

# YEMANJÁ IBIZA

## To start

### CLAMS

Clams stew typical from Galicia served steamed or with marinara sauce – 31

### GARLIC SHRIMPS ★

The definition of a popular Spanish dish is red prawns cooked in Arbequina oil, garlic and chilli – 31,50

### IBERIAN HAM

Castro y Gonzalez acorn-fed Iberian ham served with crusty bread and tomato – 38,50

### ROSE SEA BASS NEW

Charcoal-cured sea bass carpaccio with Ibizan citrus dashi and salicornia algae oil – 28,50

### HUEVOS ESTRELLADOS

Original dish from the 19th century, prepared with organic eggs on a bed of potatoes. Ask our staff the pairing of the week

### MUSSELS

A tasty Spanish produce we select from Galicia or the Ebro delta (depending on season) – 25

### ANDALUSIAN STYLE SQUID

Fried squid is an Andalusian gastronomic tradition. We serve them with tartar sauce – 25,50

### BEEF CARPACCIO

A 70-year-old Italian classic served with parmesan and rocket – 27,50

### OCTOPUS JONDAL 🏆

Exquisite grilled octopus leg, served with potato foam and black olive powder and pickled shallot – 28

### CARPACCIO PITIUSO

Fresh Mediterranean red prawn carpaccio served with guacamole – 31

### SKIRT WAGYU STEAK

Tender and juicy Japanese beef, served with a refreshing salad, baby potatoes and padron peppers – 18,80 / 100g

### YEMANJÁ SIRLOIN

400 gr of succulent high loin served with baby potatoes and sautéed mushrooms – 39

### SASHI BEEF RIBEYE 👤👤

Winner of the 2018 World Steak Challenge, Finnish Sashi meat is a delicacy for texture and flavour 12,50 / 100g

### SIRLOIN OF THE CHIEF

200 gr of beef tenderloin, extra category, served as the Chief likes it, potato millefeuille, shallots and his demi glace – 39,50

### PICANTÓN DE LA CASA

Picanton payes chicken, served with sauce, citrus fruits and herbs from Ibiza accompanied with baby potatoes, padron and corn – 31

## Fish

### GRILLED RED PRAWNS

Tasty prawns from the Mediterranean sea, red-headed, large and delicious – 15,5 / ud

### LA PARRILLADA 👤👤

Grilled fresh fish and seafood served with vegetables and potatoes 'poor style' – 45 / p.p.p.

### NATURAL OYSTER – 7 / ud

### CEVICHE-STYLE OYSTER – 9 / ud

### BLOODY MARY OYSTER – 9 / ud

### BULLIT DE PEIX 👤👤

Mediterranean rock fish Ibizan stew served with potatoes, homemade aioli and arroz a banda – 45,50 / p.p.p.

### COD WITH PILPIL NEW

Fresh cod cooked at low temperature with yellow chili pepper pil pil and lime – 35,50

### ROTJA OF THE NEW BALEARIC ISLANDS

Fried whole rotja with yellow chili and lime mayonnaise – 12,50 / 100g

### OVEN BAKED FISH 🏆

John Dory – 9,80 / 100g  
Sea Bass – 8,90 / 100g  
Red Snapper – 8,90 / 100g



## Rices

### MINIMUM 👤👤 PEOPLE PRICE PER PERSON

you may add Spanish lobster or spiny lobster to all our paellas

### PAELLA DE WAGYU Y CEPES

The fusion of Japanese and Spanish gastronomy gives rise to this unique and tasty delicacy – 47

### FIDEUÁ IBICENCA

Modern noodles made in paella with Ibizan whitebait broth, fresh fish and seafood – 33,50

### ARROZ DEL SENYORET ★

Fish and seafood paella made with fresh and healthy ingredients, ideal for the finest palates – 39

### ARROZ A BANDA

Classic and simple paella prepared with fresh cuttlefish and prawns that gives an intense sea flavour – 31,50

### PAELLA DE LA HUERTA

Tasty rice prepared with the best fresh seasonal vegetables – 25

### PAELLA YEMANJÁ

A progressive paella dish where rice is served according to tradition with payes chicken and asparagus – 33

### PAELLA DE PESCADOS Y MARISCOS 🏆

Fish and seafood rice served with red prawns, clams, crayfish, sea crab, cuttlefish, halibut and pink cusk-eel – 39,50

### RICE CARPACCIO OF CARABINEROS NEW

Arroz a banda with fresh cuttlefish and shrimp carpaccio, crispy red onion, yellow chili mayonnaise and lime zest – 39

### PAELLA MIXTA

Contemporary rice prepared with red shrimp, clams, crayfish, sea crab, mussels, cuttlefish and tasty payés chicken – 35

### ARROZ NEGRO

Exquisite a banda rice cooked with sepionet, crab and clams – 31

## Pasta

### SEAFOOD SPAGHETTI

Tasty Mediterranean dish made with fresh artisan pasta and the best seafood – 31

### CLAMS SPAGHETTI

Heavenly spaghetti dish served with Galician clams, garlic and fresh parsley – 30,50

### RED PRAWN BUTTONS RAVIOLI NEW

Mouthwatering button raviolo stuffed with buffalo mozzarella, rocket and red prawns with butter and sage – 39

## Salad

### TUNA BELLY

Classic mixed salad served with tuna belly, egg, onion and black olives – 27,50

### GREEK

Juicy salad with tomato, cucumber, onion, olive and feta cheese – 25

### SALMON & GOAT CHEESE

Tasty mixed salad served with goat cheese, smoked salmon and mustard vinaigrette – 29

### CAPRESE

Exquisite Italian essence made with PDO mozzarella, Ibizan tomato and basil – 24,50

### PRAWNS

Warm mixed salad served with garlic shrimp, tomato, carrot – 28,50

### CAESAR YEMANJÁ

Salad with seasonal hearts, endives, canchitas, corn, crispy free-range chicken marinated with Ibizan citrus, Ibizan sheep cheese and our Caesar sauce – 28

### VAT INCLUDED

\*ALL RAW FISH HAS BEEN FROZEN FOR 24 HOURS BEFORE SERVING AT -25°

In compliance with and implementation of the European Regulation 1169/2011 on food allergies – which became effective as of 13/12/2014 – we communicate to our customers they have at disposal the list of products or foods included in each dish offered in our menu and likely to cause any allergies.

## Plant based

### CASERECCCE FROM THE EARTH

Fresh pasta made with kamut flour served with creamy basil pesto, potatoes and green beans – 25

### GRILLED VEGETABLES

A selection of the best grilled seasonal vegetables dressed with basil pesto – 25

## Accompaniments

ASSORTED CROQUETTES – 13,50

FRIED PADRON PEPPERS – 13

MASHED POTATOES – 8,50

VENERE RICE WITH EDAMAME – 9

BABY VEGETABLES – 12

POBRE STYLE POTATOES – 11,50

BABY POTATOES AND PADRON – 11,50



BEACH RESTAURANT · CALA JONDAL

## Desserts

Thin-crust apple pie with cinnamon ice cream - 11

Yogurt panna cotta, crunchy granola, red berries and banana ice cream - 9

Chocolate ingot with yuzu ice cream - 9

Exotic mousse with coconut and roasted pineapple, mango and passion fruit - 11

Cheesecake with seasonal fruit - 9

Please ask for our weekly specials

### DESSERTS COCKTAILS

#### JONDALMEISTER

Jägermeister, Grey Goose vodka, passion fruit syrup,  
cranberry juice, lime, passion fruit - 15

#### PITIUSAS

Frígola (thyme liqueur from Ibiza), lime juice, cinnamon syrup,  
egg white, Angostura bitters - 15

#### CAFÉ JONDAL

(para 2)

Brandy, rum, sugar, lemon, orange, clove, cinnamon, coffee and butter - 15

IVA INCLUIDO

En cumplimiento y aplicación del Reglamento Europeo 1169/2011 sobre alergias en los alimentos, que entró en vigor en fecha 13/12/2014, comunicamos a nuestros clientes, que tienen a su disposición el listado de los productos o alimentos incorporados o contenidos en cada uno de los platos ofertados en nuestra carta y susceptibles de producir algún tipo de alergias.