

MENU

FOOD

"THE VEGETABLE GARDEN AND THE IBIZAN SEA GIVE WAY TO LOCAL FLAVOURS."

MILD, NATURAL'

GETTING STARTED

OPENING THE MOUTH

Sourdough bread Alioli, herbs and seasoned olives.	8€
Ham croquettes Black olive and mint powder.	12€
Ibicencan potato "WILD"	13€

Iberian country ham platter Knife cut, glass bread and tomato to hang.

FOR SMARING

Sams boneless wings					
Cabbage leaf, basil, tamarind, pickled					
onion, taratur, peanut and mint.					
Phoenician hummus	15€				
Crudites of the day and grilled pita.					

Sweet and sour short ribs	17€
Corn on the cob, namprik and lime.	
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Fried squid	17€
Chickpea flour and tartar	
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Includes: 🖇 Sesame 🖉 Soy 🕴 Gluten 🗞 Sulphites 🛱 Fish 🔘 Egg 🗐 Lactose 🍄 Molluscs 🦉 Crustaceans 🖉 Mustard 🎁 Celery 🖨 Fruits in shell

27€



NATIVO

RESTAURANT MENU

AGRO

Lettuce hearts salad

17€

Pineapple, cucumber, feta, tomato pearl, walnuts, avocado and kimchi vinaigrette.



Nicaraguan Salad

22€

Includes: Sesame Soy Gluten Soluphites Fish C Egg I Lactose Molluscs Crustaceans Mustard T Celery Fruits in shell

Green leaves, snow peas, free-range egg, anchovies, black olives, spring onions, tuna, red pepper, potato, tomato of yesteryear, caper, mustard, honey and lemon dressing.



Romaine, pickled mince, parmesan flakes and croutons. Image: Constraint of the second seco

Smoked totu: Tuna: +6€

Caesar salad

Peanut 💛 Lupin

17€

THE BEAUTIFUL OF EVERT DAR IMPERFECTION AND AUTHENTICIT RESTAURANT MENU

FOR THE MOST DEMANDING PALATES

YOUR PROTEIN.

Catch of the day.	19€
Supreme.	
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	18€
Squid.	
Grilled with Mediterranean vinaigrette.	
Angus Ribeye.	25€
In tagliatta. Roasted rosemary juice (350GR).	
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GUARNITION

Tomatoes and onions from the garden.	8€
Rustic potatoes.	6€
Sautéed spinach, spring onions, snow peas, wild asparagus, broccoli, kale, basil and arugula.	9€
Rice in wild nasi goreng	12€

Includes: Sesame Soy Gluten Solution Sulphites Fish C Egg Lactose Molluscs Crustaceans Mustard Clery Fruits in shell Peanut Clupin



NATIVO

OUR PROPOSALS FOR ALL TASTES

"Vella gallega" Burger

Beef, garlic ghee, rosemary, cheddar, roasted **21€** tomato and Bravía mayonnaise.



Club Sandwich.

Charcoal marinated chicken, bacon, havarti, 18€ garden lettuce mix, tomato and Nativa sauce.

Sea quesadilla.

Grilled corn tortilla, sautéed prawns, pineapple, rocket, smoked scamorza and 18€ guacamole.



Pizza		7	Ē		
Cochinita +6 🚕					
Ham +3 🗠 🖏					
Peperoni +3 🗠 🗞					
Tuna and onion +4	\bigcirc				
Vegetables +3					

Fettuccine			
Napolitan +3	000		
Bolognese +4	000		
Pesto +4			





15€

14€

NATIYO

FOR PROMISING YOUNG TALENTS

Cod Fritters.	12€	Mini beef burger	15€
With tartar sauce.		With Nativo sauce (lettuce, tomato, cheddar, rustic potatoes).	
Image: Image	12€		
Sandwich.		Spring roll	12€
With rustic potatoes.		With sweet and sour sauce	
Chicken fingers.	15€	Fetuccine.	12€
With rustic potatoes and Bravía sauce.		Napolitana +2 🖧 Bolognese +3 🖧	
		Pesto +3 👔 🗍	

Includes: Sesame Soy Gluten Solution Sulphites Fish C Egg Lactose Molluscs Crustaceans Mustard 🕅 Celery 🔒 Fruits in shell



FOR THE SNEETEST PALATES

Roasted pineapple With peanuts,lime, Ibiza honey and mint.	8€	Cheese and pistachio tart With redberries chutney and forest berries.	9€
Chocolate With coffee, black olive and passion fruit.	9€	White chocolate and yuzu truffles	6€ 4€
Canary Island banana With PedroXiménez, stracciatella and bergamot.	8€	Creamy Strawberry Shortbread. Belgian chocolate 72%. Bourbon vanilla. Stracciatella with its shavings.	40

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NATIVO

🔗 Lupin