

E T X E K O

*Manten Perasatogi*

I B I Z A

**!BLESS**

HOTEL IBIZA



A MEMBER OF  
THE LEADING HOTELS  
OF THE WORLD



*"I've spent the last four decades dedicating myself body and soul to creating happiness through my cooking, winning 12 Michelin stars along the way; at ETXEKO IBIZA you can take a journey from my origins in the old part of San Sebastián; and let yourself be seduced by my culinary creations, depending as they do on the whims of the sea, the countryside and the seasons."*

*Martín Berasategui*

# OUR GRAND GOURMET MENU FOR THE MOST ADVENTUROUS PALATES

*(the whole table must order from the menu)*

€120 per person (VAT INCLUDED)

## APERITIF

*Jalapeño foam with black garlic ice cream,  
cucumber mayonnaise and mackerel sashimi*

## THE CLASSIC

*Caramelised millefeuille with foie gras,  
smoked eel and green apple*

## THE LAND AND THE SEA IN HARMONY

*Our local tomato from Ibiza on a translucent pickle juice with a  
touch of salted sardines, cheese snow and liquid olives*

## THE PASTURE

*Aged beef tataki macerated with thyme and orange, spring  
onion pickled in cherry juice and citrus Teriyaki sauce*

## THE OCEAN

*Grilled hake loin, creamy Thai, molluscs in textures  
and hints of Bloody Mary*

## TRADITION

*"Luismi" sirloin with Swiss chard chlorophyll,  
cheese bonbons and Iberian cured meat sauce*

## FRESHNESS

*Liquid yoghurt bonbon served with pink pepper ice cream,  
mango / passion fruit jam and gentian mist*

## THE SURPRISE

*Coffee-caramel cream with a sprinkle of cocoa crumble  
and mascarpone ice-cream*

## OUR SWEETEST FINALE



*The pleasure of eating*