

A GREAT START

- Royal Caviar Beluga from Amur river. 10 gr. 28€
- 100% iberian ham 'Señorío de Montanera'. 34€
- Best asturian cheeses 'Aitor Vega' selection. 150 gr. 22€
Massimo Rey Silo, Cueva de Llonín, Gamonéu Demué, Cabrales Colladín.
- Cantabric Anchovies 'Casa Santoña'. 27€
- 'Gilda': anchovy in olive oil, vinegar and olive pintxo. 3 units. 12€



FRESH DISHES

- Gazpacho with diced fresh vegetables. 14€ ✓
- Ibizan burrata, tomato and asturian pesto. 19€ ★
- Scorpionfish cake. 22€
- Red tuna tartar with watermelon and white truffle oil. 28€
- Ibizan red shrimp carpaccio. 24€
- Sirloin steak tartar. *Live prepared at the table.* 38€ ★



SALADS

- Caesar with Gamonéu cheese. *Live prepared at the table.* 25€ ★
- Tudela tomato with aromatic herbs and pickles. 15€ ✓
With tuna belly. 20€
- Northen. *Asparagus, artichoke, piquillo peppers, pickled onions.* 19€ ✓
With tuna belly. 24€
- Russian salad with tuna belly. 18€
Special, with smoked trout and white truffle oil. 25€ ★



WARM STARTERS

- Iberian ham croquettes. 16€
- Tomato tatin. 18€ ✓ ★
- Artichokes with Romesco sauce. 3 units. 18€ ✓
- Onions stuffed with tuna. 24€ ★
- Peppers stuffed with Cantabric seafood. 26€
- Grilled Cantabric octopus. 28€ ★
'Viejo Pescador', best octopus in the world Great Taste Awards.
- Deep fried squid with citrus mayo sauce. 26€
- Pelayo truffle pizza. 22€



 LA BOCA JUNTA 

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Carrer de S'Arenal Petit, 35 - 07810 Sant Joan de Labritja · Illes Balears

SEAFOOD

- Oyster *Gillardeau Josephine.* 36€/6 unit | 7€/unit
- Mussels in cider sauce. 19€
- Wild clams from Galicia. *Marinera sauce or grilled.* 32€
- Ibizan fat red shrimp. *Grilled or garlic.* 30€/5 units
- Ibizan red lobster. 170€/kg
Grilled or with eggs and chips.
- Cantabric blue lobster. 120€/kg
Grilled or with eggs and chips.



PAELLAS OR RICE

Minimum 2 People
Molino Roca Grand Reserve Rice

- Fish and seafood paella. 32€/PP
Fat red shrimps, wild clams, mussels, and fresh fish of the day.
- Mediterranean lobster paella. 55€/PP
- Cantabrian blue lobster paella. 48€/PP
- Chicken coquette, vegetables and truffle paella. 24€/PP
- Black rice paella with cuttlefish and alioli. 26€/PP
- XXL shrimp risotto style. 55€
- Galician wild clams risotto style. 45€

PASTA

- Seafood Tagliatelle. 32€ ★
- Tagliatelle Putanesca. 21€
- Truffled semolina risotto. 22€ ★
- Cannelloni stuffed with wild mushrooms. 24€ ✓



TABERNA DE MAR

FISH

- Cantabric hake in marinera sauce with wild clams. 36€
- Sea bass in a cider *mouselin* gratin. 42€ ★
- Cantabric tuna meatballs. 29€
- Fish and seafood caldereta. 45€ ★



MEATS

TRASACAR
Best Beef of Spain 2024

- Beef rib eye *bone in 'Trasacar prime selection'.* 90€
1 kg. for 2-3 Persons.
- Beef sirloin 'Trasacar prime selection'. 58€ ★
500 gr. for 2 Persons.
- Beef fillet 'Trasacar prime selection'. 200 gr. 35€

- Iberian ham and smoked cheese beef cordon bleu. 400 gr. 28€
- Grilled boneless coquette chicken. 26€

SIDE DISHES

- Artisan ibizan bread with alioli and olives. 3€
- Sourdough bread & tomato. 5€
- French fries. 6€
- Baked baby potatoes with aromatic herbs. 7€
- Charcoal cooked vegetables. 9€
- Green salad. 6€
- Romesco sauce. 4€
- Alioli sauce. 3€



TASTE TAPAS

42€ Pax
Share at center table

- Best asturian cheeses 'Aitor Vega' selection.
- Seasonal tomatoes with aromatic herbs and pickles.
- Iberian ham croquettes.
- Mussels in cider sauce.
- Truffled semolina risotto.
- Strawberries with asturian whiped cream "La Fontona".

Includes bread, aioli and olives.
(Wine cellar not included, served to a full table)

ASTURIAN MENU

46€ P.P.

STARTERS:

- Best asturian cheeses 'Aitor Vega' selection.
- Scorpionfish pie.
- Mussels in cider sauce.

MAIN COURSE: - Tradicional beef cordon bleu.

DESSERT: - Cider, lemon and ginger sorbet.

Includes bread, aioli and olives.
(Wine cellar not included, served to a full table)

CHILDREN

- Penne pomodoro. 16€
- Gourmet Burger. 20€
- Chicken nuggets. 16€

FABES OR VERDINES

Minimum 4 PORTIONS
ON REQUEST 24h
IN ADVANCE

