado and mango 18

Grouper ceviche, yellow aji and crunchy corn 18

Poke bowl with Mediterranean red tuna, avocado and wakame 22

Traditional premium beef sirloin steak tartar, tender leaves and pistachios 22

Beef carpaccio, rucola, parmesan shavings, mustard and honey vinaigrette 20

Pumpkin cream with olive oil emulsion, herb croutons 12

## - RICE -

Fish and seafood paella from Ibiza harbor market 28 p/p

Blue lobster paella (min. 2 people) 36 p/p

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## SALADS

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Classic Caesar salad 16

Real quinoa salad, mint, beetroot, and orange 16

Vietnamese bowl, iceberg lettuce, daikon, cashews, mint and coriander 16

Burrata salad, tomatoes from our garden, kalamata olive crumble 16

- extra ingredient -  
with chicken +3  
with prawns +4

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## PASTA

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Rigatoni with fresh tomato sauce and basil 16

Penne bolognese 16

Linguini frutti di mare 20

Spaghetti with pesto 16

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## PIZZA

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Margarita 14   
+ Add ingredients to taste 1  
(price per ingredient)

zucchini · extra cheese · burrata · anchovies · red onion · peppers · olives · bacon · york ham · chicken · pepperoni · serrano ham · mushrooms

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## MEAT & FISH

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Organic payes chicken breast 18

Beef tagliata with rucola and  
parmesan cheese 28

Grilled beef tenderloin 30

Wild sea bass grilled or steamed with  
sauted vegetables 32

Grilled salmon fillet with sauted spinach 18

- Select your sides -

French fries 

Homemade potatoes pure 

Steamed rice 

Garden vegetables steamed or sauted 

Sauted spinach 

Tender leaves salad 


- Extra garnish 3 -

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## WITH BREAD


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Club sandwich hacienda na xamena  
with french fries 16

Vegetarian sandwich club with  
french fries 16 

Wagyu hamburger (200g),  
caramelized onion, cheddar cheese  
with french fries 25

Wagyu hamburger (100g),  
caramelized onion, cheddar cheese  
with french fries 14

Vegan aubergine burger  
with french fries 18 

vegetarian tacos with crispy lettuces, avocado  
and kimchie 14 

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## DESSERTS

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Seasonal fruit salad cut at the moment 12 


The flower garden 10 

Orange blossom marshmallows, lavender meringues, citronella ice cream, melon and jasmine cold soup

Chocolate brownie with walnuts and berries, vanilla ice cream 10 

Classic Italian tiramisu served with bayleis cream 10 

Frozen red fruit minestrone, strawberry sorbet and crystallized roses 10 

Assortment of homemade ice creams 3.5   
(price per scoop)

vanilla · chocolate · dulce de leche · rosemary · citronella · verbena

Assortment of homemade sorbets 3.5   
(price per scoop)

Passion fruit · strawberry · coffee · lemon