

*Creativity is our motivation
The island will tell us
what to do*

Eating is insight...

Edwin is committed to the defense of local products. He knows that geography, climate and traditions mark the character of each cuisine: wherever he goes, he cooks what the land and the sea has to offer, creating unique menus. Whoever tastes them, connects with the environment through the palate. This method avoids food waste and contributes to mitigating the carbon footprint by reducing the importation of products. 1742 is a good example: the livestock breeders, farmers and fishermen who supply the restaurant are Ibicencan.

A fascinating journey in search of sustainability and authenticity.

Now, it's time to enjoy.

AMUSE

Gin & tonic pearl
Lemon & ginger shot
Tapioca & wakamé crisps
Watermelon tartar

LOCAL VEGETABLES

Gazpacho, kimchi,
smoky carrot & padron pepper

ZEELAND FRUITS DE MER

Spicy cocktail shells

POMME MOSCOVITE

Potatoes, sturgeon, seaweed & verbena
Extra caviar 10 gr. 50€, 30 gr. 130€

ROTJA

Artichoke, ajo blanco & estragon

IBIZAN SHRIMPS

Cuttlefish, zucchini, cacao & olives

GOAT

Aubergine, tomato, basil & huacatay

ES VEDRA

Orange, hierbas, espresso & almonds
Dutch cheeses instead of dessert 20€

<i>Menu</i>	275€
<i>Pairing wine of 3 glasses</i>	55€
<i>Exclusive pairing wine of 3 glasses</i>	120€