

Erizo Menu

Full table serving

Welcoming

Flower water with rose, jasmine and hibiscus

Mediterranean ancient civilizations

Collaboration with maef

(Ibiza and Formentera's archaeological museum)

Islamic

Phoenician-Punic

Roman

Stroll around spanish bars, a walk through tradition

Eastern Andalusia

Menorca

Tolosa

Albufera

Picnic in the shade of a fig tree

Homemade bread with tomato and alioli

Cured, salted and fermentaded fish and meat

Satiating dishes

Rabbit, tuna and snails marinated

Eggs with potato and belly pork

Suckling lamb under an almond tree in Santa Inés

Balearic gintonic

Smoked moraine rice, squid and crab

Sweet world

Melon and shisho

Pumpkin strands in syrup

Chocolate tribute while respecting its origin

Price : 140 €

Selected liquid harmony pairing: 75 €

*Extra digestive ending:

Caleta coffe, infusions and homemade liquors, 15€

ÁLVARO SANZ CLAVIJO