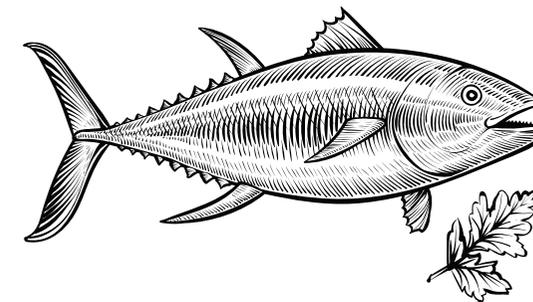


A Son
de
MAR

MARINA BOTAFOCH - IBIZA



Cold starters

- Pickled tuna salad 13
- Fresh fruit and goat cheese salad 14
- Selected tomatoes with locally produced olive oil and salt from ibiza 11
- Russian salad with red tuna 10
- Fresh lobster salad 25
- Red tuna tartar 21
- Anchovy and whitebait with braised garden vegetables 19
- Oysters 5 (unit)
- Iberian serrano ham with melba toast and grated tomato 27



Marine tradition

Choose your dry or wet rice
Min. 2 people/ Price per person

- Traditional rice *paella* or spanish noodle *fideuá* 23
- Traditional rice *paella* or spanish noodle *fideuá* with King prawns 31
- Rice with blue lobster 31
- Seafood *paella* 28
- Black rice 23
- Valencia style *paella* 24
- Vegetable *paella* 19

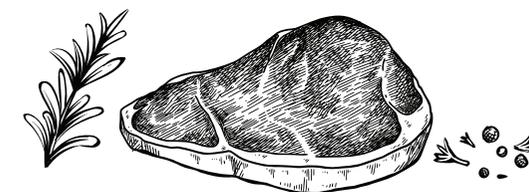
Desserts

- Catalan cream foam with a mango ice cream 7
- Cheese cake 7
- Lemon & passion fruit *Panna Cotta* 7
- Chocolate *coulant* 8
- Limoncello* sorbet 6
- Black coffee sorbet 6



Fish dishes

- Seafood mixed grill 55 (Min. 2 pax/ p.p.p.)
- Blue lobster with potatoes & fried eggs 60



Meat dishes

- Black Angus sirloin steak from Nebraska with potato *parmentier* & vegetables 28
- Grilled rack of lamb 25
- Ox hamburger 18
- Steak tartar 19



Side dishes

- Crisp lettuce, tomato & onion 4
- Braised seasonal vegetables 5
- Fried chipped potatoes 4
- Potato *parmentier* 4
- Grilled vegetables 5

Hot starters

- Iberian Serrano ham croquettes 10
- Spicy fried potatoes 9
- Deep fried calamari with a sweet chilli sauce and a squid ink mayonnaise 17
- Lightly spiced King Prawns served in a hot garlic olive oil 14
- Deep fried turbot with a citric mayonese 24
- Grilled octopus with *parmentier* potatoes 21
- Mussels in a marinara sauce 14
- Lightly cooked prawn omelette 18

Prices in euros (€). VAT included.
You can ask your waiter/ waitress about allergies or food intolerances.

Menu elaborated by our Chef Iván R. Ronchera.



night bites

<i>Russian salad with red tuna</i>	10
<i>Red tuna tartar</i>	21
<i>Anchovy and whitebait with braised garden vegetables</i>	19
<i>Iberian Serrano ham with melba toast and grated tomato</i>	27
<i>Iberian Serrano ham croquettes</i>	10
<i>Spicy fried potatoes</i>	9
<i>Mini burgers</i>	10

Brownie with vanilla ice cream 6



Menu elaborated by our Chef Iván R. Ronchera.

Prices in euros (€). VAT included.

You can ask your waiter/ waitress about allergies or food intolerances.

A SON
de
MAR

MARINA BOTAFUOCH - IBIZA

