

# FISH

(COOKED AND SERVED IN A TRADITIONAL MEDITERRANEAN STYLE)

## FISH GRILLED, 'A LA ESPALDA', STEAMED...

(PORTION FOR ONE PERSON)

RED SCORPION FISH	€38	'DE PINCHO' HAKE STEAK, BILBAÍNA-STYLE	€26
JOHN DORY	€32	'CAFÉ PARÍS' CANTABRIAN WILD SOLE	€28
FRIED JOHN DORY WITH FRIED ONION	€36	'DE POTERA' (JIG-CAUGHT) SQUID	€24
TURBOT	€24	MEDITERRANEAN BLUEFIN TUNA	
STRIPED RED MULLET	€34	GRILLED FILLET	€28
'A LA ESPALDA' SEA BASS	€22	TARTAR	€24
SEA BASS SUPREME (BONELESS)	€22		
'A LA ESPALDA' GILTHEAD BREEM	€22		

## SALT BAKED, GRILLED, BAKED, FRIED...

(APPROX. 1 KG. RECOMMENDED FOR TWO OR MORE PEOPLE · PRICE PER KILO)

RED SCORPION FISH	SMP	COMMON DENTEX	€75
JOHN DORY	€64	SEA BREEM	€75
FRIED JOHN DORY WITH FRIED ONION	€72		
GROUPER	€75		
SNAPPER	€75		

**RECOMMENDED SAUCES:**  
MAYONNAISE,  
'ALLIOLI DE MAR' WITH SAFFRON

ADDITIONAL  
CHARGE  
€2

## OUR RECOMMENDATION

(APPROX. 1 KG. RECOMMENDED FOR TWO OR MORE PEOPLE · PRICE PER KILO)

- SALT-CRUSTED SEA BASS  
- SALT-CRUSTED GILTHEAD BREEM  
SERVED WITH GREEN BEANS, STEAMED POTATOES  
AND 'ALLIOLI DE MAR' WITH SAFFRON

€58/kg

## IBIZAN SPECIALITY

(MINIMUM SERVING FOR TWO PEOPLE · PRICE PER PERSON)

'BOLLIT DE PEIX' (FISH STEW) WITH 'A BANDA' DRY RICE,  
IBIZAN-STYLE. SERVED AS TWO COURSES:  
- FIRST COURSE: 'BOLLIT DE PEIX' WITH GARNISH  
- SECOND COURSE: DRY RICE AND 'ALLIOLI DE MAR' WITH  
SAFFRON

€46