

Semanas Gastronómicas Gastronomic Weeks

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ES MARÈS

Lunch and dinner. Closed on Sundays

Week 1: 13th – 19th may

Hot toast with goat's butter
Croquette of cuttlefish, squid and prawn in ink
Pagesa salad with dried fish alioli
Sea bass and sea bream bullit (Ibizan traditional fish stew)

Greixonera (pudding made with ensaimada) with almond and toffee ice cream

Slow-cooked, minced pork ribs and vegetables in puff pastry

Week 2: 20th - 26th may

Sobrassada cream on warm bread

Red prawn croquette

Formentera salad

Bao bun filled with fried octopus

Pig cheek with potato foam and rosemary

Flaó with lemon sorbet and mint



