

FESTIVE MENU

at Soho Farmhouse Ibiza

STARTERS

Oysters

Charcuterie & cheeses board

Seabream carpaccio, green apple, lemon, chilli

Roasted beef, mustard leaves, porcini mushroom

Fried artichoke, truffle honey, Manchego cheese

MAINS

Braised beef cheek, roasted roots, spicy chicory

Salted cod & clams “brodetto”, herbs

Cannelloni cauliflower, truffle, parmesan

DESSERTS

Artisan panettone, custard cream

Christmas neulas, chocolate sauce

€75 per person, served sharing style

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BITES

Vegetarian "Gilda", pickles, sundried tomato

Oyster, "en escabeche"

Chicory croquettes, chilli jam

Tomato tartare

Pan con tomate, Iberian ham

Pan con tomate, cured anchovies

Galician style octopus, potato skewer

Fried artichoke, truffle honey

BOWLS

Sweet potato carrot dip, crudite

Chickpeas kale dip, crudités

Esacarole, salted cod, anchovies, romesco

Pumpkin and mushrooms risotto

Seafood arroz meloso

Calamari fritti, allioli

Tuna tartare, pine nuts, pomegranate

Quinoa black rice, cherry tomatoes, apple

Paccheri pasta, broccoli, burrata, chilli

Cannelloni cauliflower, truffle, parmesan

Braised beef cheek, roasted roots, spicy chicory

DESSERTS

Artisan panettone, custard cream

Christmas neulas, chocolate sauce

Chocolate truffle

€45 per person / Choose 3 bites, 3 bowls & 2 desserts

€55 per person / Choose 3 bites, 5 bowls & 3 desserts

€70 per person / Choose 5 bites, 5 bowls & 3 desserts