



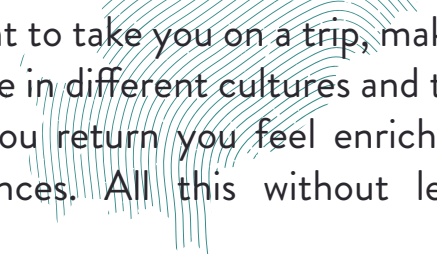
Cova Santa

GASTROCLUB & MIXOLOGY

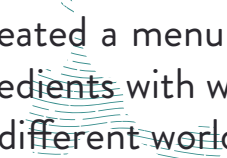




Welcome aboard a culinary journey around the world.



We want to take you on a trip, make you immerse in different cultures and traditions, so when you return you feel enriched by these experiences. All this without leaving Cova Santa.



This is why we created a menu in which every dish, and the ingredients with which it is made, will take you to a different world region.

Relax and enjoy the journey.



CHECK-IN

Freshly-baked bread with smoked butter
and marinated olives



9

BOARDING COMPLETED

Cova Santa's selection of 100% Iberian ham

Served with tomato-topped glass bread drizzled with EVOO



55

Cova Santa's selection of 100% Iberian ham croquettes (6 u.)



24

Galician blonde ribeye steak - rubia gallega (100 g)

Treated like a ham, served with tomato-topped glass bread drizzled with EVOO



60













Welcome sensations 9,95

Includes table service, welcome appetizer, two complementary shots and bread



Prices in € (VAT included)


















READY FOR TAKE-OFF

		u.
Natural oyster		12
Hibiscus oyster		14
Oyster with kumquat tiger's milk	 	14
Sangrita oyster	  	14
Oyster with ponzu sauce	  	14
Oyster with Osetra caviar	 	22











READY FOR TAKE-OFF

Cold coconut soup <i>Served with diced pineapple and mango, broken Malibú jelly and almond crisp</i>	 	24
Grilled guacamole <i>Served with tortilla chips and pico de gallo</i>		28
Cantaloupe ceviche <i>Marinated in kumquat tiger's milk</i>	   	36
Our version of the Caesar salad <i>With Caesar dressing and parmesan cheese</i>	  	24
Datterino tomato and stracciatella salad <i>Served with freshly-baked focaccia</i>	  	28
King crab salad <i>With shredded crab, avocado cubes, our special sauce and shichimi tōgarashi</i>	  	55
White sea bass ceviche <i>Marinated in kumquat tiger's milk</i>	  	50
Tuna usuzukuri <i>Served with tomato seeds, strawberries and EVOO pearls, accompanied by sesame bread</i>	   	55
Steak tartar <i>Wagyu beef seasoned with our special vinaigrette</i>	  	70

IN-FLIGHT DELIGHTS • FROM THE SEA

Sea bass fillet in Tom Kha Gai sauce (200 g) <i>Vacuum-cooked in a banana leaf and finished in a Josper oven</i>	 	75
Grilled turbot <i>Served with Thai vinaigrette and fresh green salad</i>	   	150
Ibizan prawn (4 u.) <i>Served with Japanese dashi</i>		55
Lobster suquet (Lobster stew)	   	180
King crab with spicy mousseline	   	65
XL cannelloni <i>Baked with a golden crust and filled with lobster and ricotta</i>	    	200

LAYOVER IN AN EXCLUSIVE DESTINATION










Oyster with Osetra caviar	 	22
King crab with Osetra caviar	 	160
Caviar (30 g)	 	120
Caviar (50 g)	 	160
Caviar (100 g)	 	300

All caviar is served with brioche bread and sour cream

IN-FLIGHT DELIGHTS • FROM THE LAND

Pork rib super tacos from María, the local farmer <i>Served with corn tortillas, sour cream, lime, pico de gallo and fresh coriander</i>	 	45
Lamb shoulder kebab (300 g) <i>Cooked Turkish-style with pico de gallo, tzatziki and pita bread</i>	  	60
Martin's favorite ribs <i>Cooked for 36 hours at low temperature and served with french fries and meat jus</i>		65
Picanha cooked at low temperature served with anticuchera sauce (900 g) <i>Garnished with Brazilian-style corn and cassava</i>	 	110
Wagyu loin (500 g) <i>Served with Pont Neuf potatoes and Café de Paris butter</i>	 	180
Grilled tomahawk steak with barbecue sauce <i>Served with french fries and Padrón peppers</i>		175/kg
24kt gold tomahawk steak <i>Grilled and served with french fries and Padrón peppers</i>		275/kg
Quail cooked at low temperature <i>Finished with our hellfire sauce and accompanied by french fries and Padrón peppers</i>		40

THE BEST TRAVEL COMPANIONS

French fries		15
Lettuce with mustard vinaigrette	 	14
Tomato salad		14
Hummus	  	14
Arabic-style aubergine	 	14
Pita bread		10
Corn tortillas		10

THE SWEETEST LANDING

Creamy cheesecake  18
Served with biscuits and strawberry jam

After Eight  18
Chocolate and fresh mint cake

Pineapple surprise  24
Frozen coconut cream, Bacardi rum-soaked pineapple cubes, and toasted meringue

Fresh fruit platter 24

Fresa Santa  24
Strawberries Trompe l'oeil

Tiramisu Santo  20
Prepared at the table

Lemon pie with Hierbas Ibicencas  24
Our deconstruction of the lemon pie with a local touch of Ibizan Herbs liqueur

Fabergé Egg  175

There are many legends about Cova Santa. Some of them tell stories of pirates, while others speak of the variety of civilizations and cultures that have left their mark on this place, imbuing it with an aura of mysticism, spirituality, and cosmic energies.

Immerse yourself in this unique and magical environment that is the Cova Santa cave, where you can discover a true hidden treasure: the Fabergé Egg. This luxurious dessert will transport you to a world of delight and pleasure. It is not just a chocolate creation; it is an experience that will captivate all your senses, and the best part is that you'll be able to take a part of the treasure home with you.



We hope you had a pleasant journey and
we welcome you to keep traveling the
world with us.

TURBULENCE-FREE ZONE



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



MILK



NUTS



CELERY



MUSTARD



SESAME SEEDS



SULFITES



LUPINS



MOLLUSCS



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