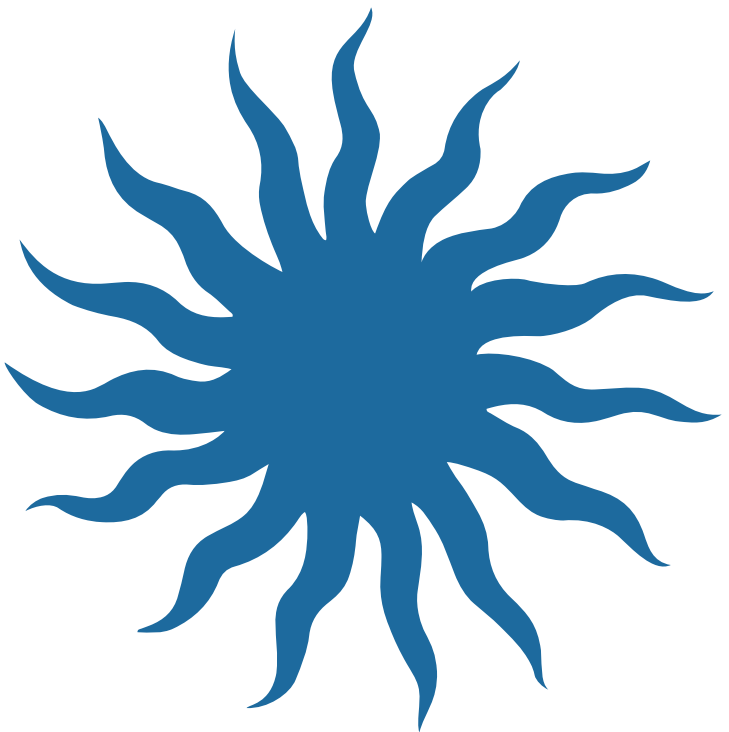


EXPERIMENTAL
BEACH
IBIZA



PARA PICAR

- SOURDOUGH BREAD 8€
ALIOLI Y ACEITUNAS ALIÑADAS
- PAN CON TOMATE 8€
- PIZZETA WITH MOZZARELLA 15€
- PADRON PEPPERS 14€
- PATATAS BRAVAS 13€
- CRUDITÉ OF VEGETABLES 18€
WITH TARAMA
- GAMBAS AL AJILLO 25€
- MUSSELS IN ESCABECHE 16€
JALAPEÑOS AND KALAMATA OLIVES
- ANDALUSIAN-STYLE FRIED CALAMARI 26€
WITH YUZU AIOLI
- CANTABRICO ANCHOVY OO 8€
SOBRE TOSTA DE PAN BRIOCHE
- HAM CROQUETAS 18€
- GRILLED TXISTORRA 14€
- JAMON IBERICO DE BELLOTA 100 %
WITH PAN CON TOMATE
PORTION 49€ / HALF PORTION 26€

FISH

- BLUEFIN TUNA TATAKI 34€
- BLACK COD 45€
- GRILLED RED PRAWNS 65€
- GRILLED MONKFISH 39€
WITH BILBAINA SAUCE

MEAT

- GRILLED "PIRI-PIRI" CHICKEN 32€
- SIRLOIN STEAK 45€
- PLUMA IBÉRICA 37€

SIDES

- GREEN SALAD 11€
- POTATOES "A LO POBRE" 12€
- ESCALIVADA 16€

CASA PREGONDA



- TOASTED BIKINI 15€
SOBRASADA AND HONEY BIKINI
- TORTILLA, CREME FRAÎCHE
& OSCIETRA CAVIAR 45€
- TORTILLA & SOBRASADA 15€
- BLUEFIN TUNA CRUDO 34€
AJO BLANCO & JALAPEÑOS
- GARLIC SAUTÉED SCALLOPS
(ZAMBURIÑAS) 20€
- SQUID INK ARROZ, GAMBAS
"AL NATURAL" & ALIOLI 44€
- TARTA DE QUESO 15€
REDCURRANT COULIS

DESSERTS

- CARAMELIZED TORRIJA
OF BRIOCHE 16€
COCONUT ICE CREAM
- MOUSSE AU CHOCOLAT 16€
- SEASONAL FRUIT SALAD 15€
- ICE CREAM
AND SORBETS 12€

TO SHARE

(FOR 2 PEOPLE)

- SEABASS IN SALT CRUST 92€
- FISH OF THE DAY S/M
- PRIME RIB, DRY AGED 125€/KG
- LINGUINE WITH LOBSTER 122€

CRUDOS

- SEABASS CARPACCIO 28€
PIPARRAK VINAIGRETTE,
PICKLED JALAPENOS
AND CAPERS
- AMBERJACK SASHIMI 34€
DASHI AND
BURNT CITRUS VINAIGRETTE
- RAW RED PRAWNS 42€

GREENS

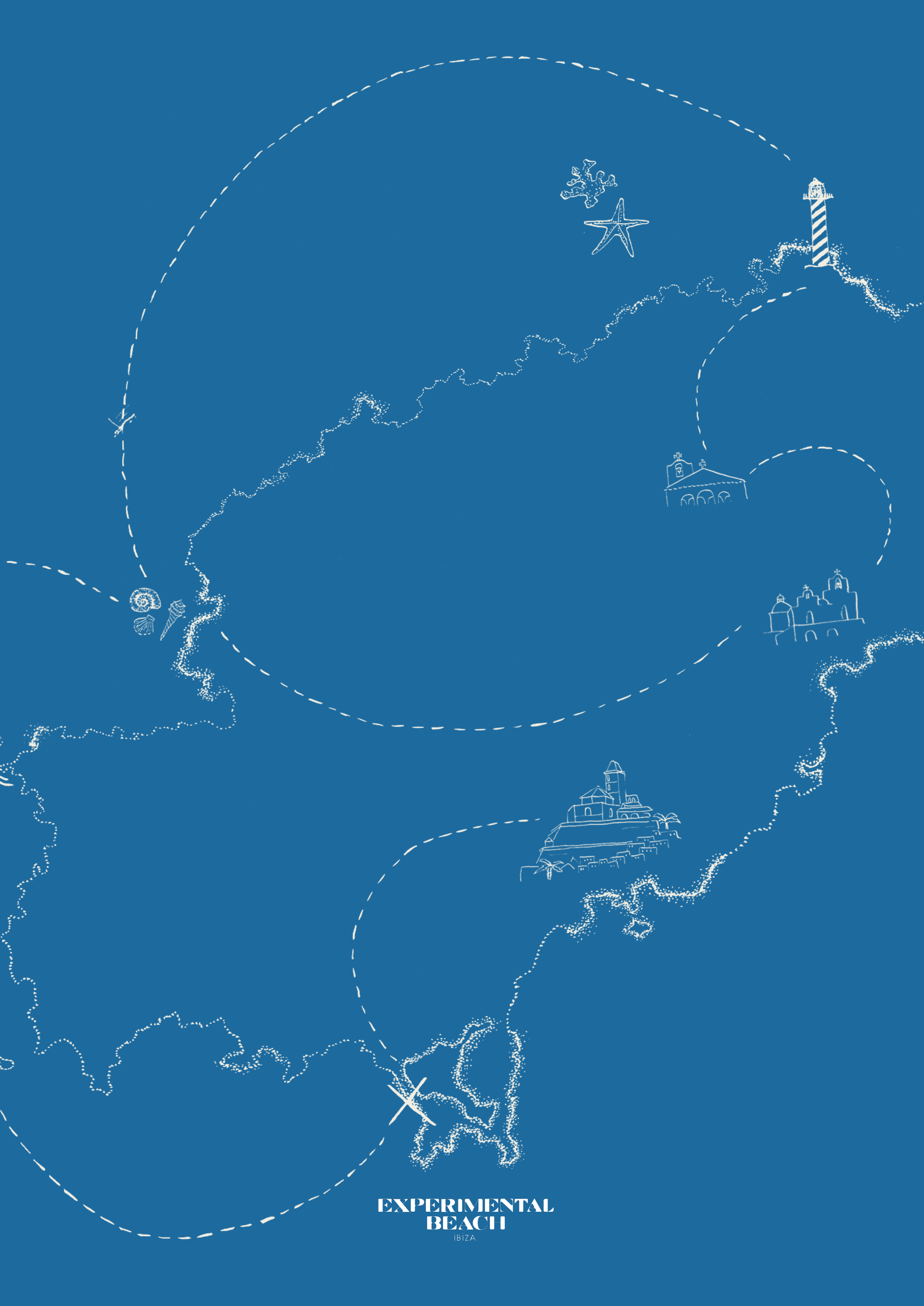
- QUINOA SALAD 24€
AVOCADO, WILD RICE,
GOJI BERRIES,
GREEK YOGURT AND HARISSA
- GRILLED FRESH TUNA SALAD
GEM LETTUCE AND
MUSTARD VINAIGRETTE 26€
- TOMATOES SALAD 19€
- WATERMELON SALAD 22€
FETA CHEESE
AND MACADAMIA NUTS

FOR KIDS

18€

- FRIED FISH OR
GRILLED CHICKEN
WITH POTATOES
OR VEGETABLES
- ICE CREAM

FOR ALLERGIES, PLEASE ASK A STAFF MEMBER



**EXPERIMENTAL
BEACH**

IBIZA