

## FRESH STARTERS

- Organic Caviar Riofrio Naccari. 15 gr. 35€ 🐟
- 100% iberian ham 'Señorío de Montanera'. 18€/1/2 | 30€/pp. 🍷🍷
- Asturian cheeses 'Aitor Vega' selection. 150 gr. 14€/1/2 | 22€/pp. 🍷
- Massimo Rey Silo, Cueva de Llonín, Gamonéu Demués, Cabrales Colladín.
- Cantabric anchovies double zero. 16€/4 units 🐟
- Premium Gilda Picofino. 8€/2 units 🍷🍷🍷
- Gazpacho with diced fresh vegetables. 16€ ✓ 🍷🍷
- Ibizan burrata, 'Datterino' tomato and pesto. 21€ ★ 🍷🍷🍷
- Crab cake gratin. 19€ 🍷🍷🍷
- Red tuna tartar, strawberry and mango. 32€ 🍷🍷
- Ibizan red shrimp carpaccio. 28€ 🍷🍷🍷

## SALADS

- Caesar with Gamonéu cheese. Live prepared at the table. 25€ ★ 🍷🍷🍷🍷🍷
- Organic tomatoes with aromatic herbs and pickles. 17€ ✓ 🍷
- With tuna belly. 21€ 🍷🍷
- Northen. Asparagus, artichoke, piquillo peppers, pickled onions. 19€ ✓
- With tuna belly. 23€ 🍷🍷
- Potato salad with tuna belly. 19€ 🍷🍷🍷
- With lobster. 32€

## WARM STARTERS

- Iberian homemade ham croquettes. 16€ 🍷🍷🍷
- Fries, eggs and iberian ham. 19€ ★ 🍷
- With red tuna tartar. 29€
- Artichokes with Romesco sauce. 19€ ✓ 🍷🍷🍷
- Onion stuffed with tuna. 24€ ★ 🍷🍷
- Deep fried squid with citrus mayo sauce. 26€ 🍷🍷
- Truffle pizza. 22€ 🍷🍷

## SEAFOOD

- Poget oysters. Plane and ponzu sauce. 36€/6 units. | 7€/units 🍷🍷🍷
- Mussels in cider sauce. 18€ 🍷🍷
- Clams, extra size. Marinera sauce or grilled. 38€ 🍷
- Red shrimp. Extra size. Grilled or garlic. 36€/5 units 🍷
- Red lobster. From Ibiza. 800 gr. to 1,1 kg. piece. 170€/kg 🍷🍷🍷🍷🍷
- Grilled or with eggs and potatoes.
- Blue lobster. From Cantabric sea. 600 gr. to 800 gr. piece. 120€/kg 🍷🍷🍷🍷🍷
- Grilled or with eggs and potatoes.



TABERNA DE MAR

## RICES

No minimum portion

- Molino Roca Grand Reserve Rice
- Red shrimp carpaccio rice. 38€ ★ 🍷
- Cantabric octopus rice. 42€ 🍷
- Clams rice. 48€ 🍷
- XXL scarlet shrimp rice. 52€ 🍷🍷🍷🍷🍷

## PAELLAS

Minimum 2 portions

- Molino Roca Grand Reserve Rice
- Fish and seafood paella. 32€/PP 🍷🍷🍷🍷
- Black rice paella. 28€/PP 🍷🍷🍷🍷
- Ibizan lobster paella. 70€/PP 🍷🍷🍷🍷
- Cantabric blue lobster paella. 55€/PP 🍷🍷🍷🍷
- Cantabric blue lobster. 55€/PP 🍷🍷🍷🍷
- Steak paella. 34€/PP
- Chicken coquette, vegetables and truffle paella. 26€/PP

## FISH

- Cantabric hake in marinera sauce. 30€ 🍷
- Cantabric tuna meatballs. 29€ 🍷🍷
- Bluefin tuna charcoal marinated. 35€
- Grilled Cantabric octopus. 28€ ★ 🍷🍷
- Viejo Pescador', best octopus in the world Great Taste Awards.

## MEATS

- Sirloin steak tartar. Live prepared at the table. 45€ ★ 🍷🍷🍷🍷
- Beef sirloin selection. 58€ ★
- 500 gr. for 2 Persons.
- Beef fillet steak. 200 gr. 38€
- Iberian ham and smoked cheese beef cordon bleu. 400 gr. 28€ 🍷🍷🍷
- Grilled boneless coquette chicken. 26€
- Angus burger with homemade french fries. 24€

## PASTA

- Egg tagliatelle with seafood. 34€ ★ 🍷🍷🍷🍷🍷
- Tagliatelle with egg puttanesca. 22€ 🍷🍷🍷
- Egg tagliatelle with 4 Asturian cheeses. 24€ 🍷🍷🍷
- Truffled semolina risotto. 22€ ★ 🍷🍷🍷
- Mushroom and truffle cannelloni. 24€ ✓ 🍷🍷🍷



## SIDE DISHES

- Artisan bread made of ibizan wheat with aioli and olives. 6€/basket 🍷
- Glass bread & tomato. 5€ 🍷
- French fries homemade. 7€
- Baked baby potatoes with aromatic herbs. 7€
- Charcoal cooked vegetables. 12€
- Padrón peppers. 12€
- Green salad. 7€ 🍷
- Romesco sauce. 4€ 🍷🍷
- Alioli sauce. 3€ 🍷
- Olives and almonds. 4€ 🍷

## TAPAS MENU

- Asturian cheeses 'Aitor Vega' selection.
- Seasonal tomatoes, aromatic herbs and pickles.
- Crab cake gratin.
- Mussels in cider sauce.
- Truffled semolina risotto.
- Strawberries with asturian whiped cream "La Fontona".

35€ PP

To share at the center of the table

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

## CHILDREN

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

## FABES OR VERDINES

Minimum 4 PORTIONS  
ON REQUEST 24h IN ADVANCE

- Asturian. 28€
- With seafood. 38€ 🍷🍷🍷🍷
- With clams. 38€ 🍷🍷🍷
- With red lobster. 60€ 🍷🍷🍷🍷
- With blue lobster. 55€ 🍷🍷🍷

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WHATSAPP BOOKINGS  
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