

HOYO19
RESTAURANT

VAT included

Allergen information available on request.

Please inform your waiter of any allergies or food intolerances.

According with the current Sanitary Regulations (Royal Decree 1420/2006), this establishment guarantees that products of raw fish or those that by their elaboration process have not received a enough heat treatment at the middle of the product have been frozen according to the law. If needed, please ask our staff before ordering any product.

starters

Russian salad with tuna belly	7.00
Spicy potatoes <i>bravas</i>	7.50
Goat cheese salad with nuts	8.50
Homemade croquettes (4 units)	9.00
<i>Provoleta</i> (provolone cheese), tomato tartar with fine herbs and crunchy bread	9.00
<i>Zucchini carpaccio</i> , candied tomatoes, parmesan, basil, pine nuts and mustard and honey sauce	9.50
Pumpkin cream, crunchy bread, <i>foie gras</i> and sunflower seeds	9.50
Fried eggs, French fries and Spanish Iberian ham	10.00
Toasted bread with tomato and Cantabrian anchovies	11.50
<i>Payesa</i> salad (typical of Ibiza), potatoes, peppers, onion and <i>peix sec</i> (dehydrated fish)	13.50
Battered and fried squids with ink mayonnaise	14.50
<i>Foie mitcuit</i> , battered in <i>kikos</i> (fried corn), Pedro Ximénez reduction and toasts	17.00
Iberian spanish ham served with bread and tomato	21.00

pasta & rices

<i>Tagliatelle</i> with pesto sauce, parmesan shavings and pinions	13.50
Black rice, crunchy squid and <i>alioli</i> sauce (garlic mayonnaise)	17.50
Farm chicken rice with <i>sobrasada</i> (spiced pork sausage typical from Ibiza)	17.50
<i>Gnocchis</i> with beef <i>ragoût</i>	17.50
Duck <i>cannelloni au gratin</i> with bechamel and seasonal mushrooms	18.00

meat

All our meats are made in a wood-fired oven

Classic beef burger with caramelized onions and French fries	12.50
Low temperature cooked pork ribs, glazed with citrus sauce, sweet potato cream and mini vegetables	19.00
Traditional sirloin steak <i>tartar</i> , quail egg and chips	19.00
Lamb leg, parsnip cream and green beans salad	25.00
Entrecote (300gr.) with <i>pont neuf</i> potatoes and <i>Padrón</i> peppers (spicy green peppers)	29.00

fish

<i>Meunière</i> sole	16.00
Grilled squid with caramelized onion and ink sauce	18.00
Grilled octopus with <i>alioli</i> (garlic sauce) <i>parmentier</i> , spicy paprika and tomato <i>tartar</i> with rosemary	21.00
Fish soup with monkfish and potatoes	26.00

kids menu

Pasta with tomato sauce	7.00
Battered chicken breast with French fries	8.00

desserts

<i>Ricotta</i> cheese, quince, agave syrup and nuts	6.50
Apple <i>Tatin</i> cake	7.00
<i>Torrijas</i> (French toast) with ice cream	7.50
Chocolate <i>coulant</i> with ice cream	8.00