



HOSTED
By

MADAME SIBARITA®
CALCUTTA

Panipuri Filled with Delicate Pickled Mussel
Panipuri relleno de suave escabeche de mejillón

Roasted eggplant with tandoori marinade, kaffir lime
yogurt and Northern Indian Spices
*Berenjena asada con marinado tandoori, lima kaffir,
yogur y especias del Norte de la India*

Free-range butter chicken with naam and spiced tomato
Pollo de corral a la mantequilla con naam y tomate especiado

Grilled scarlet prawn with moilee curry,
coconut milk, and turmeric
*Carabinero a la brasa con curry moilee,
leche de coco y cúrcuma*

Roasted hake loin with Bengali curry and razor clams
*Lomo de merluza asado servido con curry de Bengala
y navajas*

Slow-Cooked Ibizan lamb with glazed bone marrow
and homemade fig chutney
*Cordero ibicenco cocinado a baja temperatura, tuétano
glaseado y chutney casero de higos*

Lotus Flower – Cardamom, raspberry and lychee
Flor de loto – Cardamomo, frambuesa y lichies

House wine and drinks included
Vino de la casa y bebidas incluidas

Ruinart

!BLESS

HOTEL IBIZA

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