

La *Posidonia oceanica* is the longest-living species in the biosphere

Researchers at the Spanish National Research Council (CSIC) found a clone of *Posidonia oceanica*, an endangered native marine species of the Mediterranean, in the Pityuses area that was 100,000 years old. These results make the species the longest living in the biosphere.

Posidonia, the key to resisting climate change

An international team that includes the Spanish National Research Council (CSIC) discovered that the underwater meadows can store twice as much carbon as the planet's forests: On average. a tropical forest stores around 300 tons per hectare, while the Posidonia oceanica around our coasts can trap up to 830 tons of carbon in a hectare of soil, which means that they are essential deposits of organic carbon for the planet, the result of accumulation during thousands of years.

The meadows of *Posidonia oceanica* in the Pityuses is the place where the scientists of the CSIC have found the greatest concentration of carbon. They warn that "it is essential to preserve and restore these underwater meadows to maintain their capacity as a sink for CO2".





Posidonia protects the seabed

The meadows perform many functions, but that of fixing the seabed, absorbing the undertow and wave motion is one of the most important. They also protect the coastline from erosion.

Posidonia protects the beaches

One common feature of Mediterranean coastlines is the remains of Posidonia oceanica that build up just above the tide mark. The material builds up during the winter and provides an essential environmental benefit. It ensures the protection and regeneration of the beach sand and the coastline.

Posidonia protects sea life

The Mediterranean is a vital environment for biodiversity, with many different species, including sea turtles. The new nests that have been made sporadically in Ibiza are a remarkable event and local bodies, such as CREM, among others, are working to rescue and protect the turtles to ensure their survival.

The organizations involved in protecting the sea and the habitat of Posidonia includes the Ibiza Fishing Fleet, which is a pioneer in defending the sustainability of the Mediterranean. The professional fishing sector in Ibiza strives to maintain the islands traditions and culture, to maintain the fishing industry there through sustainability criteria to prevent the overfishing of the sea's resources.

More information:

https://www.asociaciontursiops.org https://www.elsnostresdofins.com/

Use this bidi code to listen to the dolphins



The organizations involved in protecting the sea and the habitat of Posidonia includes the Ibiza Fishing Fleet, which is a pioneer in defending the sustainability of the Mediterranean. The professional artisan fishing sector in Ibiza maintains the island's traditions and culture and is organized to prevent the overexploitation of the sea.

Posidonia protects you

Just like our terrestrial forests, the meadows of Posidonia can trap and sequester a significant amount of atmospheric CO2, helping to reduce the amount of this greenhouse gas and to regulate the planet's climate, according to the International Union for the Conservation of Nature (IUCN).







Live the Posidonia (2017-2022)

In 2017, Ibiza Town Council organised the first edition of 'Live the Posidonia', a programme of activities organised with the aim of raising awareness of the importance of the *Posidonia oceanica* meadows, which form part of the declaration of Ibiza as a World Heritage Site.

In 2017, this programme received the international 'Alimara' prize in the responsible and sustainable tourism category, awarded by the Campus de Turismo, Hostelería y Gastronomía CETT-UB, with the support of Salón de Turismo B-Travel. Rafa Ruiz, the mayor of Ibiza, collected the award in the 34th Gala Awards Ceremony in recognition of the 14 best national and international tourism campaigns.

The second edition, held from July to September 2018, extended the activity programme and in 2019 it was extended again, to December 4th, which was the 20th anniversary of the declaration of the meadows as a World Heritage Site.

The fourth edition of the programme, in 2020, documented the flowering of the Posidonia; presented the first "Live the Posidonia" photographic competition and included educational and awareness-raising activities.

Also in the fifth edition in 2021, the programme was expanded with the participation of schoolchildren in the new educational project 'Posidònia Power kids" and a total of 90 pupils from the third year of primary school in Sa Graduada and Nuestra Señora de la Consolación schools in Eivissa performed the show 'Posidònia Power Kids' in Plaza Albert i Nieto.

In 2022, when the programme reaches its sixth edition, sustainability, the protection of biodiversity, as well as raising awareness of the importance of protecting Posidonia against climate change continue to be major challenges, in a challenge shared with Denia and Cambrils.

Nature

'Live the Posidonia' offers dives to the Posidonia area to capture images of this timeless plant, as well as kayak visits and paddle surf activities at the beaches of Ses Figueretes, Talamanca and Platja d'en Bossa. All these activities are free and fully respect the protocols and security measures established to deal with Covid-19. This year will see the addition of new ecotourism activities.

Education

The Environmental department has prepared new educational and awareness activities in collaboration with local groups and the professional sector.

Art

The Posidonia is also hailed as part of the natural and cultural heritage of Ibiza through the work of the jewellers Elisa Pomar and Enric Majoral. From their workshops in La Marina, they also take part in the programme via collections in which they reveal their own artistic interpretation of the seabed and perception of the Posidonia as a jewel that we must all conserve.

Gastronomía

Posidonia is also at the heart of the tribute paid by local restaurants, which will offer a variety of dishes for everyone in order to raise awareness of the unique ecosystem that is the Posidonia, home to a wide variety of species. The fishing sector of Ibiza and the brand guarantee 'Peix Nostrum', which works to highlight the quality of the island's fish, are also joining this initiative. The United Nations General Assembly has declared 2022 the International Year of Small-scale Fisheries.







Underwater photography 'Posidonia, a thousand-year-old seagrass

Scuba Ibiza | 971192884 | info@scubaibiza.com

Departing from: Marina Botafoc.

Places available on each dive: 12.

Requirement for participation: Give your images to the "Live the Posidonia" programme and share images of the dives and seagrass with the hashtag #lbizaPosidonia #EivissaPosidonia.

These photos will form part of a virtual exhibition as part of the "Live the Posidonia" program.

Free activity.

Dates:

Saturday 24th September. Time: from 3 pm to 6 pm

World Clean Up Day beach cleaning championship. Six pairs of certified divers will work as a team to clean the seabed in the waters of the municipality of Eivissa. The spot will be chosen between Talamanca, Figueretes and Platja d'en Bossa depending on the sea conditions. The team that removes the most rubbish will win a prize, consisting of two vouchers for a double dive with their own equipment with Scuba Ibiza. Participants will also photograph the impact of dumping and waste on Posidonia.

Requirements: Be a certified diver and be able to dive with a buddy without the supervision of a divernaster/instructor. Share images of the dive on social media with the hashtag #lbizaPosidonia #EivissaPosidonia and participate in the photo contest with at least one image.

Protective gloves and mesh bags to collect rubbish will be provided for participants.









Saturday 8th October. Timetable: from 3 pm to 6 pm.

Diving and snorkelling baptisms for families, hotel and/or restaurant employees and/or people who want to discover Posidonia and do not know how to dive. Children from 12 years old.

Requirements: Share images of the dive on social networks with the hashtag #lbizaPosidonia #EivissaPosidonia and participate in the photo contest with at least one image.

Saturday 22nd October. Timetable: from 3 pm to 6 pm.

Photography Competition "Viu la Posidonia". Aimed at expert photographers to capture and document the flowering of Posidonia and the impact of climate change on the meadow, for scientific purposes.

Requirements: Submit a maximum of 3 images related to Posidonia oceanica. Respect the competition rules. Share images of the dive on social networks with the hashtag #lbizaPosidonia #EivissaPosidonia and participate in the photo contest with at least one image.

The first prize consists of a voucher for a double dive with own equipment with Scuba Ibiza; the second prize consists of a voucher for 1 dive with own equipment with Scuba Ibiza.

Saturday 5th November. Timetable: from 9:30 am to 1 pm.

Photography Competition - "Viu la Posidonia". Aimed at expert photographers to capture and document the evolution of the Posidonia bloom and the impact of climate change on the meadow.

Requirement: Share images of the dive on social networks with the hashtag #lbizaPosidonia #EivissaPosidonia. Each participant may submit no more than 3 photos. You must comply with the rules of the event

The first prize consists of a "Voucher for a double dive with own equipment with Scuba Ibiza; the second prize consists of a voucher for 1 dive with own equipment with Scuba Ibiza.









Nature



Family kayak trip to the Posidonia in ses Figueretes

Anfibios Ibiza, diving and nautical sports

Aimed at: Families with children, from 8 years of age.

Departing from: Figueretes beach. In front of the jetty to Formentera.

Places available in each activity: 20. Each kayak is for double use.

Free activities.

Book places: Ibiza Tourism

971 399 232 | informacioturistica@eivissa.es

Canoe excursion, complemented by snorkelling with fins and snorkel and the possibility of using a camera for underwater photography.

Dates:

Friday 23rd September and Sunday 25th September. Timetable: from 11 am to 1 pm.

Saturdays 8th and 22nd October. Timetable: from 11 am to 1 pm.





Kayak & snorkel tour in Talamanca

Kayak Ibiza

Aimed at: General public.

Departing from: Talamanca beach, in front of the toilet and shower area.

Places available in each activity: 20. Each kayak is for double use.

Free activities.

Book places: Ibiza Tourism

971399232 | informacioturistica@eivissa.es

Participants will be able to learn paddling techniques in a safe environment, guided and supervised by highly qualified instructors. Personalised attention is offered in several languages: Catalan, Spanish, English, Italian and French.

The activity allows participants to enjoy the sea and the coast, learn about *Posidonia oceanica* and its marine ecosystem and also identify marine flora and fauna, with aquatic guides and other educational materials provided by the *Grup d'Estudis de la Naturalesa* (GEN).

Dates:

Saturday 24th September: World Clean Up Day. Timetable: from 10 am to 1 pm.

Saturday 1st October and Wednesday 12th October. Timetable: from 10 am to 1 pm.

Sundays 9th, 16th and 23rd October. From 10 am to 1 pm.









Paddle Surf Posidonia in platja d'en Bossa

Anfibios Ibiza, diving and marine sports.

Departing from: D'en Bossa beach (jetty in calle Ses Figueres, next to the Bar Albatros and the hotel Sirenis 3 Carabelas).

Places available in each activity: 16. Each kayak is for double use.

Free activities.

Book places: Ibiza Tourism

971 399 232 | informacioturistica@eivissa.es

Dates:

Saturdays 1st and 29th October. Timetable: from 9,30 am to 12 pm.



Paddle Surf Posidonia in Talamanca

SUP Ibiza

Aimed at: General public. to all ages, from 12 years old and up. The excursion includes an introductory paddle surfing lesson.

Departing from: Talamanca beach, in front of the toilet and shower area.

Places available in each activity: 20. Each kayak is for double use.

Free activities.

Book places: Ibiza Tourism

971 399 232 | informacioturistica@eivissa.es

Dates:

Saturday 24th September. Timetable: from 5 pm to 7:30 pm World Clean Up Day.

Sundays 2nd October and 30th October. Timetable: from 12 pm to 1:30 pm.

 $We dnesday 12 th \, October \, (Pilar's \, Day). \, Timetable: from 12 \, pm \, to \, 1:30 \, pm.$

Saturdays 5th and 12th November. Timetable: from 12 pm to 1:30 pm.









Posidonia and the stars

The light of the waxing moon can explain the relation between this body and the growth of Posidonia and the tides.

This activity is aimed at a family audience, with a minimum age of 6. The stars can also be observed using a telescope.

Activity led by Teresa Mari, biologist, doctor in environmental management and Starlight astronomy instructor.

Places: 30

Free activities.

In the event of adverse weather forecasts, the activity may be cancelled or an alternative date may be proposed to those who have booked a place.

*It is recommended to bring a mat or towel for those who wish to lie on the ground to observe the night sky

Book places: Ibiza Tourism

971 399 232 | informacioturistica@eivissa.es

On giants of the sea and sky

Could Posidonia exist on Saturn? What would happen to our marine ecosystems if Jupiter had been a little bigger and we had two stars in the Solar System? This astronomy session will allow us to understand the set of factors that have made the existence of Posidonia meadows possible. We will enjoy observing Jupiter and Saturn with an astronomical telescope.

Date:

Saturday 24th September. Timetable: From 9:30 pm to 22:30 pm

Place: S'Illa Grossa









Moon and Posidonia Night

On the occasion of International Moon Observation Day, which is celebrated on 1st October, we will learn about the origin of the Moon and its key role in the appearance of life on Earth. We will understand the need for our satellite to sustain life as we know it and also Posidonia. We will comment on the appearance of the tides and how they have been changing up to the present day. We will observe the craters of the Moon with a telescope.

Date:

Saturday 1st October, Timetable: From 9:30 pm to 22:30 pm

Place: Talamanca









Turning off the lights: light pollution

This session is devoted to the serious problem of light pollution at many different levels. We will discuss the effect of this type of pollution on the biological rhythms of marine plants. We will discuss the consequences for seabirds in their migrations. We will recognise the stars that are still observable from the city and we will become aware of how artificial light progressively isolates us from knowledge of the night sky and the whole Ibizan culture associated with the stars.

Date:

Saturday 22nd October. Timetable: From 9:30 pm to 22:30 pm

Place: Talamanca











6 Ecotourism



The Posidonia among the gods of the sky

This session is devoted to the serious problem of light pollution at many different levels. We will discuss the effect of this type of pollution on the biological rhythms of marine plants. We will discuss the consequences for seabirds in their migrations. We will recognise the stars that are still observable from the city and we will become aware of how artificial light progressively isolates us from knowledge of the night sky and the whole lbizan culture associated with the stars.

Date:

Saturday 19th November. Timetable: From 20:30 pm to 21:30 pm

Place: s'Illa Grossa









Sailing among the stars and Posidonia

December 4th marks the anniversary of the declaration of Eivissa, Biodiversity and Culture, as a World Heritage Site, which includes Posidonia. On this occasion, we will dedicate the session to examining the threats that Posidonia and all the fauna that find its habitat are currently suffering. We will discover current tools to orientate ourselves with the night sky in a highly anthropized environment, and we will observe the stars that the night sky allows us, with a telescope.

Date:

Saturday 3rd December. Timetable: From 20:30 pm to 21:30 pm

Place: Talamanca









Guided circular tour ses Feixes- Posidonia

Amics de la Terra proposes a guided route to discover the natural heritage of Ibiza, starting at Talamanca beach, going to Ses Feixes and returning back to the beach.

On this route, the participants will discover the history of the wetlands, observe the flora and fauna, and at the beach they will see the remains of Posidonia oceanica and learn about its vital function in protecting biodiversity, the sand on our beaches and the coastline. The contribution of an environmental expert will explain the essential role of ecosystems in countering climate change.

Activity aimed at: families with children from the age of 10.

Languages: Catalan, Spanish, English and German.

Places: 20

Free activity.

Book places: Amics de la Terra | www.amicsdelaterraeivissa.org

Dates:

Sundays 23th October and Sunday 6th November.











Education



Posidonia Power Kids

Plastic pollution is and increasingly worrying development. Studies suggest that unless we change our consumer habits, there will soon be more waste than fishes in the sea.

This is why GEN-GOB is organizing a major clean up day, in collaboration with schools, in the natural spaces of the municipal area, so that the participants can get a real idea of the amount of contamination there is in their local environment.

The collection and classification of waste will follow the protocol laid down by the Spanish National Research Council (CSIC) and the framework of the Citizen Science Sea Observatory Platform.

After this day of cleaning and analysing the refuse, there will be a creative art and environmental workshop for reusing the waste to make instruments for the musical "Posidonia Power Kids" with original music and script, with the participation of pupils from the third year of primary school, under the direction of musician Albert Oliva. Our natural spaces will have a new defender, a new superhero who will prevent attacks on the environment thanks to her friends, the children.

This show, in which the children will be the actors, will be a new creation and the soundtrack to the defence of the Posidonia and the sea.

All children participating in these activities will receive a 'posidonia power' kit and educational material to work on marine biodiversity.

This project will be run by GEN-GOB and Albert Oliva from September to December.

Book places: educacio@gengob.org











Disclosure



Live the Posidonia at Can Casals 'Posidonia and climate change'

Date: Sunday 6th November. Timetable: from 11 am to 1 pm

Place: Casa payesa de Can Casals | carrer Músic Fermí Marí 34

Programa:

11 am Presentation of the video 'Viu la Posidònia' and the virtual exhibition of photographs.

Jordi Salewsky, Councillor for the Environment.

11.15 am The flowering of Posidonia, an event of nature

Divers who have participated in the dives in 2020, 2021 and 2022, share their experiences and show spectacular photographs of the millenary plant and its biodiversity.

Participants:

- · Marisol Torres, biologist
- · Paulo Peixoto, Scuba Ibiza
- · Xavier Más, biologist and underwater photographer
- · Adrià Mas, student
- · Joan Pereyra, diver and underwater photographer
- · Balma Albalat, GEN GOB

12.00 pm Posidonia, a natural solution to combat climate change.

Óscar Serrano, researcher at the Centre for Advanced Studies in Blanes (CE-AB-CSIC), will explain the conclusions of the international study with the participation of CEAB-CSIC that has analysed the potential of blue carbon ecosystems to act as carbon sinks. He will also explain the importance of Posidonia in the conservation of marine biodiversity.

Karina Inostroza, researcher at the Centre for Advanced Studies in Blanes (CE-AB-CSIC), has conducted studies on Posidonia in Australia and will compare the functions of Posidonia and its biodiversity in both parts of the world.

Art versus plastic

Workshop aimed at families to give a second life to objects taken from the

Timetable: from 11 am to 1.30 pm

Company: Anfibios Ibiza

The activity will encourage reflection on how to achieve more sustainable communities, with responsible production and consumption, how we should get involved in climate action and the importance of protecting underwater life. This is a collective work, which will be organised in small groups or family units to give shape to the final work, which will consist of a collective mural.











Posidonia Futur First Posidonia Futur **Technical Conference: Preservation,** innovation and sustainability

Date: Saturday, 26th November. Timetable: from 9 am to 1.30 pm

Place: Sede COAIB Demarcació Eivissa i Formentera | C. Pere Tur, 3

Free entry

Conference with the participation of experts from various fields, coordinated by the architect Sílvia Sánchez, who will address the following aspects:

- · Preservation and management: What is being done and what could be done for preservation, how the surplus is managed for reuse and how it is being managed in other Mediterranean towns.
- · Experiences and current uses: Real applications of Posidonia in the areas of construction and agriculture. Pilot experiences.
- · Innovation, projects, new uses: Proposals and innovation studies for the future of Posidonia.





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International Year of Small-Scale **Fisheries**

The United Nations General Assembly has declared 2022 as the International Year of Small-scale Fisheries, with the slogan "Small scale, big value".

In addition, on 21 November, World Fisheries Day is celebrated as a tribute to fishing communities around the world, with the aim of highlighting the importance of fishing activity for human life, promoting sustainable, sustainable fishing and healthy marine ecosystems.

On this occasion, a day is organised to learn about the work of the artisanal fishing fleet of Eivissa, in the year that marks the 100th anniversary of the Cofradía de Pescadores de las Pitiüses (Fishermen's Guild of the Pitiüses).

At this open day, information will be provided on the working system of the artisanal fleet, the challenges they face and their commitment to maintaining the sustainability of the sea, explanations which will be accompanied by a Peix Nostrum tasting.

Open day at the **Brotherhood** and tasting session

Friday 4th November. Timetable: from 11.30 am to 1 pm

















Posidonia, inspiration for artists Elisa Pomar: The evolution of Ibiza's essence

Heiress to the centuries-old lineage of Ibizan jewellers par excellence, with her imagination and boundless creativity Elisa Pomar has managed to revolutionise traditional island jewellery and make it transcend to an international level of the first order. Her unmistakable jewellery, rounded and with a marked baroque aesthetic, are the favourites of great personalities, authentic aesthetic references on an international level. The love instilled in Elisa as a child for the Pitiüsas Islands and their terrestrial and underwater ecosy tem knows no bounds and continues to inspire all her work. The Ibizan jeweller is a staunch defender of the island's ecosystem and the natural diversity of Ibiza and Formentera is present in many of her pieces, in which organic shapes inspired by the countryside and the sea abound. In this sense, in 2012 Elisa already dedicated a first exclusive collection to Posidonia. And in 2022 she is once again paying tribute to it with a new exclusive edition of 24k gold-plated silver turquoise pieces, which can be visited at her points of sale at Calle Castelar 1 and Vara de Rey 5.

www.elisapomar.es | 971 315 261 | shop@elisapomar.com Timetable: Monday to Friday, from 10am to 1.30pm and from 5pm to 8.30pm.

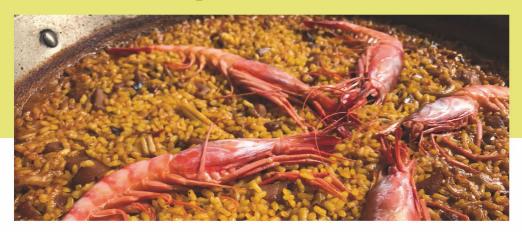
Enric Majoral: Posidonia, a jewel

Winner of the 2007 National Crafts Prize, he created his collection on Posidonia in 2001 and, since then, the submerged forest has become an essential factor in his artistic universe. With the slogan "Posidonia is a jewel", throughout his professional life Majoral has created unique pieces of small and large format, within the framework of constant research and reflection based on the conviction that jewellery is a cultural manifestation and that each handcrafted piece represents values and feelings. An artist committed to his environment, but also with an international dimension, who is exhibiting two pieces from the series 'Joies de sorra' in the permanent collection of the Museum of Arts and Design in New York.

Carrer d'Anníbal, 8 | 971 508 863 | www.majoral.com Timetable: Monday to Saturday 10.30 am to 2 pm and 4.30 pm to 9 pm



Gastronomy



Ca N'Alfredo

Paseo de Vara de Rey, 16 | 971 311 274

Opening hours: Tuesday to Saturday (non-holiday days) from 1 pm to 4 pm and from 8 pm to 11 pm .

Choose from:

'Catalina' salad of local product Fish and seafood salad, with fried bread crusts Grandmother's stew, with pulses and vegetables

Choose from:

Borrida de rajada Sofrit pagès Paella de ciego mixta (mínimum two people)

Choose from:

Assortment of Ibizan cheeses with dried figs, quince jelly and honey Assortment of Ibizan pastries

Price: 35€ (drinks not included)
Recommended: Ibizan wineries

Can Mosson by Guillemís

Avenida Pere Matutes Noguera, 80 | 971 39 44 60 Opening hours: Monday to Saturday from 1pm to 4:30 pm.

Choose from:

"Crostes" (crusty bread) salad and 'peix sec' (dried fish) Eivissa pumpkin with fried onion and croutons

Choose from:

"Huevos fritos payeses" (fried peasant eggs) with squid in its own ink and potatoes "a lo pobre"

Shoulder of lamb with Ibizan-style potatoes

"Greixonera" (ensaimada pudding) with bitter orange and frigola ice-cream

Price: 28€ (drinks not included)

Eat is Life

Avinguda de la Pau, 1 | 971 312 201 Opening hours: every Friday from 1 pm to 5 pm.

Seasonal fish + cereal + vegetal

Price: 13,90 / 15,90 €

Es Arcs

C/ Quartó de Santa Eulária, 2 (Es Vivé) | 971 302 807 Opening hours: Tuesday to Sunday (Monday closed), from 1 pm to 5 pm and Friday and Saturday night, from 8 pm to 11:30 pm. Advance booking is recommended.

Tuesday:

Salmorra (typical fish dish) with "arroz a banda" (minimun 2 people)

Price per person: 35€

"Fideuá" (seafood noodles) (minimun 2 people)

Price per person: 22€

Wednesday:

"Arroz de matanzas" (typical dish from Ibiza with porc, wild mushrooms and rice) (minimum 2 people)

Price per person: 18 €

Lobster stew with monkfish (minimun 2 people)

Price per person: 35€

Mixed paella (minimun 2 people)

Price per person: 22€

Thursday:

Large seafood (minimun 2 people)

Price per person: 32,50€

Bones with cabbage (minimun 2 people)

Price per person: 20 €

Friday:

Fish stew with "arroz a banda" (minimun 2 people)

Price per person: 35€

Saturday:

Rice with lobster (mínimum 2 people)

Price per person: 32€



© Gastronomy



Es Tast

Avenida Pedro Matutes Noguera, 57 | 971 305 845

Tapas:

Pickled Gerret Fried octopus

Price: 8,50€

Opening hours: Every day, from 8:00 pm to 11:00 pm.

Dish of the day:

"Raya" (fish) cannelloni

Price: 18 €

Opening hours: Mondays and Wednesdays, from 1 pm to $4\!:\!00$ pm.

Beans with "morena" (fish)

Price: 18€

Opening hours: Every day, from 8:00 pm to 11:00 pm.

Rice with "gerret" and cauliflower

Price: 12€

Opening hours: Every day, from 8:00 pm to 11:00 pm.

La Cava

Passeig de Vara de Rey, $4 \mid 971316074$ Opening hours: from Monday to Sunday, from 12:30pm until closing, at 11:30 pm. Until 31 October.

Croaker ceviche with sweet potato, corn and chilli

Price: 16€

La Gaia



Passeig de Vara de Rey, 4 | 971 31 60 74 Booking through the website: www.lagaiaibiza.com | lagaia@ibizagranhotel.com



With the city's first Michelin star and two Repsol suns, La Gaia offers a perfect fusion between haute cuisine and artistic expression at the service of the best local produce. A sensory and enveloping journey that appeals to all five senses and transcends gastronomy. A sustainable restaurant that bases its menus on locally sourced food. Mediterranean experience by Óscar Molina.

Tanit menu degustation

The "Tanit" tasting menu is the answer to the incessant search for excellence and sophistication. The result of chef Óscar Molina's curiosity and demand results in a dance of flavours whose true protagonists are the local products of the island of Ibiza, distributed among the 10 most iconic creations.

First encounters

Frozen mixed green with meringue Spicy tuna with pickled mustard seeds Pickled tomato and caviar

The main event

Ramen broth
Fresh Oyster (ají chili pepper | sweet potato | chalaca)
Crouton salad (sundried fish | bread | tomato)
Croaker fish tiradito (jalapeño | basil)
Marinated Beetroot (coconut | horseradish | cashed nut)
Scarlett Shrimp (codium seaweed| seafood foam)
Monkfish cheeks (black garlic mayonnaise)
Black rice (corn smut | cuttle¬sh | chile serrano)
Spicy Black Angus (aromatic herbs | fire roasted eggplant)

Afters

Ibizan meadow (apple| flower petals | jasmine tea) Pitiusas (pine essence | chocolate | citrus)

A sweet unboxing

Sesame seed & lime tile Passion fruit & vanilla Citrus & almond White chocolate Coffee meringue Forest bonbon



Gastronomy



Tasting menu Posidonia

The team at La Gaia has created a selection of 14 new dishes that fuse haute cuisine and creative expression, an authentic culinary journey adapted to the seasonality of local produce, combining sustainability and creativity.

First encounters

Frozen mixed green with meringue Spicy tuna with pickled mustard seeds Pickled tomato & caviar

The main event

Ramen broth

Fried Oyster(conger eel sabayon)

Roasted Ibizan red pepper (granite | its own juice | basil)

Seabass ceviche (green olive | romesco sauce)

Smoked sardine (lemon | codium seaweed | fennel)

Roasted fig (goat milk | honey)

Oven baked Beetroot(caviar | beurre blanc)

Grill mediterranean lobster (seagrapes | lobster tomalley | celery root)

Bones & salt emulsion(Chinese bun)

Balearic black porc(Cochinita pibil | artichoke)

Creamy local pork rice (wild mushrooms)

Ibizan lamb ("Josper" oven baked | aií rocoto)

Afters

Creamy avocado (jalapeño snow | keffir lime) Peach bavaroise (wild tarragon | Ibizan flowers) White chocolate ganache (naspberry | yuzu)

A sweet unboxing

Sesame seed & lime tile Passion fruit & vanilla Citrus & almond White chocolate Coffee meringue Forest bonbon

A special thank you to: Bodegas Can Rich; Ibiza Púnica Delicatessen Floral, Peix Nostrum cofradía de pescadores de Ibiza, Vicent Marí Serra "Palermet", quesería Ses Cabretes, Associació d'Apicultors d'Eivissa y Mariab.ceramics.

Mirador de Dalt Vila

Hotel Mirador de Dalt Vila Relais & Chateaux | Plaça d'Espanya, 4 | 971 30 30 45 Opening hours: from 1 pm 3:30 pm and from 7 pm to 11pm every day until 29 October.

Ibiza sobrasada butter
Ses Cabretes cheese and lemon gel ice-cream cut
Sirvia ceviche with chili tiger milk
Low temperature lamb with roasted aubergine
Kalamansi Royal, lemon financier and Ibizan herb air
Coffee and snacks

Price: 60€

Reart

Carrer de Castella, 9 | 871 036 575 Opening hours: Monday to Saturday, from 1 pm to 4 pm and from 8 pm to 11 pm.

Raw seaweed cured Sirvia, lemon kosho ferment and trout roe

Price: 28€

Sa Brisa Madrid

Avenida de Menéndez Pelayo, 15, en Madrid | 91 022 45 40 Opening hours: Every day of the week, from 1pm to 4 pm and from 8 pm to 11 pm.

Appetizers:

Ibizan "payesa" salad Bullit de Peix croquette

Main course:

Red prawn cannelloni with avocado Sirvia ceviche with passion fruit Bullit de peix Sa Brisa style: Traditional Ibizan fish stew, rock fish, potato and saffron all i oli with arroz a banda

Dessert:

Flaó: Creamy goat's cheese and mint tart with homemade Ibizan herb liqueur ice cream

Price: 42€

The menu includes a bottle of Can Rich wine (white or red) for every two people.



Gastronomy



Sa Nansa

Avenida 8 de Agosto, 27 | 971 318 750 Opening times: Tuesday to Saturday, in September and October, from 1 pm to 4 pm and from 8 pm to 10:30 pm.

Menu1:

Gerret in pickled sauce Rice with gerret and cauliflower Homemade Flaó

Price: 38€

Menu 2:

Red prawns with garlic, Ibizan potato chips and free-range eggs Fish in *salmorra* with *fideuá a banda* (seafood noodles)

Price: 58€

180º Ibiza Gastro Bar

Ed. Sud Ibiza Suites, Passeig ses Pitiüses, S/N | 971 41 27 57 | www.ibiza180.com Opening times: Monday, Wednesday, Thursday and Friday. Until 15th October. From 15th October: Mondays, Thursdays and Fridays. From 1:30 pm to 4:00 pm and from 8:00 pm to 11:00 pm.

Starter:

Foie Micuit with vermouth from Can Rich

Main course:

Red mullet in "suquet de peix" with vanilla potatoes and saffron

Dessert:

Chocolate sphere filled with carob apple and chocolate sauce

Price: 45€

A bottle of Can Rich Blanc D'Anfora for every two people. Water and coffee.

