

E T X E K O

Kanten 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

MARTÍN BERASATEGUI SPECIALS

Semi-liquid croquettes of cured Iberian ham and panko with roasted garlic mayonnaise

14

Caramelised millefeuille with foie gras, smoked eel and green apple

18

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

17

STARTERS

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

26

"Txiki" of sautéed vegetables with pea toffee and flakes of cured Iberian ham

25

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

28

Red prawn with white garlic, beetroot tartar and purple shiso granita

32

FISH

*Wild sea bass, light citrus mist, clam spherifications
and crunchy seaweed*

40

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

35

MEAT

Roast foie gras with seaweed resting on horseradish curd, fermented soy broth and hazelnut salt

32

“Luismi” sirloin with Swiss chard chlorophyll, cheese bonbons and Iberian ham sauce

36

MARTÍN'S CHARGRILLED MEATS

Premium rib-eye steak (400 g)

39

Aged beef chop

95€/kg

SIDE DISHES

Creamy potato purée

7

Etxeko green salad

6

Piquillo pepper confit

8

DESSERTS

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

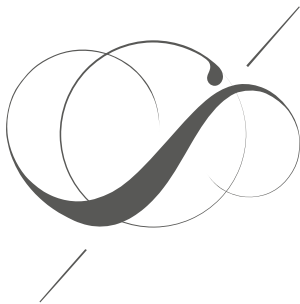
12

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

14

Gin – fizz

10



The pleasure of eating