

E T X E K O
Manten Perastogui 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 10 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

MARTÍN BERASATEGUI SPECIALS

*Panko semi-liquid iberian ham croquettes
with roasted garlic ali oli*

12

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

18

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

16

STARTERS

Lasarte salad

“How Martín Berasategui likes it”

27

*Sautéed vegetable txiki with pea toffee
and Iberian ham flakes*

24

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

25

FISH

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

28

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

33

MEAT

*Pagès free-range chicken cannelloni,
black Iberian pork cheeks
and a light roasted mushroom bechamel*

24

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

35

MARTÍN'S CHARGRILLED MEATS

Premium entrecote (400gr)

39 euros

Aged beef t-bone

95 euros/kg

Supreme of hake "a los tres vuelcos"

Market price

GARNISHES

Creamy potato purée

7

Piquillo pepper confit

8

Etxeko green salad

6

DESSERTS

*Chilled basil essence with lime sorbet, dill slush
and touches of raw almond*

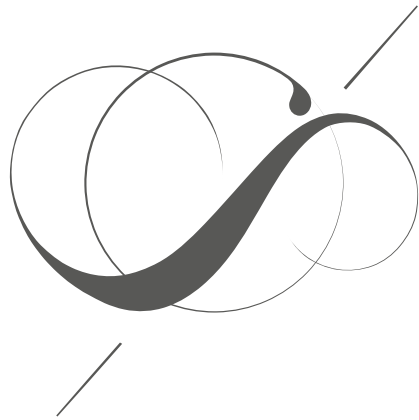
10

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

14

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

12



The pleasure of eating