



SHARED BITES

OVEN BAKED PASTELITO ^V	14
Smoked corn, zucchini, cilantro, wonton paste	
ROASTED CORN RIBS ^{VG}	12
Lime and chile	
OYSTERS A LA XARRACA ^{GF}	6 ^{PP}
Mezcal, Ibizan citrus, and caviar	
IBERIAN HAM CROQUETTES	12
Aioli (3pcs)	
THE BEACH CAVE DIP DISH ^{VG}	16
Plantain, roasted peppers romesco, tomatillo, split peas and avocado	

CRUDOS / RAW BAR

CEVICHE ^{GF}	26
Seasonal white fish, leche de tigre, green chili	
LEMON FISH TIRADITO ^{GF}	20
Guayaba, pomegranate, chilaca pepper	
LANGOUSTINE CARPACCIO ^{GF}	34
Mexican smoked vanilla oil	

WOOD-FIRED

RUBIA GALLEGA RIB-EYE 400G ^{GF}	89
Smoked chimichurri	
BEER MARINATED SHORT RIBS ^{GF}	38
Gremolata	
BRAISED FISH "A LA TALLA"	89
Local catch of the day, tomatillo, salsa verde (shared for 2)	
SEASONAL ORGANIC' VEGETABLE ROAST ^{GF/VG}	26
CARABINERO RED PRAWN XL ^{GF}	28 ^{PP}
Lime, chili	

PLANT-BASED

MIXED SUMMER GREENS ^{VG/G}	14
Citrus oils, balearic flowers	
SANTA GERTRUDIS' TOMATOES ^{VG}	14
Red onion, basil	
WARM-ROASTED PINEAPPLE ^{V/GF}	18
Quinoa	
BAKED SWEET POTATO ^{V/GF}	20
Mojo picon	
WILD BLACK RICE ^{V/GF}	22
Lemon verbena, pink pepper, basil	

TACOS

MUSHROOM & CAULIFLOWER TACO ^{VG/G}	10
Pink onion, lime	
SCALLOPS TOSTADAS ^{GF}	12
Melon, chalaquita, jalapeno	
AL PASTOR CURED WILD SEABASS TACO ^{GF}	14
Yuzu, cilantro	
FORMENTERA'S RED LOBSTER TACO ^{GF}	18
Avocado, lime	

IF YOU HAVE ANY ALLERGIES PLEASE INFORM OUR HOSTS
ALL PRICES SUBJECT TO 10% SERVICE CHARGE