

TO START

Ibizan cheese board with fig sauce, dried fruit and Giulio Bulloni's guttiatu bread	24.00 €
Board of Arturo Sánchez 100% acorn-fed Iberian ham, Spanish tomato and toasted bread	33.00 €
Cecina de León croquettes with black garlic ketchup (4 pc)	 14.00 €
Cod brandade croquettes with spicy bell pepper chutney and black olive (4 pc)	 14.00 €
Focaccia crostini with smoked sardine, creamed tomato dried, roasted yellow cherry and green pesto (2 pc)	16.00 €
Mini brioche with salmon, tartar sauce, arugula and wasabi sphericals	16.00 €
Bean hummus with fig jam and kalamata, roasted cherry tomatoes and rustic bread	 14.00 €
Tomato tartare Paolo Petrilli	 18.00 €
Grilled confit artichokes with vegetable demi-glaze and sweet red pepper cream	 17.00 €
Grilled Japanese eggplant with demi-honey, Greek yogurt, pecan walnuts, pomegranate and parmesan shavings	17.00 €
Burrata with muhammara and puff pastry pinsa, yellow pepper wood-fired, pesto and tapenade	16.00 €
Alioli and Formentera oil tasting	6.00 €/PP
Organic sourdough buckwheat bread	 3.00 €/PP
Homemade alioli	2.00 €/PP


RAW FROM THE SEA

Shrimp carpaccio with tiger's milk, placton mayonnaise, yuzu sorbet, mango and furikake	24.00 €
Sea bass ceviche with yellow bell pepper, red onion, radish, freeze-dried corn and sweet potato	22.00 €
Cilantro water scallop with Granny Smith apple and osmotized cucumber, oil sphericals and ham soil	21.00 €

PASTA

Orecchiette pasta with turnip tops, anchovy, garlic and chili peppers	19.00 €
Gnocchi with gorgonzola, asparagus and walnuts	19.00 €
Sun-dried tomato ravioli with tomato foam, burrata cream and basil powder	21.00 €

RICE

Mushroom risotto	 26.00€
Soft rice with cleaned lobster, plankton mayonnaise and glasswort (min. 2 pax)	33.00€/PP
Josper's dry rice with black angus tripe and green beans	28.00€

FISH

Josper sea bass with grilled mini-vegetables	28.00€
Salmon with edamame in three textures	25.00€
Grilled octopus with saffron potato foam and green mojo sauce	29.00€
Fresh fish of the day (upon request and only on weekends)	B.M.

MEAT

Seasoned beef tenderloin (+21) with potatoes and herbs of Formentera	44.00€
Beef tenderloin with potato parmentier, Bordeaux onion and foie gras glaze	29.00€
Pluma ibérica with tupinambo and laminated black garlic	27.00€
Spiced chicken with Ras al Hanout, pickled lemon and bimi	24.00€
Josper dry marinated duck with beet and yoghurt	26.00€

DESSERT

Bread with chocolate and oil	8.00€
Baklava	8.00€
Tiramisú de la Nonna	8.00€

Please kindly inform our staff if you have any food allergies or intolerances.