Fandango
FORMENTERA

RAW DISHES FROM THE SEA AND THE MOUNTAINS

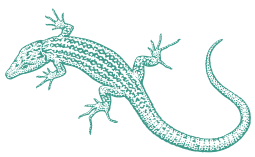
Gillardeau oysters, served raw	7€
Gillardeau caviar oyster	12€
Gilda Fandanguera (1 pc)	6€
100% acorn-fed Iberian ham, hand-carved, Altanera brand	32€
Steak tartare brioche with caviar (1 pc)	25€
Anchovy loin with stracciatella and croissant bread (2 pcs)	12€
Beef tenderloin vitello tonnato	28€
T-bone steak carpaccio with truffle and Parmesan	21€
Langoustine carpaccio with its essence and pine nuts	35€

TO START ENJOYING YOUR DINNER

Basket of bread with hanging tomato, olive oil, and garlic	8€
Crispy fried fish from the local fishing boat	28€
Rock mussels with their A touch of lemon and white wine	20€
Iberian ham croquettes (4 pieces)	14€
Red prawn croquettes (4 pieces)	14€
Grilled clams with garlic and chili emulsion	28€

FROM THE GARDEN

Fandango Kale Salad (with crispy grilled free-range chicken, trocadero lettuce, avocado, mango, and citrus vinaigrette)	25€
Free-range tomato salad with toasted bread, crispy onions, almonds, and burrata	25€
Flame-grilled eggplant with black olives and capers, fried onions, and feta cheese	20€
Grilled leeks with sobrasada, honey, and Parmesan	20€



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FORMENTERA LOBSTER

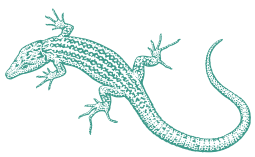
OUR FANDANGO-STYLE LOBSTER SEQUENCE	265€/Kg
Lobster gazpacho with garnish Grilled	
Lobster head with Lourdes water and caviar	
Rice with lobster, fried eggs, and Padrón peppers	
Fried lobster with eggs, sobrasada, and crispy potatoes	195€/Kg
Breaded lobster on embers	195€/Kg
Dry rice with Formentera lobster (2 people) *(Minimum 400 grams per person). Extra rice per person +€15*	195€/Kg

MEDITERRANEAN BLUEFIN TUNA

Broken eggs with Mediterranean bluefin tuna	30€
Tuna tartare bikini with wasabi mayonnaise, avocado, and tobiko roe	20€
Slices of Mediterranean bluefin tuna belly	30€
Grilled bluefin tuna rice with confit cherry tomatoes	38€
Tuna tiradito with yellow chili tiger's milk and coconut	30€

FROM THE COUNTRY BOAT

Grilled island octopus (with roasted onion flakes and Fandango sauce with a touch of spice)	30€
Beach squid "La Bruta" grilled on our grill	30€
Grilled Formentera red prawns	28€/100g
Grilled Formentera langoustines	28€/100g
Local lobster Grilled lobster with its own juices	150€/Kg
Fried Spanish lobster with eggs, sobrasada, and crispy potatoes	150€/Kg
Lobster rice, soupy or dry (2 people) *Extra rice per person +15€*	150€/Kg



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GRILLED OVER THE COALS

FISH AND SEAFOOD

Sea bass Guetaria-style	75€/Kg
Grilled turbot Guetaria-style	85€/Kg
Fish from Ilaut *(Red scorpionfish, John Dory, dentex, snapper) *Price according to market*	120€/Kg

MEATS

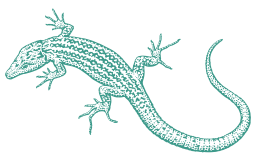
100% Iberian pork shoulder with vegetables	32€

SELECT MEATS

Aged ribeye steak	90€/Kg

SIDE DISHES

Homemade fries	6€
Peppers from Piquillo peppers confit in olive oil	6€
Fried Padrón peppers	6€
Rioja peppers from Tricio, wood-roasted	7€
Grilled broccoli with tomato pesto	12€



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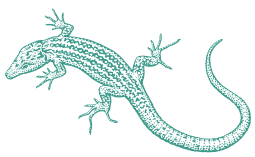
TRADITIONAL AND MODERN RICE DISHES

Dry red rice with carabineros prawns	42€
Dry rice with ribeye steak and piquillo peppers	45€
Rice with 100% acorn-fed Iberian pork shoulder, bimi, cauliflower, and broccoli	35€
Black fideuà with cuttlefish and Formentera prawns	32€
“Senyoret” rice with prawns and cuttlefish	30€
Valencian paella with chicken and rabbit, “The Traditional”	30€
Rice with lamb chops cooked over vine shoots and Tricio peppers	45€
Rice with Iberian pork jowl and caviar (5g of Caviar per person)	50€

**All our dry rice dishes are served in the center of the table with a wooden spoon. Minimum two people. Price per person.*

FRESH PASTA

Fresh tagliatelle with clams, garlic, and chili	30€
Fresh tagliatelle with ricotta bisque and red prawn	32€
Short pasta with local lobster and coral sauce (2 people)	150€/Kg



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DESSERTS

Fresh fruit on crushed ice	16€
Melting tiramisu	15€
Grilled pineapple, mascarpone, caramel, and mint	12€
Fandanguera cheesecake	12€
Chocolate, bread, extra virgin olive oil, and salt	12€
Mango, passion fruit, and coconut	12€

