

E T X E K O

*Martín Perastogui*

I B I Z A

**BLESS**

HOTEL IBIZA



A MEMBER OF  
THE LEADING HOTELS  
OF THE WORLD



*“Durante más de cuatro décadas me he dedicado en cuerpo y alma a transportar felicidad a través de mi cocina, llegando a alcanzar 10 Estrellas Michelin.*

*En **ETXEKO IBIZA**, os propongo viajar a través de mis orígenes en la parte vieja de San Sebastián y dejaros seducir por mis creaciones, según el antojo del mar, el campo y las estaciones.”*

*Martín Berasategui*

# A TASTE OF ZEST

## WITH THE TASTE OF MARTÍN BERASATEGUI

*Nature is wise, you just have to know how to listen to it, the market of each season is what dictates our shopping cart.*

Price per person: 60€

## APERITIVE

*Ajo blanco with red king prawn, beetroot tartar  
and frozen powder gazpacho*

## THE ARMONY BETWEEN THE SEA AND THE FIELDS

*Lasarte salad  
"How Martín Berasategui likes it"*

## THE OCEAN

*Braised scallops on an aniseed seaweed emulsion  
and seafood foam*

## THE TRADITION

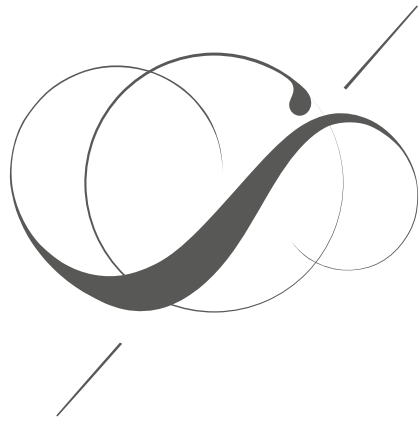
*Free-range chicken cannelloni, jowl of ibizan black pig  
and a lightly mushroom bechamel with roasted gravy*

## THE FRESHNESS

*Melon infused with Caipirinha, lemongrass sorbet  
and crunchy flowers*

## OUR SWEETEST FINALE

*Petit-fours*



*El placer de comer*