

RESTAURANT MENU



MUMMO

“A WILD ROUTE IN HOMAGE TO EMBERS, SMOKE AND GRILLS, WITH EXOTIC TOUCHES AND ANCESTRAL TECHNIQUES.”

*Grilled bread  / Herb butter  / Roasted pepper chimichurri  / Native olives  6€

EMBERS READY

Grilled melon and Iberian ham. 18€
Beetroot and watercress vinegar.

Marrow and tartare. 23€
Grilled marrow, sirloin steak, pickles, old mustard and egg yolk.



Sea carpaccio 24€
Catch of the day, olive oil, toasted pine nuts, samphire, parmesan, grapes and seasonal citrus fruits.



Smoked Mussels. 23€
Coconut juice, kaffir lime, cashew, citronella and chipotle marinade.



Ceviche HUMO.
Catch of the day, sour orange, gambusí and rocoto tiger's milk, grilled cabbage, aniseed pumpkin and coriander.



Avocado.
Grilled with traditional romesco sauce.



Provoleta mushrooms.
Carob grilled, sun-dried tomato pesto.



Selection of hand-cut acorn-fed ham. D.O.P (80gr). 39€
Grilled glass bread. Hanging tomato.



25€ Vegetable T-bone steak. 21€
Grilled cauliflower, broccoli chimichurri and massala curry.



16€ Roasted aubergine. 21€
Miso, spring honey, mustard, pomegranate and local basil pesto.



16€ Brochette of cultivation. 21€
Portobello, corn on the cob, peach, parsnip, pumpkin, tomato, Mediterranean dressing and charcoal grilled KALE cabbage.

39€ Grilled leeks. 19€
Ajoblanco of grilled carrot, galangal, black olive powder, wild asparagus and seasonal apple.



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HUNTING CUTS

Matured cow steak. Matured for 21 days.	78€/kg
Churrasco Nacional.	24€
Thick skirt of beef	29€
Black Angus U.S.A. High Loin	32€
Spicy chicken.	26€
Strip of pork ribs. Mellow, achiote and BBQ of apricots from the Ibizan countryside.	29€
Roast Duck Magret. Marinated red curry, cucumber, mint, orange chutney and red sweet potato.	27€

FISHING CUTS

	(Price according to market)
Grilled whole fish. 🐟	
Sea cut. 🐟	29€
Flame grilled prawns (6units). 🦐🦐	28€
Octopus. Leg of octopus to the fire, allioli of olive and beet calamata, Indian lentil salad and puy. 🐙🥑	29€
Emperor's spit. Mango mince, roasted ponzu juice and aromatic herbs. 🐟🍷	27€

ACCOMPANIES

Tomatoes and Onions. From the garden to the bowl.	14€
Flora Salad. Sprouts, stems and greens.	9€
Brown rice Wok stir-fried with vegetables and a touch of chifa sauce. 🍚🥬🥒	12€
Potatoes burst With a touch of garlic and Ibi-cencan herbs.	9€
Banana and Smoked cheese Grilled banana with cheese and balsamic nuts. 🍌🧀	10€