



menu

— menu



WELCOME DRINK



COFFEE BREAK OR
LATE NIGHT SNACK



BUFFET MENU



GALA MENU

**KIDS
MENU**

CHILDREN'S MENU



FINGER BUFFET



FOOD STATIONS



DRINKS



OPEN BAR



SUGGESTIONS

Sa Talassa

SA TALASSA MENUS

€ ALL PRICES INDICATED ARE PER PERSON AND INCLUDE VAT.

welcome drink

OPTION 1

Classic Sangria

Beer, soft drinks and mineral water

SNACKS 🌱

Nuts, Potato chips and Olives

€13

OPTION 2

Cava

White, rosé and red wine

Beer, soft drinks and mineral water

Classic sangria

SNACKS 🌱

Nuts, Potato chips and Olives

€16

In the event of a delay, a charge of **€6** per person will apply for every additional 30 minutes.

OPTION 3

Cava

White, rosé and red wine

Beer, soft drinks and mineral water

Classic sangria and cava sangria

SNACKS 🌱

Nuts, Potato chips and Olives

€18

In the event of a delay, a charge of **€8** per person will apply for every additional 30 minutes.

PREMIUM OPTION

Möet & Chandon

White, rosé and red wine

Beer, soft drinks and mineral water

Classic sangria and cava sangria

SNACKS 🌱

Nuts, Potato chips and Olives

TAPAS

Iberian ham croquette

Mini smoked salmon and

cream cheese toast

Crispy falafel with tahini sauce 🌱

€49

In the event of a delay, a charge of **€14** per person will apply for every additional 30 minutes.

45 MINUTES OF SERVICE

🌱 VEGETARIAN DISH

🌱 VEGAN DISH

coffee break

OPTION 1

Teas and Coffees
Fresh Orange Juice
Mineral Water still and sparkling

Assorted French mini pastries, 3 pieces 🌿

- Mini butter croissant
- Mini ensaïmada
- Pain au chocolat

Vegan and gluten-free options

Roasted tofu toast with rocket and hummus 🌿
Mini ciabatta with avocado and semi-dried tomato 🌿

€15

OPTION 2

Teas and Coffees
Fresh Orange Juice
Mineral Water still and sparkling

Assorted French mini pastries, 2 pieces 🌿

Fresh Fruit Skewers 🌿
Selection of Cookies 🌿

Vegan and gluten-free options

Roasted tofu toast with rocket and hummus 🌿
Mini ciabatta with avocado and semi-dried tomato 🌿
Vegan Brownie 🌿

€16.50

OPTION 3

Teas and Coffees
Fresh Orange Juice
Mineral Water still and sparkling

Assorted French mini pastries, 2 pieces 🌿

Fresh Fruit Skewers 🌿

Assorted Mini Sandwiches:

- Mini ciabatta with Iberian ham and tomato
- Toast with fresh cheese, tomato and rocket 🌿
- Rustic roasted chicken with sweet mustard and mixed greens

Vegan and gluten-free options

Roasted tofu toast with rocket and hummus 🌿
Mini ciabatta with avocado and semi-dried tomato 🌿
Vegan Brownie 🌿

€23.50

30 MINUTES OF SERVICE

🌿 VEGETARIAN DISH

🌿 VEGAN DISH

Soft drinks
supplement €2

Detox juice supplement €3

Pineapple, spinach, celery and orange juice 🌿
Orange, carrot, apple and ginger juice 🌿

Coffee break or late night snack

OPTION 1

Teas and Coffees
Fresh Orange Juice
Mineral Water still and sparkling

Nuts 🌿

Chocolate and walnut brownie 🌿

Assorted mini sandwiches:

- Mini pulled pork bao
- Chicken wrap with pesto mayonnaise and rocket
- Folded coca flatbread with roasted peppers 🌿

€28.50

OPTION 2

Teas and Coffees
Fresh Orange Juice
Mineral Water still and sparkling

Vegetable chips and nuts 🌿

Selection of petit fours 🌿

Fresh fruit skewers 🌿

Assorted mini sandwiches:

- Mini sobrasada (Balearic cured sausage) and honey bao
- Chicken wrap with pesto mayonnaise and rocket
- Folded coca flatbread with roasted peppers 🌿

€32

Vegan and gluten-free options

Cereal bun with roasted vegetables and pesto 🌿

Mini ciabatta with beetroot hummus and leafy greens 🌿

Vegan brownie 🌿

Soft drinks supplement €2

Detox juice supplement €3

Pineapple, spinach, celery and orange juice 🌿

Orange, carrot, apple and ginger juice 🌿

30 MINUTES OF SERVICE

🌿 VEGETARIAN DISH

🌿 VEGAN DISH

buffet menu

OPTION 1

90 MINUTES
OF SERVICE

€60

- 3 SALAD BAR
- 3 COLD STARTERS
- 1 CHILLED SOUPS
- 1 HOT SOUPS
- 1 RICE & PASTA
- 1 VEGETARIAN/VEGAN
- 1 MEAT
- 1 FISH
- 3 DESSERTS
- 4 SIDE DISHES

OPTION 2

90 MINUTES
OF SERVICE

€68

- 3 SALAD BAR
- 4 COLD STARTERS
- 1 CHILLED SOUPS
- 1 HOT SOUPS
- 1 RICE & PASTA
- 1 VEGETARIAN/VEGAN
- 1 PASTA DISHES
- 1 MEAT
- 1 FISH
- 3 DESSERTS
- 4 SIDE DISHES

OPTION 3

90 MINUTES
OF SERVICE

€81

- 4 SALAD BAR
- 4 COLD STARTERS
- 1 CHILLED SOUPS
- 1 HOT SOUPS
- 1 RICE & PASTA
- 1 VEGETARIAN/VEGAN
- 2 VEGETARIAN
- 1 MEAT
- 2 GRILLED MEAT
- 1 FISH
- 2 GRILLED FISH
- 5 DESSERTS
- 4 SIDE DISHES

Complete your menu with a DRINKS option.

buffet menu

CHOOSE FROM THE FOLLOWING OPTIONS

SALAD BAR

Selection of lettuces and assorted crudités with two vinaigrettes 🌿

Three types of green leaves, three fixed crudités (tomato, cucumber and onion), seven seasonal crudités, three pickled selections and two vinaigrettes

Burrata Caprese salad with tomato and basil 🌿

Rocket salad with blue cheese and fresh figs 🌿

Lamb's lettuce salad with caramelised pear and duck ham

Payesa salad, with potatoes, tomatoes, peppers, olives, dressed with olive oil

Organic roasted vegetable salad 🌿

Lentil and tofu salad with mango and pumpkin seeds 🌿

Quinoa salad with dates and citrus 🌿

Vegetable couscous with aromatic herbs 🌿

PASTA

Rigatoni Napolitana 🌿

Spaghetti nero frutti di mare

Spaghetti Bolognese

Raviolis filled with aubergine and Parmesan 🌿

COLS STARTERS

Selection of Iberian cheeses and cured meats:

Iberian ham, chorizo, salchichón, fuet, Mahón cheese, Manchego cheese, Tetilla cheese and blue cheese, served with quelitas and nuts

Mature cheeses served with preserves and nuts 🌿

Foie gras yoghurt with pistachios

Sea bass ceviche

Beef carpaccio

Salmon tartare with avocado

Assorted vegan wraps 🌿

Nachos with guacamole and pico de gallo 🌿

Vegan mushroom ceviche 🌿

RICE

Mixed or vegetable paella

Seafood Arroz Ciego, a traditional Spanish rice dish with seafood

Porcini mushroom risotto with duck ham

CHILLED SOUPS

Mango gazpacho 🌿

Andalusian gazpacho with Sherry vinegar 🌿

Chilled leek soup 🌿

Chilled avocado and lime soup 🌿

HOT SOUPS

Carrot and coconut soup 🌿

Seafood soup

Mushroom soup with rosemary oil 🌿

Cauliflower Parmentier 🌿

Pumpkin and ginger soup 🌿

SIDE DISHES (all are included)

Basmati rice with herbs 🌿

Oven-roasted local potatoes 🌿

French fries 🌿

Seasonal steamed vegetables 🌿

buffet menu

CHOOSE FROM THE FOLLOWING OPTIONS

MEAT

Duck confit with pear and figs
Iberian pork sirloin with roasted aubergine,
honey and ginger sauce
Herb-roasted chicken with roasted potatoes
Thai-style beef cheeks with rice and Chinese cabbage
Stewed lamb with prunes, dates and couscous
Hungarian goulash with pilaf rice

GRILLED MEAT

Beef entrecôte
100% beef burger
Pork sirloin
Chicken or turkey breast
Pork and vegetable skewers

FISH

Gratinated cod loin with pumpkin and cumin
Confit salmon with roasted avocado
Seared bluefin tuna with miso and smoked
aubergine purée
Gilt-head bream loin with fennel stew
Roast monkfish with cauliflower purée and black
olive crumble
Sea bass loin with mushrooms and corn cream

GRILLED FISH

Turbot
Sea bass
Cuttlefish / Squid
Red tuna
Prawns

VEGETARIAN AND VEGAN OPTIONS

Grilled vegetables with citrus and rosemary 
Sautéed root vegetables with almonds 
Vegan curry meatballs with basmati rice 
Spinach and aubergine lasagne 

DESSERTS

Strawberries scented 
Passion fruit semifreddo 
Fresh fruit tartlet 
House tiramisu 
Belgian dark chocolate mousse 
Red berry cheesecake 
Chocolate brownie 
Vegan banana tart 
Fresh fruit salad 

gala menu

DESIGN YOUR OWN À LA CARTE MENU

FORMENTERA

120 MIN. OF SERVICE

STARTER
FISH / VEGAN
DESSERT

€60

IBIZA

120 MIN. OF SERVICE

STARTER
MEAT / VEGAN
DESSERT

€65

CABRERA

120 MIN. OF SERVICE

FISH / VEGAN
MEAT / VEGAN
DESSERT

€78

MENORCA

120 MIN. OF SERVICE

STARTER
FISH / VEGAN
MEAT / VEGAN
DESSERT

€95

MALLORCA

120 MIN. OF SERVICE

STARTER
FISH / VEGAN
SORBET
MEAT / VEGAN
DESSERT

€110

Complete your menu with a DRINKS option.

gala menu

CHOOSE FROM THE FOLLOWING OPTIONS

STARTERS

Prawn cream soup with kimchi & coriander tartare

Warm pea soup with prawns in curry

Pumpkin and curry velouté with warm free-range chicken tartare

Thai salad with land and sea lettuces and lime-marinated chicken

Burrata filled with creamy basil pesto, semi-dried tomato tartare and microgreens 🌿

Marinated salmon tartare with green asparagus and stracciatella

Prawn carpaccio with microgreens and citrus vinaigrette

Roasted vegetable escalivada salad with lightly pickled mackerel

Ragù di sole with light truffle béchamel and confit tomato 🌿

Slow-cooked egg with smoked potato cream and sautéed baby spinach 🌿

Chilled beetroot soup 🌿

Pea and mint soup with sautéed tofu 🌿

Green sprout salad with avocado, mango and nuts 🌿

Creamy cauliflower and truffle with vegetable chips and chive oil 🌿

Confit artichoke flower with sundried tomato and balsamic glaze 🌿

MEAT

Iberian pork sirloin with Pedro Ximénez sauce, fan-shaped potato and seasonal vegetables

Iberian pork shoulder with goat cheese and apple compote

Pork cheeks in shiitake and foie sauce

Duck confit with Port sauce and sautéed seasonal mushrooms

Sous-vide suckling pig with rhubarb and baby carrots in orange

Sous-vide lamb timbale in its jus with grilled asparagus

Lamb rack with mustard crust and confit shallots

Beef confit block with Port sauce, celeriac cream and beetroot chips

Beef tataki with roasted aubergine purée and ponzu sauce

Beef cheek in red wine with sweet potato purée and rosemary foam

FISH

Herb-crusted salmon, quinoa with vegetables and citrus sauce

Slow-cooked salmon with celeriac purée and cava sauce

Grilled sea bass loins with vegetable trampo, raisins and tender shoots

Confit cod with pil-pil, toasted potato purée, honey and nuts

Herbed baked turbot with seafood emulsion

Monkfish medallion with saffron sauce, clams and vegetables

Grilled octopus on truffled parmentier with Iberian ham crisp

Oven-baked sea bass loin with ham veil, cava emulsion and fennel cream

Gilt-head bream on asparagus risotto with lemon foam

Seared bluefin tuna with miso and smoked aubergine purée



gala menu

CHOOSE FROM THE FOLLOWING OPTIONS

MAIN DISH - VEGAN OPTION

Pumpkin ravioli with sage and nutmeg sauce 🍃

Truffle and asparagus risotto with almond crumble and candied lemon 🍃

Layered roasted vegetables and smoked tofu with roasted pepper coulis 🍃

Tofu steak with roasted aubergines and tomato sofrito 🍃

Marinated bites with boletus, roasted sweet potato and rosemary oil 🍃

SORBETS

Lemon sorbet with cava and lemongrass 🍃

Mandarin and mint sorbet 🍃

Strawberry mojito sorbet 🍃

Mango sorbet with yuzu foam 🍃

Passion fruit and vermouth sorbet 🍃

DESSERTS

Halzenut and chocolate ingot 🍃

Mango and coconut dunes with mascarpone cheese 🍃

Cheesecake with salted caramel 🍃

Baileys tiramisu 🍃

Dark chocolate mousse with almond centre 🍃

Red fruit passion with almond sablé 🍃

White chocolate mousse with red fruit compote, yuzu and bergamot 🍃

Chocolate cube with caramel centre 🍃

Chocolate and caramel macaron with salted butter 🍃

Apple tarte Tatin with vanilla ice cream 🍃

Vegan chocolate brownie with strawberry and lime tartare 🍃

Mango and passion fruit mousse with coconut crumble and grated lime 🍃

Apple tarte Tatin 🍃

Chilled red fruit soup with coconut foam and basil 🍃

Oat milk panna cotta with coffee jelly and cocoa crumble 🍃

children's menu

€35

CHOOSE FROM THE FOLLOWING OPTIONS

STARTERS

Mozzarella pearls with cherry tomatoes, basil and balsamic 

Pasta with homemade tomato sauce 

Velvety pumpkin and carrot soup with croutons 

Chicken croquettes

MAIN DISH

Panko chicken bites with fries and selection of dips

Burger with selection of fries, sweet potato chips and salad

Breaded salmon cubes served with white rice and sautéed vegetables

Mild chickpea and pumpkin curry with cilantro basmati rice and banana chips 

DESSERTS

Cream mousse with strawberries 

Cheesecake with salted caramel 

Assorted ice creams 

Vegan chocolate brownie 

DRINKS

Assorted soft drinks, juices and mineral water

 VEGETARIAN DISH

 VEGAN DISH

10 UNITS

45 MINUTES
OF SERVICE

€60

- 1 COLD SHOT
- 2 COLD APPETIZERS
- 2 MINI SANDWICHES
- 3 HOT SELECTION
- 2 PETIT FOURS

14 UNITS

60 MINUTES
OF SERVICE

€76

- 1 COLD SHOT
- 3 COLD APPETIZERS
- 2 MINI SANDWICHES
- 4 HOT SELECTION
- 1 SPECIAL HOT SELECTION
- 3 PETIT FOURS

Finger buffet

CHOOSE FROM THE FOLLOWING OPTIONS

COLD SHOT

Red fruit gazpacho 

Apple and cucumber gazpacho 

White garlic soup with almonds 

Chilled melon soup with crispy ham

Salmorejo with crispy ham shavings

Chilled potato soup with octopus

Vermouth gelée shot with cockles

Pear and ginger cream shot with scallops

Vichyssoise shot with truffle oil 

Chilled orange and carrot soup with coconut 

COLD APPETIZERS

Beef tartare with ponzu sauce and
toasted sesame

Market ceviche spoon

Cured sheep's cheese with nuts 

Salmon tartare with avocado

Foie micuit in brioche with red fruits

Escalivada with tapenade 

Selection of maki

Wakame, quinoa and avocado 

Octopus with potato foam

Duo of dips: hummus and baba ganoush
with pita bread 

Complete your menu with a *DRINKS* option.

 VEGETARIAN DISH

 VEGAN DISH

Finger buffet

CHOOSE FROM THE FOLLOWING OPTIONS

MINI SANDWICHES

Quail egg and truffle focaccia 🌿
Roasted aubergine, goat cheese and honey focaccia 🌿
Goat cheese roll with tomato jam 🌿
Mini pulled pork bao with chipotle mayonnaise
Chickpea hummus blini with spi 🌿
Roast beef blini with vegetables
Sobrasada (local sausage) and Mahón cheese flatbread
Iberian ham toast
Smoked salmon and cream cheese toast
Mini beef burger with caramelised onion
and Japanese mayonnaise

HOT SELECTION

Seafood croquette
Iberian ham croquette with mayonnaise
Oxtail croquettes
Beef samosas
Vegetable green samosas 🌿
Crispy prawn trio
Marinated chicken karaage
Assorted mini quiches
Shrimp fritters
Beet falafel with yogurt sauce 🌿
Red quinoa gyozas 🌿
Octopus takoyaki with tonkatsu sauce
Caprese skewer 🌿
Chicken yakitori skewers
Prawn and squid skewers with vegetables
Crispy prawn and coconut skewer

SPECIAL HOT SELECTION

Lamb skewer with yogurt sauce
Grilled entrecôte
Mini Angus burger
Monkfish goujons with lime mayonnaise
Seafood shawarma with yogurt sauce
Confit duck bao

PETIT FOURS

Macarons 🌿
Crispy chocolate truffle 🌿
Mini cheesecake 🌿
Lemon meringue pie 🌿
Mini caramel and chocolate éclairs 🌿
Seasonal fruit skewer 🌿
Tartlet with cream and fresh fruits 🌿
Flao (Ibiza cheesecake with mint) 🌿
Tiramisu 🌿
Heavenly custard with mango 🌿
Vegan brownie 🌿
Mini Vanilla Mille-Feuille 🌿

food stations

SUSHI STATION

Assorted maki with salmon and tuna
Nigiri with prawns, flamed salmon and tuna
Assorted California rolls

OPTIONAL

Vegan maki, California rolls and nigiri 🌱

€12

ASIAN DUMPLING STATION

Siu Lu Bao
Chicken gyoza with teriyaki sauce
Seafood gyoza with kichi mayonnaise

OPTIONAL

Vegan pink quinoa gyoza 🌱

€8

CROQUETTE STATION

Iberian ham croquette with mayonnaise
Oxtail croquette
Mushroom croquettes with truffle mayonnaise 🌱

OPTIONAL

Falafel balls with yogurt and mint sauce 🌱

€8

MEXICAN TACOS STATION

Cochinita pibil tacos with chipotle mayonnaise
Corn tacos with guacamole, pico de gallo and coriander 🌱
Prawn tacos with sour cream and mixed greens

OPTIONAL

Vegan tacos 🌱

€10

Complete your menu with a DRINKS option.

🌱 VEGETARIAN DISH

🌱 VEGAN DISH

PAELLAS

Seafood paella
Mixed paella
Meat paella

OPTIONAL

Vegetable paella 

€15

CEVICHE STATION

Corvina ceviche with tiger's milk and toasted corn
Sea bass ceviche with pickled onion
Pork crackling ceviche with coriander

OPTIONAL

Shiitake ceviche with chili and cashews 

€11

GRILL STATION

Prawn and cuttlefish skewers with vegetables
Chicken skewer with curry sauce
Marinated beef skewer

OPTIONAL

Vegetable skewer with basil cream 

€15

OTHER OPTIONS

OYSTER BAR **M.P.**

JAMON CUTTER **€873**

WEDDING CAKE **€13**

MINI BURGERS

Mini beef burger with caramelised onion
and Japanese mayonnaise

Mini crispy chicken burger with parmesan,
sriracha sauce and mango compote

Mini burger

OPTIONAL

Vegan mini burger with house special sauce 

€10

food stations

Complete your menu with a *DRINKS* option.

 VEGETARIAN DISH

 VEGAN DISH

ORIENTAL CORNER

Assorted sushi platter
Assorted dumplings
Chicken yakitori skewer
Wakame salad 🌱

OPTIONAL

Vegan pink quinoa gyoza 🌱

€25

MEXICAN CORNER

Chicken tacos with guacamole and pico de gallo
Corn tortillas with guacamole and cheese sauce 🌱
Corvina ceviche with tiger's milk and toasted corn
Mexican burrito

OPTIONAL

Vegan tacos 🌱

€25

food stations

AMERICAN CORNER

Mini beef burger with caramelised onion
Lamb skewer with yogurt sauce
BBQ marinated chicken skewers
Prawn and cuttlefish skewers with vegetables

OPTIONAL

Vegan mini burger
with house special sauce 🌱

€30

DESSERTS CORNER

Assorted macarons 🌱
Baileys tiramisu 🌱
Coconut and mango dunes 🌱
Almond cake 🌱
Crunchy chocolate truffle 🌱

OPTIONAL

Vegan hazelnut
and raspberry cake 🌱

€12

CHOCOLATE FOUNTAIN

Milk chocolate 🌱
Profiteroles 🌱
Marshmallows 🌱
Fruit skewers 🌱

€10

Complete your menu with a DRINKS option.

🌱 VEGETARIAN DISH

🌱 VEGAN DISH

drinks

OPTION 1

Soft drinks and mineral water

€9

OPTION 2

Beer, soft drinks
and mineral water

€13

OPTION 3

Cava
FREIXENET BRUT VINTAGE

White, rosé and red wine
VALDUBON White
SEGURA VIUDAS Rosé
SOLAR VIEJO CRIANZA Red

Beer, soft drinks and mineral water

€21

OPTION 4

Cava
FREIXENET BRUT VINTAGE

White, rosé and red wine
VIÑA SOL White
CAN RICH Rosé
VIÑA POMAL CRIANZA Red

Beer, soft drinks and mineral water

€26

OPTION 5

Champagne
MÖET & CHANDON

White, rosé and red wine
VIOANTA ALBARIÑO White
CAN RICH Rosé
VIÑA POMAL CRIANZA Red

Beer, soft drinks and mineral water

€55

Open bar

Water, soft drinks and juices

Beer

White, rosé and red wine

VALDUBON White

SEGURA VIUDAS Rosé

SOLAR VIEJO CRIANZA Red

Cava

Freixenet Brut Vintage

Bitters

Campari

Aperol

Ramazzotti

Liqueurs

Ibican herbs liqueur

Jägermeister

Baileys

Apple liqueur

Peach liqueur

Drambuie

Grappa

Gin

Bombay Shapire

Tanqueray

Beefeater

Vodka

Smirnoff

Absolut

Moskovkaya

Rum

Bacardi

Brugal

Havana

Tequila

José Cuervo Añejo

Whisky

J&B

Ballantines

Johnnie Walker

Jack Daniels

Brandy

Magno

Carlos III

Torres 10

1 HOUR

€28

2 HOURS

€39

3 HOURS

€46

Extra hour
supplement

€683

suggestions

HAND-CARVED JAMÓN IBÉRICO

Served with bread, tomato
and extra virgin olive oil

€873

DJ SERVICE (3 HOURS)

€780

CELEBRATION CAKE/SLICE

Chocolate

Sponge, cream and strawberries

Cheesecake with forest fruits

San Marcos with sponge, cream,
firm egg yolk, truffle and cream

Tiramisu

Vegan Carrot Cake 

Almond Cake

€13

FLORAL DECORATION

STANDARD

Seasonal flowers and green foliage

€55

PREMIUM

Roses, lilies and green foliage

€75

 VEGETARIAN DISH

 VEGAN DISH



Mediterranean Roots

Enjoy a unique dining experience at our Sa Talassa Restaurant,
led by renowned chef Álvaro Sanz, the first chef on the island to be awarded
both a Michelin Star and a Green Star, as well as two Repsol Suns.
Committed to local produce, sustainability, and the island's heritage.

The land, the sea and the air provide the essential ingredients that shape this gastronomic experience.

6 - 120
PEOPLE

4 MENU OPTIONS
TO CHOOSE FROM

- UP TO 40 PEOPLE a minimum notice of 1 WEEK is required.
 - FOR MORE THAN 40 PEOPLE a minimum notice of 1 MONTH is required.
-



MENU OPTIONS

The entire group must choose the same menu.

MENU A

FROM 8 TO 40 PEOPLE

DRINKS INCLUDED

€89

EXCLUSIVITY

FEWER THAN 20 PEOPLE

€1.800

FROM 20 PEOPLE ONWARDS

€500

MENU B

FROM 8 TO 40 PEOPLE

DRINKS INCLUDED

€135

MENU C

FROM 40 TO 120 PEOPLE

DRINKS INCLUDED

€85

EXCLUSIVITY

FROM 20 PEOPLE ONWARDS

€500

MENU D

FROM 40 TO 120 PEOPLE

DRINKS INCLUDED

€130





MENU A

€89

FROM 8 TO 40 PEOPLE

DRINKS INCLUDED

White wine VALDUBÓN, Rueda
Rosé wine SEGURA VIUDAS, Catalonia
Red wine SOLAR CRIANZA, Rioja
FREIXENET BRUT VINTAGE RESERVA Cava
Mineral water, soft drinks, beers and coffees

EXCLUSIVITY

- FEWER THAN 20 PEOPLE **€1.800**
- FROM 20 PEOPLE ONWARDS **€500**



VEGETARIAN DISH



VEGAN DISH

WELCOME

Charcoal-grilled seeded bread, served with Can Rich
Ibicensan extra virgin olive oil and garden vegetables

Marinated olives

STARTERS

FOR 2 PEOPLE

Creamy croquette of Ibicensan black pork sobrasada (2 units)

Roasted pepper, watermelon and mint salad

Lightly cured mackerel in escabeche with fennel and monkfish liver

MAINS

SERVED IN TWO COURSES

Grilled red mullet, opened and cooked skin-side down, with a sofrito
of pickled apple, olives and capers.

Moorish-style lamb stew

FOR DESSERT LOVERS

INDIVIDUAL SERVING

“Caleta” coffee tiramisu

The entire group must choose the same menu.



MENU B

€135

FROM 8 TO 40 PEOPLE

DRINKS INCLUDED

White wine SENDA DE LOS OLIVOS

Rosé wine SASESIBO

Red wine TORRES MALPASTOR CRIANZA

Cava AT ROCA BRUT

Mineral water, soft drinks, beers and coffees

EXCLUSIVITY

- FEWER THAN 20 PEOPLE **€1.800**
- FROM 20 PEOPLE ONWARDS **€500**



VEGETARIAN DISH



VEGAN DISH

WELCOME

Charcoal-grilled seeded bread, served with Can Rich Ibicencan extra virgin olive oil and garden vegetables

Marinated olives

SEA TREASURES

INDIVIDUALLY SERVED

Gillardeau Oyster No. 2

Ibicencan red prawn cooked in sea water

STARTERS

FOR 2 PEOPLE

Creamy croquette of Ibicencan black pork sobrasada (2 units)

Roasted pepper, watermelon and mint salad

Lightly cured mackerel in escabeche with fennel and monkfish liver

MAINS

SERVED IN TWO COURSES

Grilled red mullet, opened and cooked skin-side down, with a sofrito of pickled apple, olives and capers.

Moorish-style lamb stew

FOR DESSERT LOVERS

INDIVIDUAL SERVING

“Caleta” coffee tiramisu

The entire group must choose the same menu.



MENU C

€85

FROM 8 TO 120 PEOPLE

DRINKS INCLUDED

White wine VALDUBÓN, Rueda
Rosé wine SEGURA VIUDAS, Catalonia
Red wine SOLAR CRIANZA, Rioja
FREIXENET BRUT VINTAGE RESERVA Cava
Mineral water, soft drinks, beers and coffees

EXCLUSIVITY

• FROM 20 PEOPLE ONWARDS €500



VEGETARIAN DISH



VEGAN DISH

WELCOME

Charcoal-grilled seeded bread, served with Can Rich
Ibicensan extra virgin olive oil and garden vegetables

Marinated olive

Creamy croquette of Ibicensan black pork sobrasada (2 units)

STARTERS

FOR 2 PEOPLE

Ajo blanco, a chilled almond and garlic soup,
with smoked sardine and vegetable tartare

MAINS

SERVED IN TWO COURSES

Grilled red mullet, opened and cooked skin-side down, with a sofrito
of pickled apple, olives and capers.

Moorish-style lamb stew

FOR DESSERT LOVERS

INDIVIDUAL SERVING

Tocinillo de cielo, a Spanish egg yolk flan, with orange marmalade and yogurt ice cream.

The entire group must choose the same menu.



MENU D

€130

FROM 8 TO 120 PEOPLE

DRINKS INCLUDED

White wine SENDA DE LOS OLIVOS

Rosé wine SASESIBO

Red wine TORRES MALPASTOR CRIANZA

Cava AT ROCA BRUT

Mineral water, soft drinks, beers and coffees

EXCLUSIVITY

• FROM 20 PEOPLE ONWARDS €500



VEGETARIAN DISH



VEGAN DISH

WELCOME

Charcoal-grilled seeded bread, served with Can Rich Ibicencan extra virgin olive oil and garden vegetables

Marinated olives

Creamy croquette of Ibicencan black pork sobrasada (2 units)

SEA TREASURES

INDIVIDUALLY SERVED

Gillardeau Oyster No. 2

Ibicencan red prawn cooked in sea water

STARTERS

FOR 2 PEOPLE

Ajo blanco, a chilled almond and garlic soup, with smoked sardine and vegetable tartare

MAINS

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