

# Sa Tafassa

## WELCOME

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

## FOR SHARING (choice of)

Confit salt cod salad, with its brandade and pomegranate  
Black Ibicencan pork sobrasada croquettes on a bed of fig jam  
Pickled mackerel, fennel, and monkfish

## MAIN (choice of)

Charcoal grilled red mullet with sautéed olives and capers  
Ibicencan lamb with spices  
Senyoret rice, with peeled shellfish and fish *min. 2 people*

## INDULGE YOUR SWEET TOOTH (choice of)

Ibicencan Caleta coffee tiramisu  
Spanish egg yolk flan with cheese ice cream  
Tiger nut milk French toast with pears in wine

# Sa Talassa

## VEGAN MENU

### WELCOME

Seeded bread accompanied by Can Rich  
Ibicencan extra virgin olive oil

Vegetable tapenade

Grilled garden vegetables with creamed beetroot

### MAIN

Pepper salad with pepper juice and seasonal watermelon

Grilled leeks with romesco sauce

Classic oven-roasted escalivada

### INDULGE YOUR SWEET TOOTH

Watermelon sorbet

A menu with allergens is available on request