

Fandango

Tailored experiences in a unique location



Fandango Formentera

Apart from being a flamenco style, fandango is a popular dance in the Balearic Islands and several Latin American countries that uses the same term for various steps, motions, and rhythms which are unique to each location.

This dance, shaped by so many influences, perfectly depicts the history of the Balearic Islands, where cultural exchange has played an important role in creating its character. And that mix takes on special importance in Formentera. Today it would be difficult to comprehend the island without the unusual fusion of country traditions and the free spirit of 'els peluts' (the hairy ones, because of their shaggy hair), hippies, and travelers who began to arrive on Formentera half a century ago and came to leave their mark without tainting the island's purity and energy.

Just as the first taverns celebrated both local traditions and openness to the world of outsiders, Fandango continues this mix and offers visitors everything that is truly Formentera: gastronomy, experiences, and a connection with an island that is simultaneously wild and austere, free and

artisan, country folk and shaggy settlers. A place for reflection, reconnection, rest and enjoyment. The same thing that Fandango provides, a catalyst of the air of Formentera from Es Pujols beach, in the setting of the old Can Vent, but with a renewed offer and character.

“Formentera: gastronomy, experiences, and connection to an island that is simultaneously wild and austere, free and artisan, country-style and shaggy style.”



The venue

Fandango Formentera is a window onto the sea in one of the hubs of the Es Pujols beach, just on the corner where the busy promenade of the island's most well-known tourist destination starts (Avenida Miramar, 1).

The stunning natural beauty of Formentera was the source of inspiration for Destudio, which carried out the project with the assistance of acclaimed interior designer Lázaro Rosa-Violán, who is renowned for designing one-of-a-kind restaurants and hotels around the globe.

“Fandango embraces the culture and traditions of the island.”

Event venue

Fandango is one of the most sought-after venues on the island, and can also be the place to hold that special event, from a dream wedding on this island paradise to a corporate event with a twist.

An exclusive place where a special occasion becomes unique thanks to a combination of factors that make Fandango the ideal place, starting with its location. Es Pujols is the heart of the most alluring island in the Mediterranean, and Fandango is easily accessible for your guests yet still situated on the sand and a few steps from the sea.

With careful attention to detail, the venue provides a one-of-a-kind atmosphere that merges contemporary rooms and craftsmanship with breathtaking views of Formentera's natural beauty.









Gastronomy

By chef Luis Arrufat

The gastronomic essence of Fandango is its wood-fired grill. The centerpiece of the menu is fish prepared with a special touch and nuances that only this ancient technique, which appears easy but requires tremendous ability, can offer. Rice dishes are an additional forte of the cuisine at Fandango.

With local produce as the protagonist and common thread, Fandango fills its pantry from the 83 square kilometers of the island, with an emphasis on sustainability: salt, oils, cheeses, sobrasada and butifarra sausage, aromatic herbs, figs, the farmers' vegetable garden, and, of course, the local fish from its shores. The traditional cuisine of Formentera, which was born out of destitution and isolation, serves as the inspiration for a contemporary menu that aims to convey the culture and flavor of the location.

The rice is the pampered ingredient, the flagship of what's on offer and the protagonist of the identity of Fandango, with dishes as tasty as creamy rice with squid and sobrasada or the paella of grilled vegetables in two textures. The island's signature dish is already one of the star dishes: lobster with eggs and potatoes. And there is no shortage of delicacies of simple origin but of world renown, such as “bullit de peix” or local bouillabaisse.

The Chef

The chef at the head of this gastronomic offer is Luis Arrufat (Castellon, 1980). With an intense professional background, he has been part of restaurants such as the Bulli (where he was head of pastry during his last year and part of Ferran Adria's team for 6 years), and other Michelin star restaurants such as Mugaritz, Drolma, Akelarre, Quique Dacosta, Elkano and El Chaflan. He has also worked abroad, in Chef José Andrés' chain of restaurants in Washington DC, and since 2012 he has been a member of the teaching staff at the Basque Culinary Center, the first Gastronomic University in Europe, where he is one of the lecturers for the Master's Degree in Cuisine, Technique and Product.









El “Fandango”

Fandango Formentera is more than just a restaurant, as the gastronomic component is complemented with a comprehensive schedule of events that enrich the customer experience. Music is one of the pillars around which the most "fandango" part of the restaurant is founded, as well as one of the major attractions of Fandango, its cocktail bar, which features a menu brimming with unexpected propositions expertly prepared by our master bartenders.

Every respectable establishment must have a competent DJ, and Luca Feller is the resident DJ at Fandango spinning the platters. Luca, who has worked, among other places, at the Moët Winter Lounge in Baqueira Beret, knows how to create the ideal ambiance for a relaxing afternoon or evening by the sea.

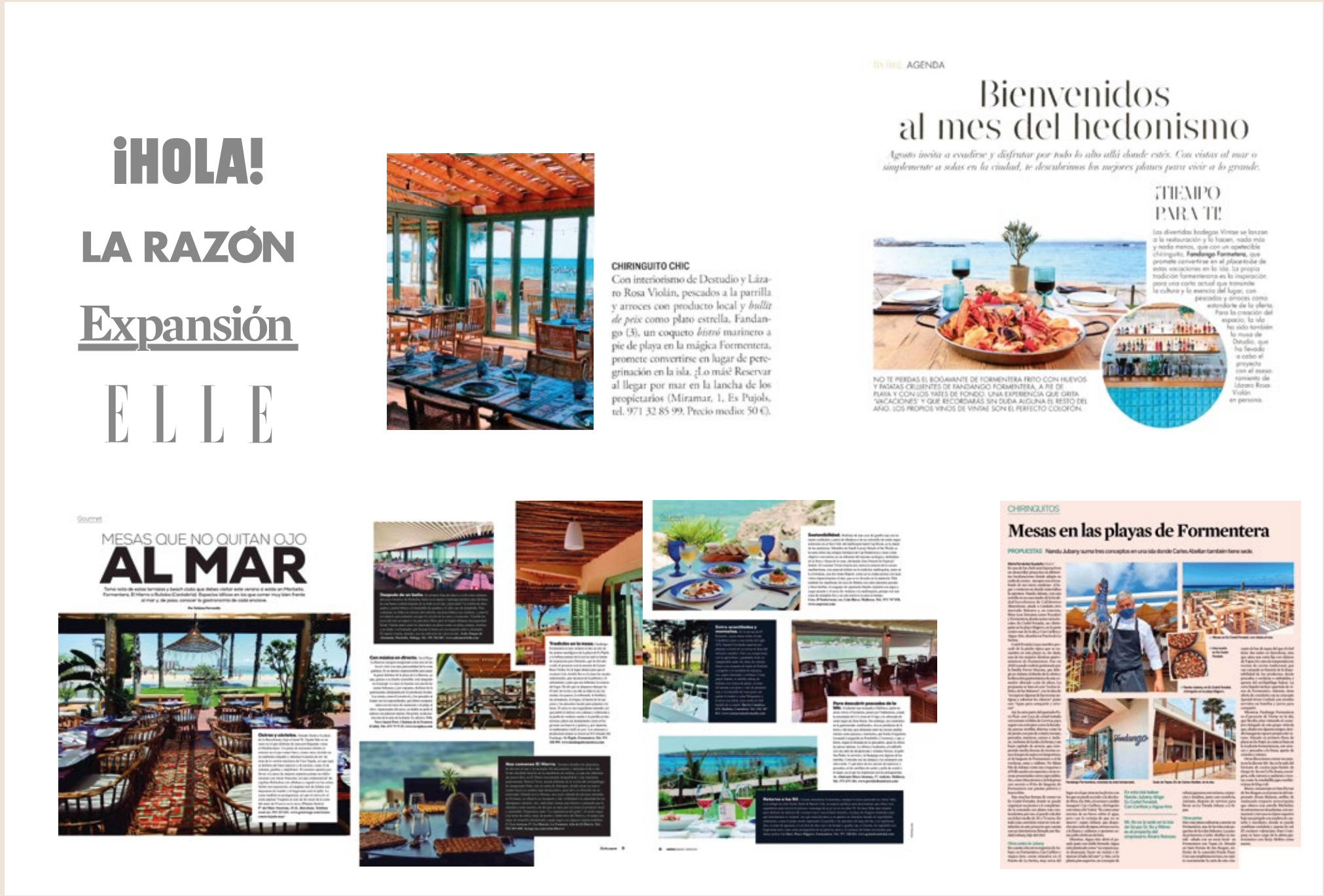
"One of the cornerstones upon which the most "fandanguera" component of the restaurant is built is music."





Fandango in the media

Fandango Formentera was one of the openings of the 2021 season. Numerous national media sources echoed its launch.





Live it up or Fandanguemos?

The Fandango Formentera team will assist you with every aspect of designing your event, including the menu, the usage of spaces, the choice of music or DJ, and the contacts for the island's best suppliers.

Exclusivity of the venue

Venue hire:

- > May, September and October **€ 15,000**
- > June, July and August **€ 20,000**

The price includes:

- Occupation of the restaurant
- Exclusive use of the restaurant until closing time
- Food and beverages as established
- Table decoration using table linen in keeping with the aesthetics of the restaurant.

Exclusive use of the event does not include:

- DJ performance
- Additional decorations
- Wedding planner services

Our Wines

OPTION 1:

> López de Haro (D.O. La Rioja) Limited Edition + Bardos Verdejo (D.O. Rueda) (1 bottle for 3 ppl.) + 1 beer + water and soft drinks.

€27 pp.

OPTION 2:

> Bardos Romántica (D.O. Ribera del Duero) + López de Haro Blanco (D.O. La Rioja) (1 bottle for 3 ppl.) + 1 beer + water and soft drinks.

€27 pp.

OPTION 3:

> > White/red wine sangría (1 sangría for 2 ppl.) + 1 beer + water and soft drinks.

€27 pp. / €33 pp. (With Cava sangría)



Capacity

SEATED LUNCH OR DINNER

- > Sand terrace: **74 ppl.**
- > Full terrace : **110 ppl.**
- > Interior: **46 ppl.**

STANDING LUNCH OR DINNER

- > Sand terrace: **113 ppl.**
- > Full terrace : **167 ppl.**
- > Interior: **69 ppl.**



Sample fandangueros menus

MENU 1:

For sharing:

- > Bread with tomato + 5 Jotas Iberian ham
- > Fried crispy small fish, fresh from the fisherman's boat with lemon aioli
- > Grilled octopus with roast onion slices and Fandango sauce with a spicy touch

- > Fillet of sea bass with celeriac and fennel cream
- > Grilled pineapple, mascarpone cream, caramel and mint

Approx. price €77

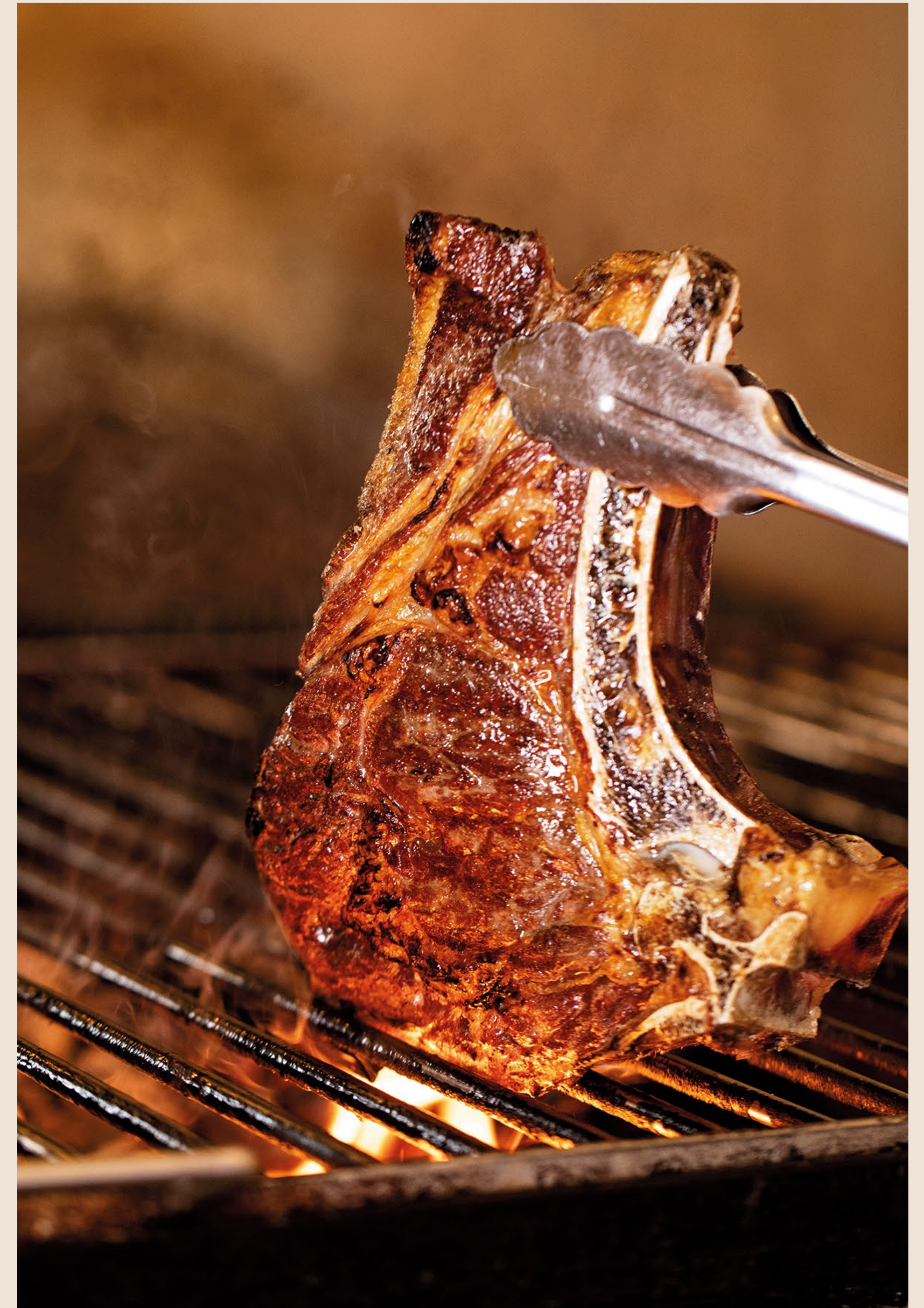
MENU 2:

For sharing:

- > Bread with tomato + 5 Jotas Iberian ham
- > Croquettes
- > Salad with home-grown tomatoes, toasted bread, crunchy onion, almonds and burrata with tomato vinaigrette
- > Grilled clams, with a garlic and chili emulsion
- > Aged-beef chop “Vacum” accompanied with piquillo peppers and “papas arrugas” or wrinkled potatoes

- > Crispy puff mille-feuille pastry with vanilla cream and yoghurt ice cream

Approx. price €100



Sample fandangueros menus

MENU 3:

For sharing:

- > Bread with tomato + 5 Jotas Iberian ham
- > Croquettes
- > Fried crispy small fish, fresh from the fisherman's boat with lemon aioli
- > Fandango Kale salad with crispy free-range chicken, trocadero lettuce, avocado and mango chutney

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- > “Senyoret” rice or peeled seafood paella or
 - > Black fideuá with cuttlefish and langoustines from the island
 - > “La Viña” or Basque Burnt Cheesecake

Approx. price €82

MENU 4:

For sharing:

- > Bread with tomato + Lopez hand-rubbed anchovies.
 - > Mediterranean bluefin tuna slices, black garlic and garum aioli, sesame vinaigrette and “piparra” or pickled green pepper mayonnaise
 - > Grilled octopus with roast onion slices and Fandango sauce with a spicy touch
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- > 5 Jotas grilled Iberian pork shoulder with roast peppers
 - or
 - > Grilled turbot loin with citrus sauce and vegetable chips
 - > Grilled pineapple, mascarpone cream, caramel and mint

Approx. price €88



Sample fandangueros menus

MENU 5:

For sharing:

- > Bread with tomato + Lopez hand-rubbed anchovies.
- > Salad with home-grown tomatoes, toasted bread, crunchy onion, almonds and burrata with tomato vinaigrette
- > Rock mussels with a touch of lemon and white wine

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- > Formentera lobster rice dish
 - > Red shrimp rice dish
 - > Lemon tart Fandango version

Approx. price €93

CHILDREN'S MENU:

- > Bread with tomato
- > Croquettes
- > Gourmet burger with country-style potatoes
- > Veal scalope with country-style potatoes
- > Ice-cream

Approx. price €55





Additional Services

> 5 Jotas ham with master ham carver

€ 1,650

> Selection of cheeses **€ 550/**

€ 55 pp.

€ 11/ extra pp.

> Oyster shucker: **€ 550** / 50 oysters. **€ 55** 10 extra oysters.

> Dj:

€ 550

> Free bar:

€ 22 / per hour quality brands.

€ 27.50 / per hour premium brands.

Both options include Mojitos.

> Welcome glass of Cava (or toast):

€ 6.5 pp.

> Welcome glass of Mailly Champagne:

€ 13 pp.

> Welcome cocktail (Americano, Mojito, Bandarra spritz, Aperol spritz, Bloody Mary):

€ 11 pp.



FANDANGO FORMENTERA

Avda Miramar, 1

Es Pujols – Formentera

<https://fandangoformentera.com/>

Tel.: +34 971 32 85 99

Opening hours: 13:00 – 3:00h

@fandangoformentera

For more information:

eventos@fandangoformentera.com