



Where to eat like locals in Ibiza

IBIZAN FLAVOR

A YUMMY FOODIE TOUR
THROUGH THE ISLAND



LET'S GO ON TOUR! COME AND JOIN US

Join us through this guide, to explore
the Ibizan gastronomy.

A foodie tour, by those restaurants
owns the quality label Ibiza Sabors
d'Eivissa , identifying them as
promoters of local and quality Ibiza
produce.

Please enjoy!



The image shows three wooden stools with upholstered seats, arranged in a row against a wall with a geometric pattern of green, grey, and white triangles. A light blue banner is overlaid on the right side of the image.

TABERNA REART

TAPAS PLACE IN THE HEART OF IBIZA TOWN. David Reartes heads this tavern with an urban spirit, together with Matías Kelly, where they want to tribute to tapas. Easy ones and creative tapas, made with local products. On the menu there are traditional tapas such as ham croquettes, or fried calamari, which coexist with other more creative ones, which surprise and provide an avant-garde air, such as the egg with creamy potato, and Ibizan "sobrasada" or the grilled smoked meat with Café de Paris sauce. Reart is a warm tavern, which you come to enjoy with your five senses a tasty recipes, in a dynamic, casual and fun atmosphere, where the kitchen is open to all and you can witness the great work of David and his team.

NOTE: Let yourself be guided by the fantastic wine proposal.





CA N'ALFREDO

TRADITIONAL AND FAMILIAR. Ca n' Alfredo is one of the oldest restaurants on the island. Strategically well located, in the central Vara de Rey promenade, it has been working all life to achieve three clear goals: to give a good service to their customers, to make an Ibicencan and Mediterranean cuisine and to always work with the best local produce. The classic local dishes, such as Calamares a la ibicenca, Sofrit Pagès, or Borrída de Rajada, are prepared wonderfully and it's easily enjoyed those more traditional recipes, difficult to find outside of Ibicencan homes, such as Cuinat de Setmana Santa, Salsa de Nadal or Macarrons de Sant Joan.

NOTE: Don't miss the photos decorating the restaurant's walls, which proudly shows the celebrities who come every year to taste Riera's family recipes and to greet Juanito, its endearing owner.





LA GAIA

ECOLOGICAL AWARENESS AND ENVIRONMENTAL RESPONSIBILITY. La Gaia presents a sophisticated culinary proposal that delves into the local produce of the island. With chef Óscar Molina at the forefront of the kitchen, recognized with his first MICHELIN star, he has recently obtained the second star for the island of Ibiza.

La Gaia, located in the Ibiza Gran Hotel, highlights the tasting menu, prepared with local produce, which emphasizes the quality of the natural resources of the environment. The result of the exigency and curiosity of chef Óscar Molina gives rise to a dance of flavors whose true protagonists are the local produce of Ibiza. An exquisite service accompanies the excellency in its cuisine.

NOTE: The Tanit menu, the local produce of the island of Ibiza, divided into the 10 most emblematic creations.

A photograph of the interior of Sa Nansa restaurant. The room features a polished wooden floor, white walls, and large windows with white curtains. Several tables are set with white tablecloths, white napkins, and glassware. A large fish tank is visible on the left side of the room. The ceiling has exposed wooden beams and a ceiling fan. A teal banner with the text 'SA NANSA' is overlaid on the top right of the image.

SA NANSA

HIGH QUALITY SEAFOOD. Sa Nansa restaurant, located in the promenade area of Ibiza, a few meters from Pacha nightclub, offers an experience for the senses. The owners, the charismatic Pedro Tur, chef, and his wife, Josefa Costa, in front of the dining room, propose a simple and honest cuisine, which respects the tradition of local seafood. With a top quality produce, prepared with great skill and using traditional recipes, is considered one of the most important fish restaurants on the island. The best ingredients are a priority at Sa Nansa, so the undisputed highlight of the menu is the very fresh Ibicencan fish and vegetables from their own garden.

NOTE: The Red Tuna marinated with lemon, pepper and olive oil accompanied by artisan sourdough bread, is wonderful.





SA NOVA PLAÇA

THE GASTROBAR OF THE FOOD MARKET. Seafood and seasonal cuisine with a touch of signature provided by Rai Prats and his excellent kitchen team. The location in the "Mercat Nou" of Ibiza town, allows the best fresh and seasonal produce. They are strongly committed to local Ibicencan produce, with marked Mediterranean, French and Japanese influences. Sa Nova Plaça is characterized by the balance between classic and avant-garde recipes, with a simple yet highly evolved cuisine and used with special care in the selection of the produce.

NOTE: An interesting and extensive wine cellar with local, national and international wines.
international wines. Recently they have opened their second restaurant located in "Ibiza Club De Campo".



A photograph of the interior of the Club Náutico Ibiza restaurant. The room features dark blue walls, a large window overlooking a garden with trees, and a round dining table set with white linens and glassware. A large, textured, spherical pendant light hangs from the ceiling. A light blue banner with the text 'CLUB NÁUTICO IBIZA' is overlaid on the right side of the image.

CLUB NÁUTICO IBIZA

MARINE CUISINE Located in the Port of Ibiza overlooking Dalt Vila, the restaurant Club Nautico Ibiza, offers a very seafaring atmosphere and attention to details. The fish and seafood from its own hatchery and rice dishes are the most important offerings on the menu. The gastronomic proposal stands out for the use of local, fresh and quality produce, meticulously selected by the chef. The restaurant also has a varied wine cellar where local and national references combine perfectly with each dish. An unbeatable location and beautiful views of the old town of Ibiza, invite you to enjoy a relaxed atmosphere.

NOTE: It is recommended to make a reservation, even out of season, to be able to request the covered terrace.





BREAKFAST AND TAPAS inside the old Ibiza's Old Town of Ibiza. In summer is one of the area with more activity as there are many restaurants and stores.

In the Vila square (Plaça de la Vila), you will find the Cafeteria Dnou that serves during the day, breakfasts, natural juices, sandwiches, salads and snacks. And in the late afternoon it offers cocktails, cheese boards, and local charcuterie.

NOTE: a good stopover after strolling through the old part of the city.





TIERRA DE IBIZA

CULINARY TRADITION. A multidisciplinary space in which, in besides eating well at a very good price both in its inner courtyard and to take away, you can participate in cooking workshops, and healthy eating for children and adults, taught by its owner Estela.

Tierra de Ibiza also has a small store with typical products of the island, where you can buy the perfect souvenir of Ibiza.

NOTE: Do not forget to try the fried octopus, or their "cocas ibicencas", made following the traditional recipe.





IL GATTO E LA VOLPE

TASTE OF ITALY is what this Osteria offers, with a wide range of Italian delights, accompanied by a thoughtful selection of Spanish tapas, local Ibiza produce, and iconic local cured meats.

Additionally, you'll enjoy fresh fish and paella, all prepared with locally sourced ingredients.

Its outdoor chalkboard showcases a diverse culinary offering that also caters to vegan palates.

NOTE: Wander through the picturesque streets of the Marina neighborhood, and end your day with a delightful dinner at a classic Italian-style tavern with a touch of Ibiza flavor.





SANTA EULÀRIA

Most people says that Santa Eulària des Riu has the best quality of life on the island, and is already considered as a gastronomic village.

The growing offer of restaurants in this beautiful town, located in the eastern part of Ibiza, is remarkable.

Currently renowned chefs and internationally recognized hotel brands coexist with small family restaurants, both traditional and modern.

All of them are continuously committed to the island's produce, both in their food offer and in their wine list.



ES TERRAL

DELICATE MEDITERRANEAN CUISINE WITH A FRENCH TOUCH. In one of the busiest streets of Santa Eulària Des Riu, the so-called "restaurants street", you will find this charming restaurant, which perfectly combines the best of French cuisine with local details of Ibiza cuisine, pushing up for the product of Ibiza, throughout the year. With French chef Matthieu Michel Savariaud running the kitchen and his partner Sandra Aseijas tending the dining room, Es Terral becomes one of the best gourmet options in the area every day. This is ensured by the Michelin Guide, by awarding it, the first award, Bib Gourmand, which recognizes the best quality / price of the renowned guide.

NOTE: The wine list deserves a special mention. You have to try the grilled octopus with sobrasada. They offer a great lunch menu.





CA NA RIBES

ROOTS AND IBIZA TRADITION. Ca Na Ribes restaurant is one of the oldest restaurants on the island. It was founded in 1926 and today it's still managed by the fourth generation of the family with the same passion for quality of service and product as always. From the center of Santa Eulària Des Riu it proposes a varied menu mixing traditional cuisine with international recipes. Frequentated by passing tourists and locals, the lively terrace has become a classic in town

NOTE: Scrambled eggs with sobrasada and Ibiza cheese, a house best seller.





CELLER CAN PERE

MORE THAN 50 YEARS OFFERING GOOD SERVICE. The restaurant is located in the center of Santa Eulària des Riu. Open for more than half a century, it offers Mediterranean cuisine with a wide selection of traditional dishes and local specialties. On its terrace, you can enjoy a family atmosphere, both local and foreign, who come to Celler Can Pere, to enjoy an evening al fresco, in the center of town. A typical Ibizan restaurant with dishes, mainly Balearic.

NOTE: If you fancy some casual snacks and tapas, we recommend "ES CELLERET", the cute and small tapas brother bar, which offers traditional tapas with a fresh more modern vibe





CAS PAGÈS

HOMEMADE FOOD AND TYPICAL IBIZA RECIPIES. For 40 years, at Ca's Pagès, sisters Carmen and Lucia have run this well-known restaurant in the north of the island, as their father already did.

Located in the lower part of the family home, they cook grilled meats, from the large charcoal barbecue that presides over the entrance of the terrace and Ibizan recipes, such as "arrós de Matances" and "sofrit pagès". The wood-fired lamb is another of the specialties. A special place, with Ibizan tradition, tasty, generous and abundant dishes, make it always full.

NOTE: It is important to know that they do not make reservations and don't accept credit card.



A photograph of an outdoor dining area at Fonda Pou Des Lleó. The scene shows several wooden tables and chairs set up in a garden. In the background, there is a white wall, a paved area, and a view of the sea and trees. The text "FONDA POU DES LLEÓ" is overlaid on the right side of the image.

FONDA POU DES LLEÓ

IBICENCAN RESTAURANT. FRESH AND WELL TREATED PRODUCE. Famous for paellas and the classic "bullit de peix" is one of the restaurants of reference of the local residents, to enjoy the typical cuisine. Family run for more than 50 years, the fonda Pou Des Lleó, offers in besides rice dishes, fish and local seafood of great quality. They use wood fire, typical recipes, prepared with produce from their own vegetable garden. They have recently opened a beautiful backyard garden, where you can enjoy a 100% Ibicencan meal surrounded by the pool.

NOTE: One of their main dishes fried eggs with lobster Wow...A delight !!!!





ES MIRADOR

ES MIRADOR DE SANT CARLES

Located in the village of Sant Carles de Peralta, Es Mirador lives up to its name and offers beautiful views of the Ibizan countryside while serving delicious traditional Ibizan cuisine.

It is open all year round and has a loyal local clientele.

NOTE: It has a small grocery store where they sell products in bulk.



A photograph of an outdoor dining area at Ses Escoles Oleoteca. The scene shows several round tables covered with white tablecloths, set with white plates, folded napkins, and various glassware. A bottle of olive oil is prominently placed on the table in the foreground. The tables are surrounded by white wooden chairs with teal-colored cushions. The background is filled with lush greenery and trees, creating a serene and natural atmosphere.

SES ESCOLES

SOME OLD SCHOOLS TO DISCOVER IBIZA GASTRONOMY. The Ses Escoles Oleoteca, is an old establishment, located next to the Can Miquel Guash oil mill, on the road from Ibiza to Sant Joan, where fresh and local products prevail. They offer a cuisine that blends traditional Ibizan cuisine with touches of creativity. Located in some old schools, it has a gourmet shop with local produce and a restaurant, where olive oil becomes the main protagonist. The restaurant is decorated with exquisite way, there is a deep respect for the history, the architecture and the natural environment, where every detail is taken care of to the maximum.

NOTE: Make an appointment to visit the oil mill, and learn about how Ibiza oil is made. They also have an attached space where they can taste their oils





CAN PAU

SINCE 1973, GASTRONOMY TURNED INTO ART. Four generations passionate about the world of gastronomy. A family restaurant, where you can perceive the nurturing in the kitchen of the grandmothers and the love of good food. Can Pau was founded in 1973, in a magical moment for the island of Ibiza, full of changes, dreams and freedom. The Catalan family that founded the restaurant wanted to create a space within the cosmopolitan society of Ibiza where gastronomy became an art. Tradition and modernity have been and are the essence of Can Pau, an obligatory meeting point for Ibiza lovers for more than forty years. Their Catalan-rooted cuisine blends perfectly with traditional recipes of the island, using local produce of excellent quality for their elaborations.

NOTE: The suckling kid chops of Ibiza or the sirloin steak with pepper are unbeatable and all the decoration of the beautiful Ibiza style house that lives in this restaurant is a delight.





CAN CAUS

TRADITIONAL PRODUCTS FROM MADE IN IBIZA. The Can Caus restaurant is part of a complex dedicated to the recovery, production and commercialization of traditional Ibiza produce, such as sausages, cheeses and dairy products. Located on the road to Santa Gertrudis, Can Caus, is the restaurant of the Companatge cheese and sausage industry. The restaurant has large terraces perfect for the hottest months of the year and an indoor room with a wood-burning fireplace for winter. On the menu, the selection of house cured meats stands out, and barbecued meats. With a local and family atmosphere, it has capacity for 200 people, which makes it ideal for special celebrations.

NOTE: Visit the Ibizan produce shop for a gourmet souvenir





SANT JOAN

Sant Joan, is the most uninhabited municipality and for many the most privileged in terms of natural landscapes. The coves, Portinatx, Sant Vicent, Cala Xarraca or the well-known Benirràs, are the perfect excuse to visit the area. The small town of Sant Joan de Labritja, in the north of the island, is undoubtedly one of the smallest and most beautiful in Ibiza. Its charming whitewashed houses and the church that presides over it, make it well worth a walk. Sitting quietly on one of its lively terraces, or stopping at the picturesque tobacconist to take Ibizan herbs, is one of the main attractions of the town. Also noteworthy is the road that takes you to Sant Joan, full of restaurants all in the open air and with beautiful garden areas.





CAN GAT

AN OLD FISHERMEN'S HOUSE, SPECIALIZED IN SAILOR RECIPES. In 1974, the Can Gat restaurant opened its doors, on the beach of Cala Sant Vicent. What was an old fishermen's house, became one of the favorite restaurants, to show the authentic island gastronomy. Its specialties, based on the seafood cuisine of Ibiza, are the "bullit de peix amb arròs a banda", the grilled fish and seafood and the lobster stew. They have an almost exclusive fisherman who provides them with the best fresh fish. The recent boom of Cala Sant Vicent, although a little far away, is well worth a visit.

NOTE: Have a cocktail after eating at the ON THE BEACH beach bar, at the end of the beach.





PORT BALANSAT

SINCE 1971 COOKING IN FRONT OF THE SEA. More than 40 years ago, the Port Balansat family project began, where dishes are prepared in a traditional way with Ibiza seafood. Throughout all these years, most of the recipes have remained in its gastronomic proposal, which is committed to traditional cuisine in its purest form. The "bullit", the rice soup, or the fresh fish, together with the best seafood, fresh from its own lobster tank make this restaurant a benchmark of quality on the island. Located in front of the beach of Port de Sant Miquel, it has a charming terrace, ideal for taking refuge from the sun on the hottest days of summer in a relaxed family atmosphere, or to enjoy the gentle Mediterranean breeze on the most romantic nights of the season. In addition, Port Balansat has a very bright and pleasant indoor lounge, perfect for days when the weather is not good.

NOTE: Save room for dessert. The "Pijamas" a classic of the house.





2000

35 YEARS OF TRAJECTORY of experience back up this Ibizan restaurant. The owner, Joan Escandell, offers the fish, caught by himself in the waters of Ibiza. Lobster, Sea bass, Squid, San Pedro, Scorpion fish and other typical varieties. It is located in Benirràs, in a family atmosphere and at the foot of the beach. On the menu you can find Red Shrimp from Ibiza, "guisat de peix" or "bullit" elaborated in different varieties, among many other options. The offer of fish varies according to the catch of the day, the vegetables come from their own garden, and the delicious typical homemade desserts such as "greixonera" and "flaó", are true delicacies for the palate.

NOTE: The kitchen is open uninterruptedly throughout the day, allowing you maximum flexibility. In the evening let yourself be enchanted by the sound of the drums of Benirràs and the sunset ceremony in the evening.





SANT ANTONI

Considered one of the most important tourist enclaves of Ibiza, Sant Antoni de Portmany has the largest natural harbor on the island. Undoubtedly the Bay of Sant Antoni is one of the most visited in the world, because every afternoon, the sun goes down tinting the sky red, and offering a spectacular sunset that makes thousands of tourists, do not want to miss it.

The strong effort of several young creative chefs settled in Sant Antoni, has turned this municipality into a culinary spot with an innovative air and was the first municipality of the island to get a Michelin Star.



ES VENTALL



IBICENCAN TRADITION REVISITED. As a result of the constant and tenacious use of a whole family, the restaurant Es Ventall was born more than 35 years ago. From the beginning, the restaurant dedicated to be a reference in the traditional Ibicencan cuisine. With the arrival of José Miguel Bonet to the kitchen, the cuisine evolved towards a reviewed classic Ibicencan cuisine, giving a twist to the most traditional recipes. Tasty and delicate recipes, with products from his garden and seasonal products cooked over firewood, achieving a unique flavor. The original Sírvia Tataki, the boneless pig's trotters with "espardeñas" or the "greixonera" foam with Ibizan herbs caramel, orange cream and chocolate chips, are a delight, although choosing the tasting menu is a good idea to get to know the most representative dishes of their menu.

NOTE: Make a reservation in their beautiful wooded courtyard, for a perfect date!

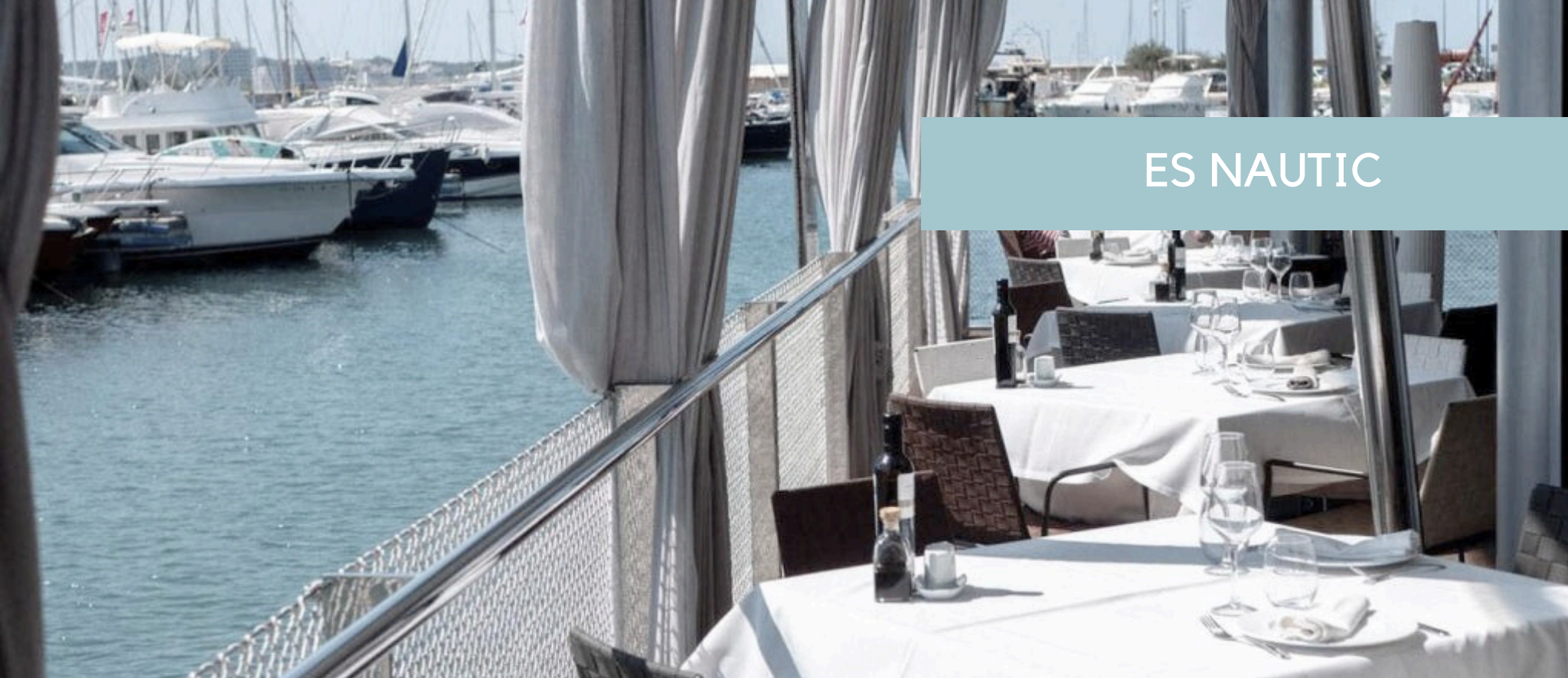




ES TRAGÓN

FIRST MICHELIN STAR OF IBIZA. Rooted in tradition, they create explosive dishes by carefully applying innovative techniques with respect for the product. They play with different elements, fusing them together in a mind-blowing and rogue way to offer an original, genuine and human experience; expanding the imagination's repertoire of flavours. This is how Alvaro Sanz defines his cuisine, the first chef on the island to achieve a Michelin star. Es Tragón is located in a country house in a pine forest overlooking the Mediterranean, and proposes its "Erizo Menu" for a gastronomic journey, where the references of its select winery will accompany the tour. An experience for the senses, prepared to make the diner enjoy every bite.

NOTE: Is a must to book months in advance.



ES NAUTIC

PASSIONATE OF THE SEA. The Es Nàutic restaurant, housed in the Sant Antonio yacht club, offers Mediterranean and Ibiza seafood cuisine, where quality product and raw materials prevail. Its fresh seafood from Ibiza stands out, such as prawn or lobster, and the traditional dishes of the island such as Bullit or Guisat de peix. A refined proposal, with a sophisticated platform that offers views of the sea. A modern space that invites you to relax and enjoy with family, friends or colleagues, the views of the bay of Sant Antoni and its sunsets. At the top there is a terrace, ideal for summer nights, where you can have a cocktail while enjoying the sea breeze. It also becomes a perfect and exclusive place to celebrate weddings and events, very popular with the local public.

NOTE: They offer a great lunch menu.





ES REBOST DE CAN PRATS

FROM OLD GROCERY SHOP TO TRADITIONAL RESTAURANT. Es Rebost de Can Prats is located in a house built in the early years of the 20th century and was one of the first grocery stores in the town of Sant Antoni. Food and other products necessary for daily life were sold there. Catalina Prats and her husband Toni Marí Colomar, in 1994 converted the old family grocery store into a warm restaurant serving traditional Ibizan food. After 21 years open, Es Rebost de Can Prats offers traditional Ibizan dishes such as the successful "frita de polp", a house essential.

NOTE: Their aioli is considered one of the best on the island. Leave room for dessert, home bakery is a must!



A nighttime photograph of the Can Lluç restaurant and pool. The scene is illuminated by warm, golden lights from the building and pool. In the foreground, a swimming pool with a stone border is visible. To the right, a modern, minimalist structure with red vertical accents stands near the pool. In the background, a large, white, domed building with a stone wall and several windows is lit up. Palm trees and other tropical plants are scattered throughout the landscape. The sky is a deep blue, suggesting dusk.

CAN LLUC

LUXURY IN THE MOST AUTHENTIC AND RURAL IBIZA. The beautiful Agroturismo Can Lluç hides a small treasure open to the public. A charming restaurant, from where mixing, Mediterranean gastronomy, with the Ibizan passion for the produce, offers fresh and natural ingredients, treated with rigorous care and attention. The restaurant has an outdoor terrace with panoramic views and a beautiful interior room, exquisitely decorated, with a style that manages to transport the diner to an authentic and rural Ibiza. Stunning panoramic views of the countryside and surrounding vineyards complete a unique experience.

NOTE: They offer retreats, yoga classes with breakfasts and more activities also in fall and winter. Check conditions on the website or social media.



A photograph of the interior of Grill Sant Antoni restaurant. The room features a rustic stone wall and a large, white, arched wood-fired oven in the background. Several wooden tables are set with red tablecloths, white plates, and glasses. A wicker basket is visible inside the oven. The lighting is warm and ambient.

GRILL SANT ANTONI

FAMILY ATMOSPHERE ALL YEAR ROUND. Located in the center of Sant Antoni, next to the church, the restaurant run by Toni Cardona offers local produce such as sobrasada or Ibiza lamb, raised according to traditional methods. At the head of his old wood-fired oven, the chef Ramona Escribano, proposes traditional recipes of the island, such as "frita de polp", along with a selection of classic and modern tapas and the best grilled meats.

NOTE: At lunchtime they offer 2 great menus for 14€ and 20€ including starter, main course, dessert, bread and coffee





CAN MUSSONET

RESPECT FOR TRADITION and loving gastronomy in this oasis of peace, peacefulness and good food, located in the heart of Sant Rafael. At Can Mussonet they cook with soul, with care and passion. Their cuisine aims to represent the best of local produce with the characteristic spirit of Ibiza: open to the world, to innovation, to enjoy the small pleasures of life, a twist on traditional Ibicencan cuisine, respecting its roots.

NOTE: Make sure you get a table in the charming garden.





AMPLE 32

DELIGHT AND ENJOY THE MEDITERRANEAN VIEW From the colors of the Ibizan countryside, the wisdom in the mixture of the best cuisines of the world and the preservation of the traditional flavor, comes a quality cuisine at reasonable prices, modern atmosphere and decor, which defines the spirit of a team determined to satisfy the customers' desires.

NOTE: Request a table on its stunning terrace overlooking the most famous sunset of the island.





ES GERRET

DISHES TO SHARE AND SURPRISE. Located in San Antonio de Portmany, Es Gerret presents a creative and quality gastronomic proposal, combining perfectly a Mediterranean cuisine with an interesting touch of fusion. The kitchen stands out for its commitment to local ingredients and proximity. The culinary team carefully selects the freshest Ibiza products to create delicious and authentic dishes.

Surprisingly modern, but at the same time very cozy, with comfortable seating that invites you to relax and enjoy.

NOTE: Save room for dessert. All desserts are homemade and infused with a creative touch that you will love.





ESSENCIA

THE SERENE SURROUNDINGS of the Can Vistabella Boutique Resort agrotourism, located in Sant Antoni, placed the Essència restaurant in the heart of the Ibiza countryside.

In this restaurant, nature takes center stage, with its own orchard providing fresh fruits and vegetables, carefully fermented by the kitchen team. This freshness is reflected in every dish, where the essence of Ibiza and local products combine to offer a unique gastronomic experience.

NOTE: Every day they offer different suggestions that will surprise you.





SANT JOSEP

Sant Josep de Sa Talaia is the largest municipality on the entire island. It occupies almost the entire southern area of Ibiza and is made up of several urban centers such as Sant Francesc de Estany, Sant Jordi de Ses Salines, Es Cubells, Sant Josep de Sa Talaia, Sant Agustí de Es Vedrá and Cala de Bou. It has many areas of interest, and it is the area of Ibiza with the most beaches and "Calas", many of them considered the best on the island. Beaches as emblematic as Salinas, Cala D'Hort, Cala Compte or Cala Vedella, are authentic paradises, with a great variety of restaurants where you can try and enjoy all the typical gastronomy of the island by the sea.



CAN BERRI VELL

TRADITION, SURROUNDINGS AND AUTHENTICITY A traditional Ibizan house in the heart of Sant Agustí des Vedrà. Can Berri Vell is already documented as an Ibizan family home in the seventeenth century and has preserved both the environment and the name, which make the house an authentically Ibizan place, rooted in the tradition and landscape that have forged it. From the terrace you can see the church. Stone and lime blend perfectly with the landscape of the Ibizan countryside. In the kitchen, chef Bruno Hernández combines his experience and mastery of raw materials, preparing elegant creations where the original flavors of the produce are fully respected, always local and of the highest quality.

NOTE: Vicent Tur receives and serves guests with the professionalism and sympathy of a good host. Let yourself be guided by him, in the wine selection, his menu with more than 100 references, is top.





S'ESPARTAR

THE PLEASURE OF THE CLASSIC. Enjoying the flavors of authentic traditional Ibiza and its cuisine, made with the freshest produce from the Ibizan coasts, is one of the diner's duties when sitting at one of its tables. Specialized in rice and fish, and traditional dishes such as "Bullit de Peix", fried squid or "sofrit pagés". S'Espartar is one of the most traditional restaurants within the municipality of Sant Josep, in Ibiza. Located on the road that goes from Sant Josep de sa Talaia to Cala Tarida you can enjoy its views at sunset, from the terrace or from interior rooms.

NOTE: The "Bullit" is amazing.





SA CALETA

AA MUST ON YOUR VACATIONS. The restaurant has been run since 1988 by the Pujolet family, who take great care with the recipes of their succulent fish, seafood and rice dishes. The raw material is selected daily among the best produce of the island. They buy the produce of the Ibiza sea, fished in an artisan way. The vegetables come directly from their organic garden and other farmers in the area. From its beginnings the concept of this house has been to open its doors every day of the year, providing an unbeatable summer atmosphere and a cozy winter comfort, taking great care of the quality and giving good service and better culinary delicacies. The Bullit de peix, paellas, lobster stew and coffee Caleta, are the flagships of its menu. They also have a massage service, boutique, and a relaxation area among the pines, with cocktails and live music.

NOTE: A little stroll through the Phoenician village after lunch is always a good idea.



CALA CARBÓ



LOCATION, LOCAL PRODUCE AND SERVICE The Balneari Cala Carbó Restaurant is located in the small and quiet beach, which gives it its name. In a beautiful setting and on the beach, its owners, Vicent Curtet and Toni Escarrer, are in charge of serving the public, in a close and very professional way. Ibizan produce, fresh fish and very well prepared make up its menu. Special attention to desserts, a good ending to an excellent meal, it is a success and in Cala Carbó they know it. The Ibiza strawberries with pepper or the special Cala Carbó melon are essential. As for their specialties, the "Bullit con arroz a banda" or the baked fish with a touch of grill are their "Best -Sellers"

NOTE: The restaurant located right next door, Can Vicent, is also run by the same owners





CA NA SOFIA

QUALITY PRODUCE IN BEACH FRONT The restaurant offers a studied mix of traditional classic Mediterranean and Ibizan cuisine with more update cuisine. Offers "paellas", fresh island fish, "arroz a banda "and Ibizan "Bullit", all this added to the most current trends in creative and author-fusion cuisine.

Located on the beautiful beach of Cala Vedella, it has magnificent and modern facilities, a terrace, and interior rooms, just 40 meters from the sea, enjoying a relaxed, comfortable atmosphere with beautiful views of the sea.

NOTE: Ask for the dish of the day. They always surprise!





RASCALOBOS

CASUAL AND RELAXED STYLE. The Rascalobos restaurant is located in the center of the town of Sant Jordi. It's a very cozy place, both in winter and in summer. A 100% local atmosphere occupies its regular customers. On the menu, Spanish tapas, moderately priced snacks and vegetable dishes with local produce, follow the guidelines of the Sabors d'Eivissa initiative. Among the fish, the Biscayan cod stands out, and for meats, the Ibiza charcoal lamb chops, are in the spotlight.

NOTE: Choose a day with live music for a 100% local experience.





UNIC

FUSION OF FRENCH AND MEDITERRANEAN CUISINE IN A UNIQUE RESTAURANT. Unic Restaurant represents a culinary experience, where diners can discover part of the essence of the island through a kitchen, where tradition and avant-garde are mixed. Located in Migjorn Ibiza Suites & Spa, in the heart of Playa d'en Bossa, chef David Grussaute is committed to local produce and collaborates with small producers, ranchers and fishermen's associations. This allows the value of produce from the island, almost forgotten, that Grussaute works with a technique and know-how, the result of which are dishes that brim with nuances of flavors with which to surprise and captivate the diner.

NOTE: Taste the most representative wines of the most relevant wineries in Ibiza.



ES ROMANÍ

MEDITERRANEAN CHARACTER Es Romaní is the restaurant of the Hotel Bahía Playa, located 300mts from the beach of Port des Torrent. Offers a familiar atmosphere, in which it is committed to seasonal and quality produce. Combines traditional flavors of the island and international cuisine, in a menu that highlights its rice and roasted meats.

NOTE: Perfect for a family meal before or after enjoying the nearby beaches, as Cales de Compte, Cala Bassa or Port des Torrent.





CLUB BY SA NOVA PLAÇA

THE RESTAURANT OF THE "CLUB DE CAMPO". The second restaurant of the renowned chef Rai Prats, Sa Nova Plaça, is located in the beautiful facilities of the Ibiza Country Club, which makes it the ideal place to enjoy a family meal or a meal with friends.

Its market cuisine is based on the quality of the produce and prepares simple and delicious recipes honoring the Ibizan recipe book, with an extraordinary balance between classic and avant-garde dishes.

NOTE: The stews are one of their best sellers, be sure to try them!





TASTE OF SALIA

CONSCIOUS AND SUSTAINABLE CUISINE IN IBIZA. Taste of Salia offers a healthy, fresh, and seasonal cuisine that pays homage to the incredible flavors and natural cycles of the Balearic Islands.

Their talented kitchen team transforms extraordinary island ingredients into fresh and innovative dishes, brimming with colors, textures, and aromas.

A variety of vegetarian and vegan options cater to all tastes and needs.

NOTE: A beautiful view of the spectacular Ibiza sunset completes the experience.





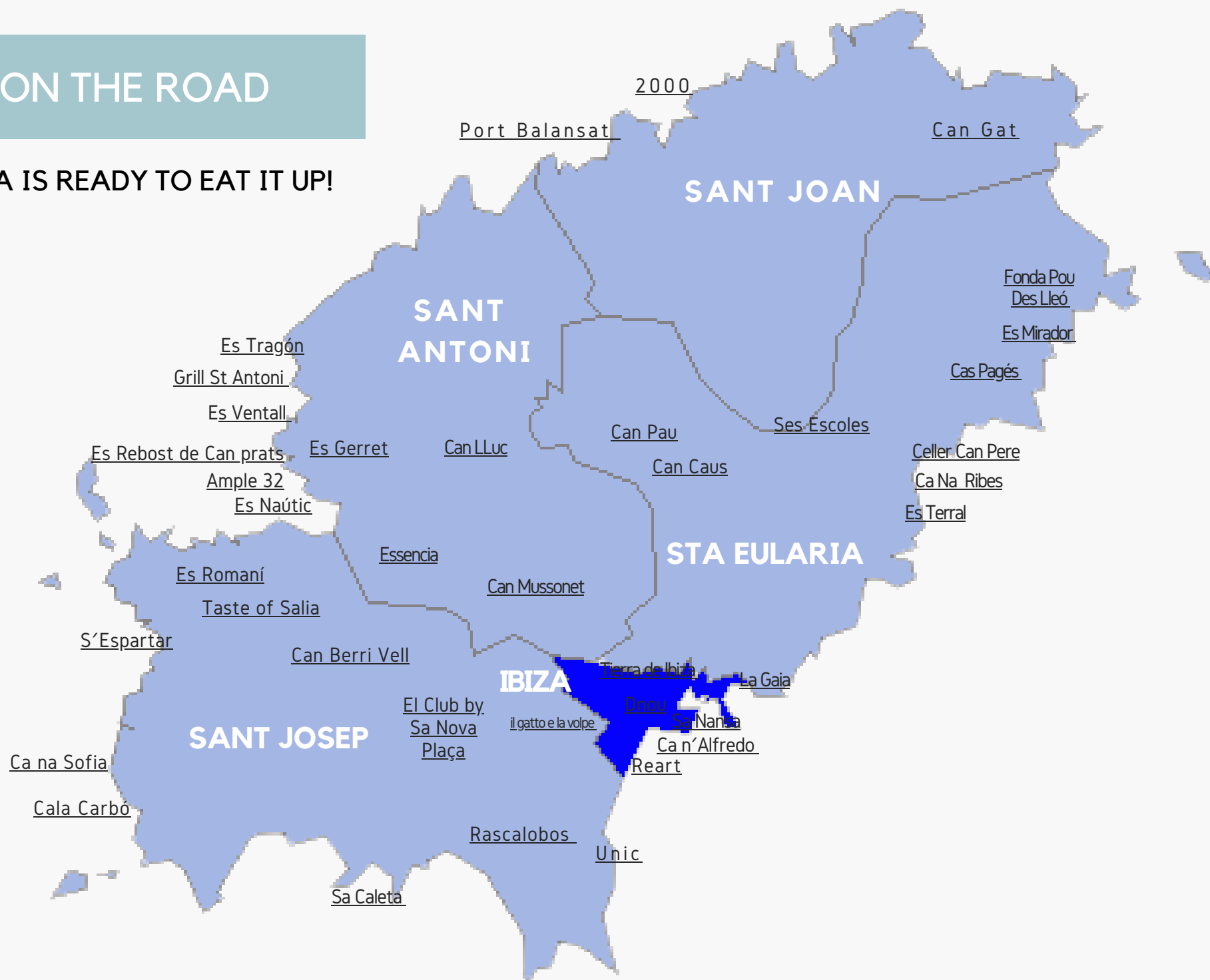
CHOOSE A LOCAL WINE
FOR A IBIZA INSIDER
EXPERIENCE!

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ON THE ROAD

IBIZA IS READY TO EAT IT UP!





Sabors

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