

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*

# MARTÍN'S JOURNEY

## 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: 110€

## THE CLASSIC

*Caramelised millefeuille with foie gras,  
smoked eel and green apple*

## APERITIVE

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

## THE MEADOWS

*Aged beef tataki marinated with orange and thyme,  
pickled spring onion in cherry and citric teriyaki sauce*

## THE ARMONY BETWEEN THE SEA AND THE FIELDS

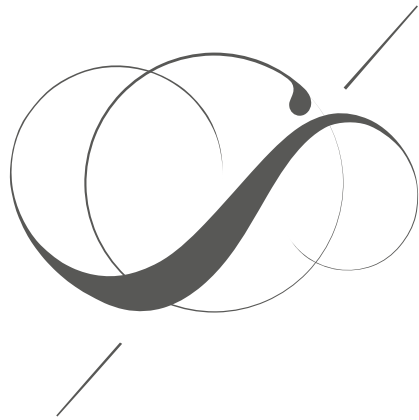
*Lasarte salad  
"How Martín Berasategui likes it"*

## THE OCEAN

*Grilled hake loin, creamy thai curry, shellfish textures and Bloody  
Mary touches*

## THE TRADITION

*"Luismi" beef tenderloin swiss chard chlorophyll,  
cheese bonbons and iberian sauce*



*El placer de comer*

## THE FRESHNESS

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

## THE SURPRISE

*Cocoa, fermented black garlic, raspberry and moscovado sugar*

## OUR SWEETEST FINALE

*Petit-fours*