



Toasted Bread with Tomato, Olive Oil or Alioli

2,5€ pp

## TO START THE JOURNEY

	pisco 4 und	ración 6 und
<b>CECINA CROQUETTE</b> Creamy and intense	12,00	16,50
<b>CRISPY DUCK WONTON</b> Golden, crisp and juicy inside	12,00	15,50
<b>PATATÓ BRAVO</b> Our take on patatas bravas	7,50	9,50
<b>PISCOLABIS bites (2 pcs each)</b> Small pleasures to begin the journey		15,00
<b>ANCHOVIES WITH SMOKED BUTTER</b> Served with toasted bread. Simply perfect.		24,00
<b>SANTA ROSALÍA WAGYU CECINA</b> The most elegant expression of cured beef	18,00	27,00
<b>JAPANESE WAGYU SHABU SHABU SOUP</b> Hot broth, Asian mushrooms and fine Wagyu slices		25,00
<b>AGED TXULETA &amp; TRUFFLE BRIOCHE</b> Fire-seared aged txuleta, warm brioche and truffle mayo	11,00	21,00

## GREENS, FRESHNESS & CRUNCH

	pisco	ración
<b>CRISPY BROCCOLI &amp; KALE with teriyaki sauce</b> Crisp, intense and full of umami	9,50	16,00
<b>FRESH SPINACH &amp; TEMPURA PRAWN with spicy mayo</b> Crisp, creamy and full of contrast	16,00	24,00
<b>PORK BELLY, BABY LEAVES &amp; anticuchera vinaigrette</b> Tender slices, Ibiza greens and Peruvian acidity		19,00



## SEA, RAW & MARINATED

<b>IBIZAN HORSE MACKEREL IN LIGHT ESCABECHE</b>	17,00
<i>A humble fish elevated into luxury</i>	
<b>IBIZAN GAMBUSÍ CARPACCIO</b>	29,50
<i>Mild spicy oil, marine plankton and caviar</i>	
<b>CRISPY NIKKEI TUNA TARTARE</b>	24,00
<i>Tuna tartare, mango and avocado on crispy prawn bread</i>	
	6 piezas      8 piezas
<b>CAN PISCOLABIS TUNA SASHIMI</b>	18,00      23,00
<i>Citrus soy, ginger and Nobu-style flash searing</i>	
<b>OUR AMBERJACK TIRADITO &amp; YELLOW CHILLI</b>	17,50
<i>Ibiza amberjack and yellow chilli citrus sauce</i>	

## THE WARMER SIDE OF THE JOURNEY

<b>THAI RED CURRY WITH CHICKEN &amp; VEGETABLES</b>	19,50
<i>Coconut milk, Thai spices and fragrant basmati rice</i>	
<b>THAI RED CURRY WITH PRAWNS &amp; VEGETABLES</b>	21,00
<i>Coconut milk, Thai spices and fragrant basmati rice</i>	
<b>NIKKEI VEGETABLE WOK with nuts</b>	18,50
<i>Crispy Wok vegetables, shirataki noodles and caramelised umami glaze</i>	



## FROM THE MEDITERRANEAN SEA & THE GRILL

<b>IBIZA AMBERJACK</b>	31,00
Soft grill, fire-roasted vegetables, potato purée and warm escabeche sauce	
<b>GRILLED TURBOT</b>	32,00
Fire-roasted vegetables and crispy potato millefeuille	
<b>GRILLED SALMON with Teriyaki sauce</b>	23,00
Wok-fried Vegetables & stir-Fried Rice	
<b>IBIZA THAI RAY WING</b>	28,00
Smoked sweet potato purée, fire-roasted vegetables and our Thai sauce	
<b>CRISTÓBAL COLÓN OCTOPUS</b>	29,50
Grilled Ibizan octopus, silky potato purée and anticuchera sauce	

## MEAT, FAT & DRY AGING

<b>IBERIAN PORK CHEEKS IN THEIR OWN JUS</b>	24,00
Potato purée and truffle and red wine shallots	
<b>GALICIAN BEEF TENDERLOIN</b>	33,00
Fire-roasted vegetables and crispy potato millefeuille	
<b>LOW &amp; SLOW BLACK ANGUS Short Rib</b>	32,00
Potato purée and red wine shallots	
<b>DRY-AGED GALICIAN TXULETA</b>	100€/kg
Fire-roasted vegetables and crispy potato millefeuille	

We work with fresh produce and limited availability.  
Some dishes may vary depending on market availability and seasonality.  
Discover also our off-menu suggestions.



## **MENÚ Piscoclásics**

### **Mix Pisco Labis**

Cantabrian anchovies, butter and warm bread

Santa Rosalía Wagyu cecina

Fresh spinach and tempura prawn with spicy mayo

Our amberjack tiradito and yellow chilli

Can Pisco Labis tuna sashimi

Aged txuleta and truffle brioche

Cheesecake or torrija or pisco crunchy

60€ p.p

## **MENÚ PiscoTXULETA**

### **Mix Pisco Labis**

Japanese wagyu shabu shabu soup

Santa Rosalía Wagyu cecina

Aged txuleta and truffle brioche

Dry-Aged Galician TXULETA 600gr

Cheesecake or torrija or pisco crunchy

70 € p.p

## **OUR PISCO CRUNCHY**

### **Pisco Crunchy Flaó**

The iconic Ibizan cheesecake, reimagined cold and crunchy

7€

### **Pisco Crunchy Chocolate Pasión**

Chocolate, citrus notes and Valrhona Guanaja coating

7€

### **Pisco Crunchy Tropical**

Exotic fruits, freshness and Valrhona coating with almonds

7€

## **SAVE ROOM FOR DESSERT**

### **Dulcey blonde Chocolate Cheesecake**

With Madagascar vanilla ice cream

8€

### **Our Caramelised Torrija**

Mango pastry cream and leche merengada ice cream

8€