

E T X E K O

*Manten Perasatogi*

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

# MARTIN´S JOURNEY

*Tasting menu*

## FIRST STEP SNACKS

*Ham omelette (lightly cooked with a liquid centre)*

*Crispy carob toast with smoked sardine,  
roasted piquillo pepper and  
dashes of avocado mousse*

*Marinated mussels with a garlic  
and butter emulsion*

## SECOND STEP SNACKS

*Tempura hake with an amontillado  
and caviar mayonnaise*

*Citrus trilogy*

## SELECTION OF OUR OLIVE OILS, BREADS AND BUTTERS

## THE CLASSIC CHOICE

*Chilli foam, Ibiza sirvia [lemon fish] marinated  
in a cucumber and watercress mayonnaise*

## LAND AND SEA IN HARMONY

*Etxeko salad "just how Martín Berasategui likes it"*

## FROM THE LAND

*Slice of smoked Iberian pork shoulder, hints  
of oyster tarama and mustard ice cream*

## FROM THE COAST TO THE GARDEN

*Langoustine carpaccio served on a  
textured fennel emulsion*

## FROM THE OCEAN

*Roast wild sea bass served on a bed of seaweed,  
with scallops and cauliflower couscous*

## THE TRADITIONAL CHOICE

*Sucking lamb in gravy, with wild mushrooms,  
black agliata [traditional Italian garlic sauce]  
and hints of soured milk*

## PALATE CLEANSER

*Gin - Fizz*

## FRESHNESS

*Celery sorbet with brandy granita, carrot with  
hints of beetroot and fruit*

## A SURPRISE

*Creamed mango with sugared hazelnuts,  
coffee butter and vanilla toffee*

## OUR SWEETEST FINALE

*Lemon sponge with chocolate and coffee crème*

*Caramel-filled profiterole*

*Mini raspberry and cocoa truffle*

**175€ per person** (including VAT)

# MARTÍN BERASATEGUI SPECIALS

*Semi-liquid croquettes of cured Iberian ham and panko with roasted garlic aioli*

22

*Chilli foam, Ibiza sirvia [lemon fish] marinated in a cucumber and watercress mayonnaise*

28

*Truffle with fermented wild mushroom jelly and collard greens*

37

# STARTERS

*Etxeko salad*

*“just how Martín Berasategui likes it”*

39

*Slice of smoked Iberian pork shoulder,  
hints of oyster tarama and  
mustard ice cream*

38

*Langoustine carpaccio served  
on a textured fennel emulsión*

45

# FISH

*Pil-pil cod kokotxas [Basque fish stew]  
on stewed Ibizan pork and cuttlefish tartar*  
44

*Chargrilled red scorpionfish, served over  
razor clams and Massaman curry*  
58

*Roast wild sea bass served on a bed of seaweed,  
with scallops and cauliflower couscous*  
55



# MEAT

*Luisi veal sirloin with Swiss chard chlorophyll,  
cheese bonbons and Iberian gravy*

62

*Sucking lamb in gravy, with wild mushrooms,  
black agliata [traditional Italian garlic sauce]  
and hints of soured milk*

57

# MARTÍN'S CHARGRILLED MEATS

*Premium entrecôte (400 g)*

48

*Aged beef chop*

106/kg

# SIDE DISHES

*Creamy potato purée*

9

*Etxeko green salad*

9

*Piquillo pepper confit*

10

# DESSERTS

*Gin – fizz*

18

*Celery sorbet with brandy granita, carrot  
with hints of beetroot and fruit*

19

*Creamed mango with sugared  
hazelnuts, coffee butter and  
vanilla toffee*

21

*Liquid chocolate Soufflé with  
ginger and mint ice cream*

22



*El placer de comer*



**1 SOL**  
**Guía Repsol 2023**



**MICHELIN**  
**2023**