

SiR

JOAN

HALLOWEEN DINNER / FAMILY STYLE

Cena de Halloween / Family Style

CHEF'S MENU / MENU DEL CHEF: €55

LOCAL MARINATED OLIVES ^(VG/GF)

Aceitunas locales marinadas ^(VG/SG)

MARKET DIPS & ISLAND CRUDITÉS, SERVED WITH GRILLED FLAT BREAD ^(VG)

Dips de mercado & crudités de la isla, servidos con tostadas

RED & GREEN LEAVES, CRUNCHY VEGETABLES, FRESH HERBS,
GOAT CHEESE & OREGANO DRESSING ^(V/GF)

*Hojas rojas y verdes, verduras crujientes, hierbas frescas,
queso de cabra y aderezo de orégano ^(V/SG)*

YELLOWTAIL TUNA CEVICHE WITH AVOCADO, SUNGOLD TOMATOES & LECHE DE TIGRE ^(GF)

Ceviche de atún Yellowtail con aguacate, tomates sungold & leche de tigre ^(SG)

SWISS CHARD LEAVES STUFFED WITH WILD RICE, OLIVES & SPICY TOMATOES ^(VG/GF)

Acelgas rellenas de arroz salvaje, olivas y tomate picante ^(VG/SG)

BRAISED COLLARD GREENS, TOMATOES & CHILIS

Col verde cocida, tomates y chiles

WHOLE FRIED PEPPER FISH, SPICED RICE & PLANTAINS

Pimiento entero frito, arroz con especias y plátanos

ROAST OF IBIZAN LAMB & BRAISED VOODOO BLACK BEANS ^(GF)

Asado de cordero ibicenco y judías negras woodoo cocidas ^(SG)

FRUIT CAKE WITH CRÈME FRAÎCHE ^(V)

Tarta de fruta de temporada servida con crema de leche ^(V)

SALTED PEANUT BUTTER & HONEY ICE CREAM SUNDAY ^(V/GF)

Helado de mantequilla salada de cacahuets y miel ^(V/SG)