

BREAD

Taboon fresh foccacia <i>Smoked butter - olive tapenade - zhug</i>	10
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STARTERS

Veg

Veg of the week <i>Please ask your waiter</i>	14
Leaf salad <i>Seasonal lettuce - lavender dressing - macadamia - manchego</i>	18
Corn salad <i>Labneh - herbs - chilli - fermented lemon - almond - ras el hanout</i>	18
Sashimi celeriac <i>Yuzu tabasco buttermilk sauce - green peas - herb oil - dill</i>	22
Tomato & burrata <i>Summer tomato coulis - basil - black olive - olive oil</i>	22

Fish

Toro tuna tataki <i>Beetroot mousse - aubergine cream - coriander seed vinaigrette</i>	34
Cured sardine <i>Taboon tomato - chilli - olive oil</i>	21
Octopus <i>Pumpkin tahini - aubergine cream - roasted leek - veal reduction - dukkah</i>	32

Meat

Basturma <i>Home made Turkish beef pastrami - olive oil - parmesan</i>	29
Beef tartar with roasted bone marrow <i>Quail egg yolk - mustard aioli - caper - shallot - celery - croutons - demi-glace</i>	34

PASTA

Black pasta <i>Jumbo shrimps - sobrasada - spinach - fish stock - bottarga</i>	49
Fettuccine <i>Home made pasta - beurre blanc - Baerii caviar</i>	55
Tortellini <i>Potato & leek - beurre blanc - Baerii caviar - Parmigiano Reggiano</i>	48

SURF & TURF

Dover sole fillet <i>Beurre blanc - mashed potato - caviar - prawn & chilli crumble</i>	54
Traditional H'raime <i>Sea bass - rich tomato gravy - sour cream - preserved lemon - charred chilli - challah bread</i>	39
Slow-cooked short ribs — for 2	79
Lamb shoulder — for 2 — <i>tableside preparation by the Chef</i> <i>Arabic taco - Ras el Hanout coated herbs - tahini - harissa</i>	84

SELECT CUTS FROM AROUND THE WORLD

Buey <i>Cuts specially selected for La Llama. Distinct depth of flavour and tenderness. Dry aged matured: 70 days.</i>	180	Minhota <i>Tender with even marbling from a prestigious Portugese rare breed. Dry aged matured: 45 days.</i>	125	Wagyu <i>Ultra Premium Finest World Steak. Grass and corn fed with a rose buttery marbling.</i>	
Prime rib price per kg	180	Prime rib price per kg	125	Hida Gyu, Japan	
Tomahawk price per kg	185	Tomahawk price per kg	145	Entrecote 200g	145
Tenderloin 300g	68	Tenderloin 300g	55	Michifuku, Chile	
				Ribeye 300g	135

SIDES

Creamy potato purée	8
Braised cabbage	8
Polenta chips - truffle aioli	8
Yuca chips - herb aioli - sage salt	8

SAUCES

BBQ	5
Mushroom	5
Demi-glace	5
Chimichurri	5



IGNITE THE FLAME

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THE DINING EXPERIENCE

Immerse into the after hours confines of

BELOW

CLUB • IBIZA

Ask your waiter for more...

Seduced by the captivating movement of fire, we are enveloped in a magical experience, gathered to celebrate life.

The power of the flame inspires an encounter of old and new cooking techniques, from a traditional clay Taboon oven to an open fire. The energy of the music coming from the decks will move you during this tasteful experience designed for guests to share, or to keep to themselves.

Only the finest world cuts of meat alongside an exclusive selection of seafood make it to our open kitchen and are prepared over the flames, however you desire. Hot and earthy spices will tantalise your taste buds. Select international wines and crafted cocktails refresh the palate.

La Llama is a temple of rich flavours and its magnetic atmosphere will lead you sensually from the table to the what awaits below, behind closed doors...