

Ibiza's Flavour

# **IBIZA FARMERS'** MARKETS

A TOUR BY THE BEST FARMERS' MARKETS





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## FROM MARKET TO MARKET

From the red Ibizan land, a great diversity of products are obtained. From the renowned red potato or watermelon, such as tomatoes, melons, peasant cabbage, among others. The traditional markets become an excellent opportunity to try during your stay the flavor of the farmers product and discover why the local product has such a good reputation both inside and outside our island.

¿Do you want to join us?



#### "MERCAT VELL" IBIZA TOWN

Where?: Plaça de la Constitució, 18, 07800 EIVISSA

When?Monday to Saturday 9am -2pm

Built in 1872 by Jaume Riera in the shape of a Greek temple, the old market is located in front of the Portal de Ses Taules, an area with lively bars and terraces all year round. Until the 60s it was the most important vegetable market on the island, where all the farmers used to go, and was therefore also a social meeting point. Besides fresh fruit and vegetables, you can also find flowers, ECO products and some crafts stands.

NOTE: Starting off point for a visit to Dalt Vila.



#### "MERCAT NOU" IBIZA TOWN

Where? Carrer de Canàries, 5A, 07800 EIVISSA

When?Monday to Saturday 6:30am-5:30 pm

Located in the centre of Ibiza town, it offers fresh, quality products from the island, especially fish, meat, sausages and vegetables, as well as imported products.It stands out for the friendliness and professionalism with which the shop assistants carry out their work.

It is within easy reach as there is an underground car park.

In addition to the food stalls, we can also find kitchenware for the home

NOTE: A stop at the restaurant <u>@sanovapla</u>ca is a must, where they cook with great art, delicious produce from Ibiza.



### "MERCAT PAGÈS" IBIZA TOWN

Where?Carrer de Vicent Serra i Orvay, 21-13, 07800 EIVISSA

When? Monday to Saturday 7am-2 pm

The Ibiza farmers' market is the most picturesque market on the island.

Hidden in a street away from the bustling centre, it has an irresistible old-fashioned feel. You'll find seasonal and zero kilometre produce, grown and sold with special charm by the owners of the stalls.

NOTE: An authentic place, from the old Ibiza, worthy of a good portrait.



#### "ES MERCAT" SANTA EULÀRIA DES RIU

Where? Carrer del Sol, s/n, 07840 Santa Eulària des Riu.

When? Monday to Saturday 7am-2 pm

The traditional food market of "Es Mercat", in Santa Eulària des Riu, brings together butchers, greengrocers, delicatessens, gourmet shops and a bakery, where they make delicious traditional Ibicencan desserts, such as Flaó or Greixonera.

Also of note is the high quality fish, caught in Ibizan waters, offered by its fishmongers.

NOTE: The "frita de Polp" at the bar Es pagès, right at the entry, a must!



## "MERCAT PAGÈS" SANT ANTONI

Where? Carrer Madrid, 12 07820 Sant Antoni de Portmany

When? Monday to Saturday 8am -6pm

The Sant Antonio farmers' market is the smallest on the island.

With only 4 stalls, the farmers and owners of each place sell the produce of their respective farms. Potatoes, tomatoes, lettuce, grapes, apricots, oranges, melons or watermelons, all KMO and of outstanding quality.

NOTE: Many well-known chefs and restaurateurs from the area purchase 100% Ibicencan fruit and vegetables here.



#### "MERCAT DE SA COOPERATIVA" SANT ANTONI

Where? Camí de Sa Vorera, 07820 Sant Antoni de Portmany

When? Friday from 9 am - 2 pm

The "Sa Cooperativa" market is organised by the Agriculture Cooperative and the town hall of Sant Antoni de Portmany.

Every Friday, it offers local and km0 fruit and vegetables, some of them organic, with the purpose of making it easier for producers to sell them.

It also has an bakery with bread and traditional products.

NOTE: Here you can find a wide variety of certified organic produce.



#### "MERCAT DE SA FORADA" SANT ANTONI

Where? km 5 of the road connecting Sant Rafael and Santa Agnès

When? Saturday from 10am - 4pm

The "Cooperativa Integral de Eivissa" and the Greenheart project -Casita Verde- are in charge of the maintenance and control of the stalls, offering local, artisan and ecological produce from the island.

From organic fruit and vegetable stalls, to handmade soaps, and countless products "made in Ibiza".

NOTE: At most of the stands you can pay in Ecos, Ibiza's social currency. Every Saturday they prepare a big paella at popular prices.

## The local markets of Ibiza are an opportunity to taste the unique flavours of the island's produce.

Eivissa Sabors

#### IBIZA 2021

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