

YEMANJÀ 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

Charcoal-cured sea bass carpaccio with Ibiza 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

Tasty product from Galicia served steamed or with marinara sauce - 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 PITTUSO

Fresh Mediterranean red prawn carpaccio served with guacamole - 31

Josper specials

SKIRT WAGYU STEAK

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

YEMANJÀ SIRLOIN

350gr 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

THE BOSS TENDERLOIN

200gr of prime beef served as the boss likes: potato millefeuille and sautéed vegetables - 39,50

PICANTÓN DE LA CASA

Free-range spring chicken served with its cooking sauce, sautéed edamame, quinoa and roasted red pepper - 31

Rices

MINIMUM 🧑🧑 PEOPLE PRICE PER PERSON

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

PAELLA DE WAGYU Y CEPS

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

FIDEUÀ IBICENCA

Modern noodles made in paella with Ibiza 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 (Monday to Friday)

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 YEMANJÀ

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 🆕

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 🆕

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, Ibiza tomato and basil - 24,50

PRAWNS

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

CAESAR YEMANJÀ

Salad with seasonal hearts, endives, canchitas, corn, crispy free-range chicken marinated with Ibiza citrus, Ibiza 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.

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

ROTJA OF THE BALEARIC ISLANDS

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

BULLIT DE PEIX 🧑🧑

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

COD WITH PILPIL 🆕

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

OVEN BAKED FISH 🏆

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

Plant based

CASERECCE 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