

CRISP

IBIZA | LONDON

BBQ Tres

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APPETISERS...

Aioli

Assorted artisan breads

Marinated mixed olives

Spanish Iberico meats and cheese

FROM THE FARM...

5-hour slow roasted Ibicenco leg of lamb
Rich local tomato, rosemary and harrisa sauce

Tamarind glazed duck breast
Mushroom sauce, pickled shiitake & spring onion

FROM THE SEA...

Line caught hake
Lemongrass, ginger & kaffir lime

FROM THE LAND...

Twice cooked butternut squash with creamed leeks

SUMMER SALADS...

Green summer vegetable Panzanella salad

Heirloom tomatoes, grilled beetroot & freshly grated horseradish
dressing

Farro, spiced chickpea, kalamata olive, mixed dried fruits & feta

THE SWEET STUFF...

Cardamom panna cotta, coconut, lychee

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