

A GREAT START

- 100% iberian ham 'Señorío de Montanera'. 28€
- Best asturian cheeses 'Aitor Vega' selection. 150 gr. 18€
Massimo Rey Silo, Cueva de Llonín, Gamonéu Demués, Cabrales Colladín.



LA BOCA JUNTA - SEAFOOD TAVERN

FRESH DISHES

- Gazpacho with diced fresh vegetables. 14€ ✓
- Ibizan burrata, tomato and asturian pesto. 19€ ★
- Red tuna tartar with watermelon and white truffle oil. 24€
- Ibizan red shrimp carpaccio. 24€



SALADS

- Caesar with Gamonéu cheese. *Live prepared at the table.* 25€ ★
- Tomato salad *with aromatic herbs and pickles.* 14€ ✓
With tuna belly. 19€
- Northen. *Asparagus, artichoke, piquillo peppers, pickled onions.* 17€ ✓
- Potato salad with tuna belly. 17€



SEA TAVERN

WARM STARTERS

- Iberian homemade ham croquettes. 14€
- Iberian ham with broken eggs and fries. 18€
- Tomato tatin. 16€ ✓ ★
- Artichokes with Romesco sauce. 15€ ✓
- Grilled Cantabric octopus. 28€ ★
'Viejo Pescador', best octopus in the world Great Taste Awards.
- Deep fried squid with citrus mayo sauce. 26€



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€
- Ibizan red lobster. 170€/kg
Grilled or with eggs and chips.
- Cantabric blue lobster. 120€/kg
Grilled or with eggs and chips.



RICES

No minimum portion
Molino Roca Grand Reserve Rice

- XXL red shrimp. 55€
- Rice with Cantabric sea octopus.
"El Viejo Pescador" World's Best Octopus, Great Taste Awards. 42€



PAELLAS

Minimum 2 portions
Molino Roca Grand Reserve Rice

- Fish and seafood paella. 32€/Per person
Fat red shrimps, wild clams, mussels, and fresh fish of the day.
- Mediterranean lobster paella. 55€/Per person
- Cantabric blue lobster paella. 48€/Per person
- Chicken coquette, vegetables and truffle paella. 24€/Per person
- Black rice paella with cuttlefish and alioli. 26€/Per person



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WHATSAPP BOOKINGS
+34 682 68 37 42

FISH

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



MEATS

- Beef fillet 'Trasacar prime selection'. 200 gr. 38€
- Sirloin steak tartar. *Live prepared at the table.* 45€ ★
- Iberian ham and smoked cheese beef cordon bleu. 400 gr. 28€
- Grilled boneless coquette chicken. 26€
- Gourmet burger with homemades fries. 22€



PASTA

- Seafood Tagliatelle. 32€ ★
- Tagliatelle Putanesca. 20€
- Tagliatelle with 4 cheeses from Asturias. 24€
- Truffled semolina risotto. 22€ ★
- Cannelloni stuffed with wild mushrooms. 21€ ✓



TABERNA DE MAR

SIDE DISHES

- Artisan ibizan bread with alioli and olives. 3,5€/Pax
- Glass bread & tomato. 5€
- French fries homemade. 7€
- Charcoal cooked vegetables. 12€
- Olives and almonds. 4€
- Green salad. 7€
- Romesco sauce. 4€
- Alioli sauce. 3€



TASTE TAPAS

38€ Per Person
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)

THAT IBIZA DIDN'T HAVE
'LA BOCA JUNTA' WAS A CRIME.

From north to north
IBIZA

CHILDREN

- Penne pomodoro. 16€
- Chicken nuggets. 16€

FABES OR VERDINES

Minimum 4 PORTIONS
*ON REQUEST 24h
IN ADVANCE*

