

CAN DOMO

APPETIZERS

Variety of artisan bread, served with Can Domo's olive oil 4,5€

- Wheat and sourdough bread
- Rye, seed and nut bread

CAVIAR TRIBUTE (Oscietra Imperial)

- Oyster, champagne sorbet and caviar. (5 gm) 24€
- Coca de secreto de buey madurado y caviar(5gr) 29€
- Brioche, smoked butter and caviar. (can of 30 gm). 120€
- Crystal bread (Spanish style ciabatta bread), seasoned stracciatella cheese and caviar. (can of 30 gm). 120€

Finger Food 15€

- World's Best Croqueta 2021
- Ibiza's Ses Cabretes craft cheese fritter
- Foei gras wafer and local almond

* Additional Croqueta 3,95€/unit



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STARTERS

Can Domo's Locally Sourced Seasonal Vegetables

- Burrata cheese, served with appl, celery and wild herbs. 32€
- Mini artichokes, served with cockles and Joselito Ham's bone marrow broth. 34€
- White asparagus and bottarga served with hollandaise sauce and black truffle. 36€

Seafood from our Coastlines

- Gillardeau oyster, grilled and pickled 9,5€/ud
- Spanish Carabinero prawn, with lard and porcnegre sobrasada (Balearic pork sausage). 29€/ud
- Sea cucumber, tear-drop pea, egg-yolk and payes poultry broth. 39€



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MAIN COURSES

Fresh Wild Fish

- Grilled fish of the day, mushroom and wild herb pil-pil sauce and greens 44€
- Wild turbot, creamed wild spinach & garlic YL QJDUW W H 46€
- Red tuna belly, served with vegetable demi-glace sauce and celeriac 46€

Meats from our Surroundings

- Payés specialty poultry dish served with root vegetables and liver parfait 44€
- Ibiza's locally sourced lamb shoulder cooked at 65°C, served with seasoned eggplant and chickweed salad. 46€
- Dry aged beef sirloin steak, served with miniature vegetables and roasted bone marrow broth 46€
- Galician dry-aged blond beef steak (Lyo Carnicas selection), with char-grilled piquillo peppers 105€/kg



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DESSERTS

Can Domo's Farm-to-Table Fruit Desserts

- Wild strawberries, served with a vinegar glaze and elderflower 15€
- Pine-based dessert, served with pine nuts on a sweet flatbread 15€
- Locust-bean cake, served with cocoa powder and sheep's milk 15€
- Sheep's milk cheesecake, served with violet flavoured ice cream 15€

