



GUSTO

Ibiza bay

WITH NIEVES BARRAGÁN

“LA HISTORIA”

Michelin-starred chef, Nieves Barragan Mohacho, and her team take us on a culinary journey around Spain without leaving Ibiza Bay. Honest, wholesome Spanish food with a focus on the freshest, highest quality, local ingredients, Gusto showcases the best of Spanish cuisine in Chef Barragan’s signature style. Traditional, yet elevated food, infused with Nieves’ warm personality, is the perfect match for Ibiza Bay’s free-flowing, laidback style.

As Nieves says in her own words, “The word Gusto - which is all about taste, pleasure, feeling at ease and at home - feels so fitting. It is exactly how I felt when I first came to Ibiza and how I hope our guests will feel too.”

i Un gusto teneros en casa amigos !

ESPERAMOS
QUE SEA
DE TU

GUSTO!



VINOS A DEGUSTAR

WHITE WINES

	Glass	Bottle
Menade, <i>Rueda</i> Verdejo	9	42
Flysch, <i>Getariako Txacolina</i> . Ondarrabi Zuri	10	45
Attis lias finas, <i>Rias Baixas</i> Albariño	14	64
Vicent Grall Silex, <i>Sancerre</i> , Sauvignon Blanc	16	75
Observador, <i>Rias Baixas</i> Godello, Albariño	18	84
Clos Sous le Chateau Domaine Bohrmann, <i>Saint Roman</i> Chardonnay	26	128

ROSE WINES

Can Sumoi, <i>Penedés</i> Sumoll, Parellada, Xarel-lo	9	42
Sasesibo, <i>Ibiza</i> Syrah, Monastrell	13	55
Lou de Peyrasol, <i>Provence</i> Cinsault, Grenache, Syrah, Vermentino, Tibouren	16	74

RED WINES

Cambio de Tercio, <i>Valencia</i> Bobal	9	42
La Montesa, <i>Rioja</i> Garnacha	13	59
12 Volts, <i>Mallorca</i> Callet, Fogoneu, Syrah Cabernet Sauvignon, Merlot	15	65
San Cobate, <i>Ribera del Duero</i> Tempranillo	14	62
Bourgogne Lupé-Cholet, <i>Bourgogne</i> Pinot Noir	18	84

APPETIZERS

Gordal Olives, Orange, Oregano 9 € Almonds 4 €
Paletilla Ibérica de Bellota 48 € Sangría con Gusto 23/55 €

PLATITOS

Adobo Olives	6 €
Pan con Tomate, Cecina de León	12 €
Gazpacho	12 €
Ham Croquetas, Manchego Cheese	14 €
Camarones, Fried Egg	16 €
Bluefin Tuna, Avocado, Lime	24 €

Tortilla Melosa, Crisp Fried Artichokes	24 €
Confit Octopus, Potatoes, Mojo Rojo	32 €
Arroz Caldoso, Mediterranean Red Prawns	45 €

Payes Chicken pintxo moruno	18 €
Presa Ibérica, Mojo Verde & Piquillo	42 €
Ribeye, Chimichurri Sauce	48 €

Roasted Aubergine, Anchovie Emulsion	22 €
Baby Gem Salad, Manchego Cheese, Pine nuts	18 €
Baby Potatoes, Mojo Picón	16 €
Tomate, Ventresca, Cucumber Salad	18 €

DESSERTS

Chocolate Cheesecake	20 €	Coconut Ice Cream, Lime	18 €
Brioche, Amaretto & Coffee Toffee Ice Cream	16 €		
Strawberries, Liquorice, Mascarpone Cream	18 €		

COCKTAILS

Sangría con Gusto

Red wine, Fresh Fruit & Brandy

23/55 €

Cucumber Aperitivo

*Grey Goose Vodka, Aperol,
citrus & Fresh cucumber*

19 €

Pink Peach

*Rum Bacardi Carta Blanca,
Peach Liquor, Maraschino, Rose Petal*

20 €

Summer Vibes

*Grey Goose Vodka, Lychee Liquor,
Apple juice, Vainilla*

22 €

Mojito de Ibiza

Hierbas de Ibiza Liquor, citrus & Ginger

18 €

Whisky Sour & Hibiscus

Four Rose Whisky, Hibiscus Liquor, Citrus

20 €

Full Moon

*Padrón Silver Tequila, Frangelico,
cacao Liquor, double cream*

21 €

CERVEZAS

BEERS

Alhambra Caña	9 €
Alhambra 0,0%	8 €
Talaia PALE ALE, Ibiza	10 €

VERMOUTHS

White, Can Rich, Ibiza	12 €
Red, Petroni, Galicia	10 €

BUBBLES

<i>Champagne Ruinart Brut</i>	33/155 €
<i>Champagne Rose Perrier Jouet</i>	45/215 €
<i>Gramona la Cuvée</i>	14/65 €
<i>Raventos de Nit Rose</i>	15/78 €

CAVIAR

GEM Caviar, Beluga 000	30g 190€
	60g 315€

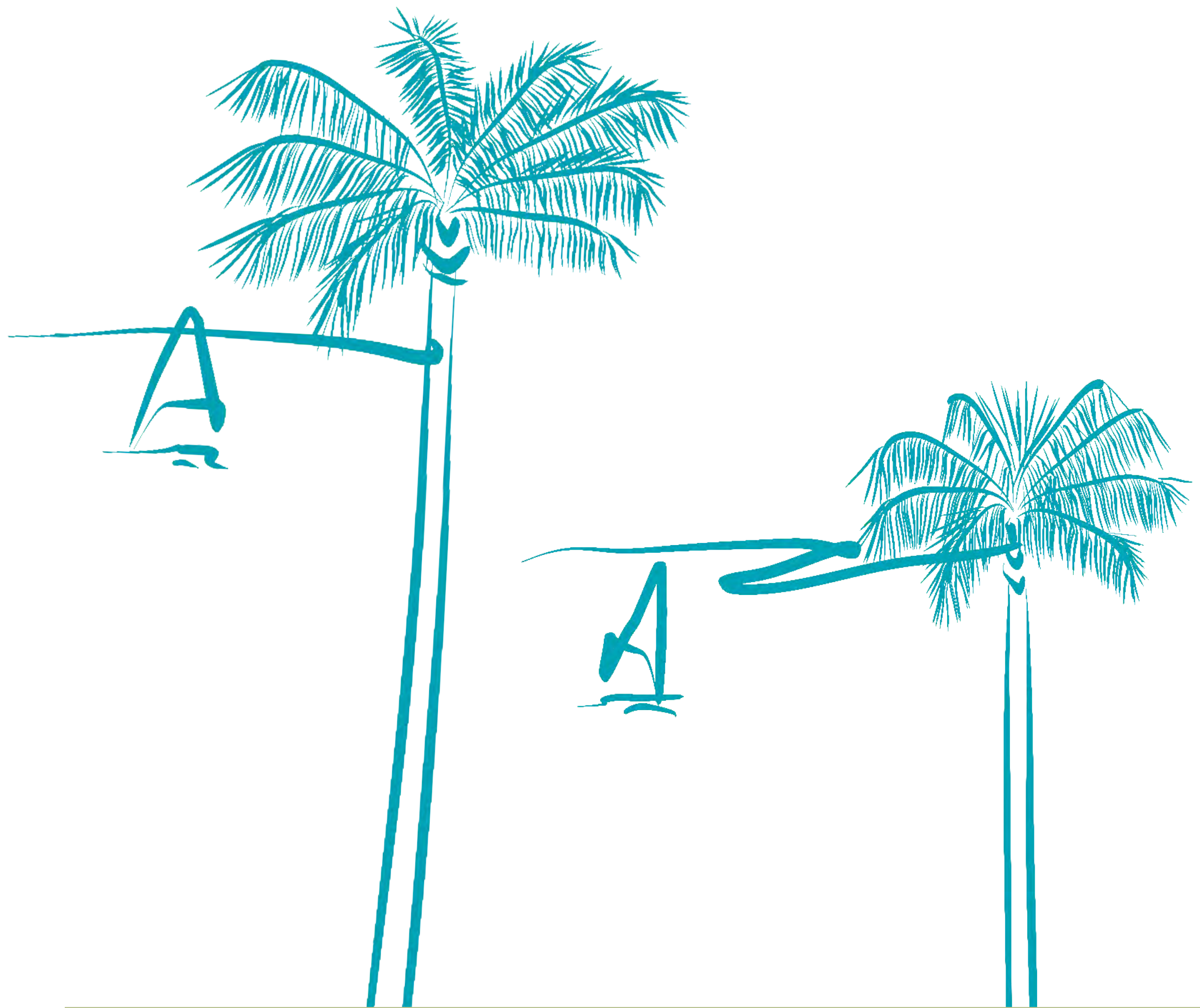


ESPERAMOS

QUE TE

HAYA

GUSTADO!



ABOUT NIEVES

Bilbao born Nieves Barragan Mohacho, is known for her innovative take on traditional Spanish food. Her passion for cooking stems from the countless hours spent in the kitchen with her mother.

After honing her skills in restaurants across Spain and in the UK, including the eponymous Barrafinna, Chef Barragan opened her restaurant Sabor - one of the capital's most sought after dining destinations which earned her a Michelin star, and which has received critical acclaim for its authentic, flavourful dishes. This summer, Gusto at Ibiza Bay marks Nieves' first return to her Spanish roots.

i Esperemos que os guste !

