

The restaurant is AVAILABLE
for special events, private parties or meetings

TOTAL OR PARTIAL exclusive use of the restaurant

SPECIAL MENUS for groups

COCKTAIL BAR service

– Please feel free to ask us about our conditions –

OPENING HOURS

RESTAURANT

Monday to Sunday from
01.00 p.m. to 04.00 p.m.
and 07.00 p.m. to 00.00 a.m.

CAFÉ MONTESOL
BY SAGARDI

IBIZA

Paseo Vara de Rey, 2 · 07800 Ibiza (Balearic Islands) · ph.: +34 971 57 47 47
Reservations: +34 679 20 20 40 · reservas@cafemontesolibiza.com
cafemontesolibiza.com · gruposagardi.com

@cafemontesol    #theplacetobe

tuokw Sagardi

25 años
a fuego lento

a member of  EUSKADI
gastronomika

STARTERS

- "Spéciale de Claire" oysters
from Marennes-Oléron . . . 1/2 dozen 26€ . . 1 dozen 48 €
- Anchovy** fillets and **"Bonito"** belly from Getaria . . . 16 €
- Prawn**³ carpaccio with jus 26 €
- Red tuna** tartare with "guindilla" peppers
from Ibarra 22 €
- Matured beef** ham 14 €
- Hand cut acorn-fed **Iberian ham** 28 €
- Charcoal-roasted **paté** de campagne from Ibai 14 €
- Traditional grilled **"txistorra"** (Basque sausage) from Orio 8 €
- Grilled **"morcilla"** (black pudding) from Biscay 11 €
- Cal Rovira **sobrasada** with San Rafael honey 12 €
- Iberian **ham** croquettes 14 €
- Our **house-made bread**
with sourdough starter fermented for 48 hours . . . 2,20 €

SALADS

- ✓ **Lettuce** with spring onions from
the vegetable gardens of Hernani. . . 4 € (1/2 portion) . . 7 €
- ✓ Idiazabal **cheese**, spinach and walnuts. 12 €



All our vegetables are ecologically
farmed in our own gardens

Allergies: Please notify a member of staff if you have any allergies
or special dietary requirements

Anisakis: In accordance with current health regulations, all fish intended
for raw consumption has been properly frozen before serving

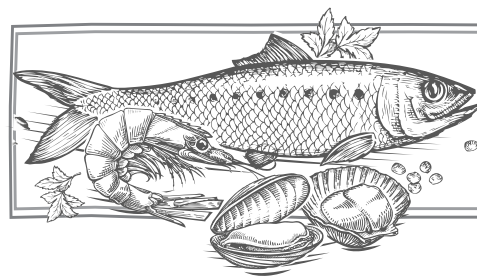
Traditional Ibiza stews and RICE DISHES

- Creamy rice** with Ibiza red shrimp 28 €
- "Del senyoret"** rice with peeled seafood
and deboned fish. 26 €
(minimum 2 people / price per person)
- Matanza rice** 22 €
(minimum 2 people / price per person)
- Rockfish stew**
from the Ibiza fish market 28 €

FROM OUR BASQUE GRILL

FISH

- Red shrimp** from Ibiza. 30 €
- Codfish** 26 €
- Roasted **octopus** with peppers 22 €
- Fresh **wild fish** Donostia style 8 € / 100g



Straight from Basque ports, no intermediaries.
From the fishing boat to our grill

Ask us about the catch of the day

MEATS

- Iparalde **duck** magret with cider apples . . 22 €
- Roast farmhouse **pork** ribs 19 €

TXULETON

At Sagardi Cocineros Vascos we prepare the "txuleton" that the grills of Basque barbecues have perfected over the course of many years. We choose our meat from the best herds available using cows, starting from at least six years old, insuring that all of our beef is at the height of its flavour. Upon contact with the oak wood-fired grill,

this incredible tasting meat comes to life with its uniquely clean and distinctive flavours from the land, milk and grass all shining through. The palate never tires of the spectacular taste of our sublime aged beef, you won't be able to get enough. In short, it is an honest, natural, top quality product.

Imanol Jaca, SAGARDI'S Butcher / Txogitxu

Matured beef 6,50 € / 100gr
Portion per person approx: 26 €

"Rubia gallega" matured beef 12 € / 100gr
Portion per person approx: 48 € (subject to availability)

GRANDMA'S home cooking

- ✓ "New" Tolosa **black beans** with garnish 22 €
—straight from the Goikoetxe Farmhouse, Hernialde—
- ✓ **Dark cebs** sautéed with free-range egg yolks 24 €
- Donostia-style **seafood** soup 20 €
- Roxario Ciderhouse-style **codfish** omelette 14 €
- Clams** steamed in green sauce 22 €
- Donostia-style **"txangurro"** (crab stew) 24 €
- Pan-fried **codfish** in the style of
the renowned Zapiain ciderhouse 22 €
- "Txipirones"** (baby squid) in their ink 26 €
- Matured beef** steak tartare 24 €
- Tripe and snout** Rioja style 18 €
- Mature oxtail** stewed Rioja Alavesa style 24 €

SIDE DISHES

- ✓ **Lettuce** with spring onions from the vegetable gardens of Hernani
4 € (1/2 portion) . . 7 €
- ✓ Fresh hand-peeled "piquillo" **peppers** grilled over a wood fire
16 €
- Sagardi-style **potato** wedges
6,50 €

VEGETARIAN DISHES

Ask to our chef
or look for the symbol ✓ on each dishes

**FOR THE "TXIKIS" OR
LITTLE ONES** menu 24€

Ask our staff about our menus for kids
with healthy dishes

FOR GROUPS

Ask our staff about our menus for groups

All prices include VAT