



Matya

## Cold Starters

### Aperitivos Frios



Iberian Bellota ham with crystal bread and tomato  
*Jamon Iberico con pan de cristal y tomate*

€32.00

Spanish Gazpacho cream with grissini, tuna's ham and Macadamia's nuts  
*Crema de gazpacho con grissini, mojama y nuez de Macadamia*

€12.00

Sea bass ceviche with avocado on a bed of Peruvian's Red Pepper sauce  
*Ceviche de lubina con aguacate y salsa rocoto*

€20.00

Tuna carpaccio dressed with soya sauce and Wakame beans  
*Carpaccio de atun con soja y Wakame*

€18.00

"Rubia Gallega" steak tartar with potatoes chips  
*Tartar de Rubia Gallega con patatas chips*

€28.00



## Hot Starters

### Aperitivos Calientes

"Pimientos de Padron" with nut vinegar / *Pimientos de Padrón con aceite de nueces*

€12.00

Octopus tempura with shellfish mashed potatoes / *Pulpo en tempura con patatas de bullit de peix*

€20.00

Sautéed clams with Shitake mushrooms and green sauce / *Almejas con Shiitake y salsa verde*

€20.00

Slow cooked egg with truffle mashed potatoes and beef jerky / *Huevos a baja temperatura con puré de patatas trufado y cecina*

€16.00

Fried squid with kimchy's mayonnaise / *Calamares a la Andaluza con mayonesa de kimchy*

€18.00

Baked Mediterranean prawns served with Iberian pancetta / *Gambas Ibizencas con panceta Iberica y sus jugos*

€38.00

# Maya

## Desserts

## Postres



Hazelnut coulant with passion fruit sorbet  
*Coulant de avellanas con sorbete de fruta de la passion*  
**€12,50**

Lemon sorbet with Limoncello liquor  
*Sorbete de limon al Limoncello Italiano*  
**€7,00**

Caramelized brioche with greek yoghurt ice cream  
*Brioche caramelizado con helado de yogurt griego*  
**€9,00**

Fresh summer fruits salad  
*Ensalada de fruta fresca*  
**€14,00**

Marinated pineapple with coconut sorbet  
*Piña marinada al Mojito con sorbete de coco*  
**€9,00**

Tris of Tiramisú  
*Tiramisú en texturas*  
**€10,00**

Italian cheese platter with fresh&dried fruits and home-made jams  
*Selección de quesos Italianos con frutos rojos, frutos secos y mermeladas caseras*  
**€15,00 pp**

Chocolate Cake with mango sorbet  
*Tarta de Chocolate con sorbete de mango*  
**€11,00**

## Salads

## Ensaladas

Italian "Burrata" served with cherry tomatoes and basil olive oil  
*"Burrata" con tartar de tomate cherry y aceite de albahaca*  
**€20,00**

Mixed leaves salad with goat cheese caramelized, strawberry and dried fruits  
*Ensalada de queso de cabra caramelizado, frambuesas y frutos secos garrapiñados*  
**€19,00**

Mixed leaves salad with Panko breaded duck breast, Parmesan cheese finished with mustard dressing  
*Ensalada de pechuga de pato en panko con Parmesano y vinagreta de mostaza antigua*  
**€30,00**

Green salad with marinated salmon, strawberries and lime dressing  
*Ensalada de salmon marinado en soja con fresas y vinagreta de lima*  
**€18,00**

Tomato salad with avocado, dry roasted red onions, coriander and Kalamata olives  
*Ensalada de tomate, aguacate, cebolla roja osmotizada, cilantro y aceitunas Kalamata*  
**€16,00**

## Pasta

## Pasta

Spaghettoni with clams, garlic, olive oil and red chilli  
*Spaghettoni con almejas, ajo y guindillas*  
**€19,00**

Pennette "Norma" style  
*Pennette a la "Norma"*  
**€18,00**

Creamy pappardelle with prawns and scallops  
*Pappardelle con gambas y vieiras*  
**€25,00**

Ravioli filled with truffle and served with Parmesan cream and basil olive oil  
*Ravioli rellenos de trufa, crema de Parmesano y aceite de albahaca*  
**€22,00**

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## Rice

### Arroces

Seafood paella or seafood fideua  
*Paella o Fideua ciega de pescado y marisco*

**min 2 people - €24.00 pp**

Lobster paella with monkfish and calamares  
*Paella de bogavante, rape y sepia*

**min 2 people -€32.00 pp**

## Fish

### Pescado

Seabass in salt served with "Ibizan" potatoes  
*Lubina a la sal con patatas a la "Ibizenca" y verduritas al vapor*

**min 2 people - €38.00 pp**

Grilled sea bass server with onion, tomato and Ibizan potatoes  
*Lubina a la plancha con cebolla, tomate y patatas a la ibicenca*

**€32.00**

Salmon filled with prawns, seaweed and vegetables  
*Salmon relleno de gambas, algas y verduras*

**€24.00**

Monkfish cooked in Marinera sauce, with clams prawns and potatoes  
*Rape con salsa Marinera, almejas, langostinos y patatas*

**€25.00**

Grilled squid served on a bed of caramelized onions in its own black ink and boiled egg  
*Calamar con cebolla guisada en su tinta y huevo a baja temperature*

**€23.00**

Yellow curry prawns with vegetables and Jasmin rice  
*Langostinos al curry con verduritas y arroz jazmin*

**€22.00**



## Meat

### Carne

Fillet of beef "Rubia Gallega" with truffle sauce and confited potatoes  
*Solomillo de Rubia Gallega con jugo de asado a la trufa y patata confitada*  
**€30.00**

Grilled Ibizan chicken served with peanuts sauce, rice and vegetables  
*Pollo payes con salsa de cacahuete, arroz y verduras*  
**€19.00**

Sliced beef with a vegetables wok and chimichurri sauce  
*Tagliata de buey con wok de verduras y chimichurri verde*  
**€26.00**

Wagyu beef burger with "Tomino" cheese, red onions marinated in Port and served with homemade French fries  
*Hamburguesa de Wagyu con queso, cebolla roja marinada al oporto y patatas fritas caseras*  
**€25.00**

Lamb chop filled with pumpkin, goat cheese and served with a coconut and cumin cream  
*Lomo de cordero relleno de calabaza, queso de cabra con crema de coco y cumino*  
**€26.00**

## Kids Menu

### Menu Niños

Tomatoes pasta  
*Penne con salsa de tomate*  
**€10.00**

Veal "Milanese" with French fries  
*Milanesa con patatas fritas*  
**€12.00**

Ice cream selection / *Seleccion de helados*  
**€7.00**

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