



la
CASCADA

Mediterranean Restaurant

Menu Tasting

55.00€
VAT Included

Chef's aperitif

Tasting platter of homemade croquettes

Tuna tartare with capers, avocado and soy mayonnaise, with toasted Catalan glass bread

Oven-baked sea bass with sliced potatoes and roasted red pepper

Iberian pork with green asparagus and roasted sweet-potato purée

Pineapple *carpaccio* with herbal liqueur and lemon sorbet

Drinks not included. Please ask our staff for information if you have any allergies or food intolerances.



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VAT Included

A ppetisers

Bellota Iberian ham with Catalan glass bread, vine tomatoes and extra virgin olive oil	29.00€
Jerky with cured Manchego cheese shavings	25.00€
Beetroot and strawberry tartare with creamy “ajoblanco” soup	14.00€
<i>Burrata</i> on microgreens, pico de gallo salsa and mango	14.00€
Tuna tartare with capers, avocado and soy mayonnaise, with toasted Catalan glass bread	25.00€
Homemade cod croquettes with piquillo peppers and jerky	16.00€
Ibizan fried calamari with homemade sobrasada cured-sausage alioli	20.00€

M ain Courses

Tuna tataki with <i>wakame</i> and <i>ponzu</i> vinaigrette	28.00€
Oven-baked sea bass with sliced potatoes and roasted red pepper	28.00€
Sirloin steak with foie gras, baked apple and port sauce	32.00€
Double <i>Angus</i> burger smash with ibicenco cheese, crispy bacon, caramelised onion and <i>kimchi</i> mayonnaise	23.00€
<i>Ibérico</i> pork sirloin with mushroom sauce and truffled mashed potatoes	22.00€
Lobster <i>agnolotti</i> with creamy seafood sauce	22.00€

D esserts

Chocolate fondant macaron	7.00€
Pineapple <i>carpaccio</i> with <i>Hierbas Ibicencas</i> liqueur and lemon sorbet	7.00€
<i>Tiramisú</i> with coffee custard	7.00€
Mini apple Tarte Tatin with cinnamon milk ice cream	8.00€
Lemon sorbet with cava	7.00€

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White Wines

D.O. RUEDA

Vega de la Reina, Verdejo	19.00€
Marqués de Riscal Finca Montico, Verdejo, aged on lees	24.00€

D.O. RIASBAIXAS

Leiras, Albariño	25.00€
Mar de Frades, Albariño	29.00€

D.O. PENEDES

Jean Leon 3055, Chardonnay	26.00€
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D.O. RIOJA

Viña Pomal, Viura - Malvasía	23.00€
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V.T. IBIZA

Can Rich	22.00€
Ibizkus, Macabeo - Malvasía	35.00€

Red Wines

D.O. RIOJA

Muga, Crianza	30.00€
Viña Pomal, Reserva Centenario	28.00€

D.O. RIBERA DE DUERO

Vega Real, Roble	22.00€
Vega Real, Crianza	26.00€
Emilio Moro, Crianza, Tinta Fina	39.00€
Pesquera, Crianza	35.00€

V.T. IBIZA

Can Rich	22.00€
Ibizkus, Monastrell	35.00€

Rosé Wines

D.O. PENEDES

Jean Leon 3055, Pinot Noir	26.00€
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D.O. RIOJA

Viña Pomal, Garnacha-Viura	23.00€
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V.T. IBIZA

Can Rich	22.00€
Ibizkus, Monastrell	35.00€

Cava & Champagne

Roger de Flor Brut Nature, Cava, Spain	18.00€
Alsina & Sardá Rosé Brut, Cava, Spain	22.00€
Anna de Codorníu Brut Nature, Cava, Spain	28.00€
Juvé & Camps Reserva de la Familia, Cava, Spain	35.00€
Laurent Perrier Brut, Champagne, France	75.00€