

ETXEKO

*Manten Perasategui*

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 SHORT TASTING MENU FOR THE MOST ADVENTUROUS PALATES

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

€80 per person (VAT INCLUDED)

SNACKS (3) / BUTTER (3)

## APERITIF

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

## 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 OCEAN

*Gambero Rosso with white garlic, beetroot tartar and purple shiso granita*

## TRADITION

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

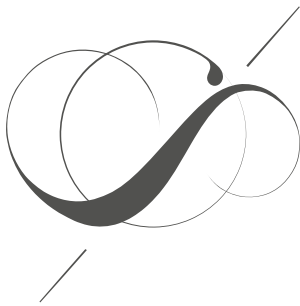
## FRESHNESS

*Gin fizz*

## THE SURPRISE

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

## OUR SWEETEST FINALE



*The pelasure of eating*