

*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€