

FRESH STARTERS

- Organic Caviar Riofrio Naccari. 15 gr. 45€
- 100% iberian ham 'Señorío de Montanera'. 18€/1/2 | 30€/pp.
- Trasacar Premium dried meat. 14€/1/2 | 25€/pp.
- Asturian cheeses 'Aitor Vega' selection. 14€/1/2 | 22€/pp.
- Cantabric anchovies double zero. 16€/4 units
- Gazpacho with diced fresh vegetables. 16€
- Ibiza burrata, 'Datterino' tomato and pesto. 21€
- Crab cake gratin. 19€
- Red tuna tartar, strawberry and mango. 32€
- Ibiza red shrimp carpaccio. 25€
- Smoked salmon and dill cream brioche sandwich. 18€

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 smoked salmon and white truffle oil. 25€

WARM STARTERS

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

SEAFOOD

- Gillardeau oysters. Plane and ponzu sauce. 36€/6 units. | 7€/units
- Mussels in cider sauce. 18€
- Red shrimp. Extra size. Grilled or garlic. 36€
- Red lobster. From Ibiza. 800 gr. to 1,1 kg. piece. 170€/kg
- Grilled or with eggs and potatoes.
- Blue lobster. From Cantabrian sea. 600 gr. to 800 gr. piece. 120€/kg
- Grilled or with eggs and potatoes.

RICES

- Red shrimp carpaccio rice. 38€
- Cantabrian octopus rice. 42€
- Vegetable rice. 24€
- XXL scarlet shrimp rice. 52€

PAELLAS

- Fish and seafood paella. 32€/PP
- Black rice paella. 28€/PP
- Ibiza lobster paella. 70€/PP
- Cantabrian blue lobster paella. 55€/PP
- Cantabrian blue lobster. 55€/PP
- Steak paella. 34€/PP
- Chicken coquette, vegetables and truffle paella. 26€/PP

FISH

- Cantabrian hake in marinera sauce. 30€
- Cantabrian tuna meatballs. 29€
- Bluefin tuna charcoal marinated. 35€
- Grilled Cantabrian 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. 48€
- 500 gr. for 2 Persons.
- Beef fillet steak. 200 gr. 38€
- Iberian ham and smoked cheese beef cordon bleu. 28€
- Grilled coquette chicken. 26€
- Angus burger with homemade french fries. 24€

PASTA

- Egg tagliatelle with seafood. 34€
- Tagliatelle with seafood. 22€
- Truffled semolina risotto. 22€
- Mushroom and truffle cannelloni. 24€

SIDE DISHES

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

CHILDREN

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

FABES OR VERDINES

Minimum 4 PORTIONS
ON REQUEST 24h IN ADVANCE



TABERNA DE MAR



WHATSAPP BOOKINGS
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