

Starters

Amante's speciality monkfish and prawn croquettes with yuzu mayonnaise

Thinly sliced raw beetroot folded & filled with cream cheese, raw spinach, pine nuts and dressed with lime and an agave reduction (V)

Mini burratas served over a salmorejo of tomato and black cherries, with sun dried cherry tomatoes and pine nuts

Salmon filet gently smoked and marinated with Mediterranean herbs on a bed of avocado and mango. Served with a kimchi and wasabi mayonnaise

Galician clams in light broth and samphire

Green soy bean salad with lightly smoked cashew cheese (vegan), baby carrots and Pedro Ximenez wine reduction

Red prawn tartar with lemon pearls and passion fruit drops

Grilled scallops with wild asparagus, green beans and puree with crispy Iberic jam

Summer buckwheat salad with walnuts, cauliflowers, pistachios, goji berries and pomegranate vinaigrette with a hint of mint

King crab with salad with organic greens and apple served with Dijon mustard vinaigrette and kimchi mayonnaise

Vegetables and Side Dishes

Padron peppers (VG)

Sautéed potatoes with green and red pepper (VG)

Broccoli and fresh chili (can be served without chilli)
(VG)

Wild rocket salad with cherry tomatoes (VG)

Cous cous with beetroot, broccoli and fresh basil

Rice

Pappardelle pasta with San Marzano tomatoes, Pecorino cheese, toasted almonds and hint of dried lemon

Oven baked mushroom risotto with black truffle oil
served with Parmesan crust

Spanish style rice ('cremoso') with char-grilled lobster
(minimum 2 people)

Traditional Spanish squid ink risotto with scallops and a
light 'alioli' crust

Main Dishes

Whole roasted aubergine with Ibizencan goat cheese,
tahini and a pomegranate dressing

Thinly sliced organic courgettes from our garden filled
with wild quinoa and ricotta , served with a piquillo red
pepper sauce

Cannelloni filled with "rotja" (local fish from Ibiza) and
prawns with a sea urchin emulsion served with lobster
tail tartar

Fillet of local mero fish (Grouper) with thyme,
watercress pesto, organic sautéed cherries tomatoes
and crispy kale

Formentera squid roasted in the Josper, served with
mashed potatoes, sobrasada (traditional spiced meat
from Ibiza) and salicornia seaweed.

Bluefin tuna steak with diced tomatoes, mango and red
onion, served with Teriyaki reduction

Whole baked sea bass filleted at the table and served
with roasted sliced potatoes, padron peppers and vine
cherry tomatoes (price per kilo)

Local free-range chicken infused with rosemary, thyme
and sage. Slow cooked and served with pak choy

Bellota Iberic pork loin with potatoes and spring onion
puree served with sautéed green beans

Galician veal chop served with steamed tenderstem
broccoli, dried vine tomatoes and Amante's chimichurri
dressing

Sirloin steak with cherry tomatoes, roasted shallots and
edamame served with sweetcorn and parmesan velouté