

FRESH STARTERS

- Caviar Amur Beluga. 15 gr. 45€ 🐟
- 100% iberian ham 'Castro y González'. 19€/1/2 | 32€/pp.
- Trasacar Premium dried meat. 16€/1/2 | 25€/pp.
- Asturian cheeses 'Aitor Vega' selection. 14€/1/2 | 22€/pp. 🧀 🧀
Rebollín de Sidra, Cueva de Llonín, Gamonéu Demués, Mamá Marisa.
- Cantabric anchovies double zero. 18€/4 units 🐟
- Gazpacho with diced fresh vegetables. 16€ ✓ 🌿 🍅 🥒
- Ibizan burrata, 'Datterino' tomato and pesto. 21€ ★ 🍅 🧀 🌿
- Crab cake gratin. 24€ 🦀 🧀 🥔
- Red tuna tartar, strawberry and mango. 32€ 🐟 🍓 🍓
- Ibizan red shrimp carpaccio. 29€ 🦐 🍓 🍓

SALADS

- Caesar with Gamonéu cheese. *Live prepared at the table.* 29€ ★ 🍅 🐟 🧀 🌿 🥒 🥒
- Organic tomatoes with aromatic herbs and pickles. 19€ ✓ 🍅 🍅
With tuna belly. 22€ 🍅 🐟
- Northen. *Asparagus, artichoke, piquillo peppers, pickled onions.* 19€ ✓
With tuna belly. 23€ 🍅 🐟
- Potato salad with tuna belly. 19€ 🍅 🐟 🍅

WARM STARTERS

- Iberian homemade ham croquettes. 18€ 🧀 🍅 🥔
- Fries, eggs and iberian ham. 22€ ★
With red tuna tartar. 32€ 🐟 🍓 🍓
- Artichokes with Romesco sauce. 24€ ✓ 🍅 🧀 🧀
- Deep fried squid with citrus mayo sauce. 26€ 🍅 🐟 🍅

SEAFOOD

- Gillardeau oysters. *Plane and ponzu sauce.* 8€/units 🍷 🍷 🍷
- Mussels in cider sauce. 18€ 🍷 🍷
- Sauteed extra size clams. 35€ 🍷
- 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. 🍷 🐟 🍷 🍷

RICES

No minimum portion
Molino Roca Grand Reserve Rice

- Red shrimp carpaccio rice. 38€ ★ 🍷 🐟 🍷
- Cantabric octopus rice. 42€ 🍷 🐟 🍷
- Vegetable rice. 24€ ✓ 🍷
- Extra size clams rice. 48€
- XXL scarlet shrimp rice. 52€ 🍷 🐟 🍷 🍷

PAELLAS

Minimum 2 portions
Molino Roca Grand Reserve Rice

- Fish and seafood paella. 34€/PP 🍷 🐟 🍷 🍷
- Black rice paella. 28€/PP 🍷 🐟 🍷 🍷
- Ibizan lobster paella. 70€/PP 🍷 🐟 🍷 🍷
- Cantabric blue lobster paella. 55€/PP 🍷 🐟 🍷 🍷
- Steak paella. 34€/PP
- Chicken coquette, vegetables and truffle paella. 26€/PP

FISH

- Cantabric tuna meatballs. 29€ 🍷 🐟
- Bluefin tuna charcoal marinated. 35€ 🍷 🐟 🍷 🍷
- Grilled Cantabric octopus. 34€ ★ 🍷 🐟 🍷
Viejo Pescador', best octopus in the world Great Taste Awards.
- Fish of the day. *Ask our team

MEATS

- Sirloin steak tartar. *Live prepared at the table.* 45€ ★ 🍷 🍷 🍷 🍷 🍷 🍷
- Beef sirloin selection. 48€ ★
500 gr. for 2 Persons.
- Jersey beef steak. 900 gr aprox. 78€
- Beef fillet steak. 200 gr. 42€ 🍷
- Iberian ham and smoked cheese beef cordon bleu. 32€ 🍷 🍷 🍷
- Grilled coquette chicken. 28€
- Angus burger with homemade french fries. 24€ 🍷 🍷 🍷

PASTA

- Egg tagliatelle with seafood. 34€ ★ 🍷 🍷 🍷 🍷 🍷 🍷
- Fresh tagliatelle putanesca. 22€ 🍷 🍷 🍷 🍷
- 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€
- Charcoal cooked vegetables. 12€ 🍷
- Padrón peppers. 12€
- Green salad. 7€ 🍷

CHILDREN

- Penne pomodoro. 19€ 🍷 🍷
- Chicken nuggets. 19€ 🍷 🍷

FABES OR VERDINES

Minimum 4 PORTIONS
ON REQUEST 24h IN ADVANCE

LA
BOCA
JUNTA

TABERNA DE MAR

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