

nela

with
*Óscar
Salazar*

Nela means “Pure”. Pure from the gastronomy to the carefully hand-crafted space and materials to the connection between people, culture, and traditions.

At Nela with Óscar Salazar, we celebrate the union of live-fire cooking with high-quality and carefully selected ingredients. Our restaurant, with its raw materials, warmth, and dynamic design, provides the perfect backdrop for gathering round the fire to share good food and drink with friends.

Bread and Extras

Focaccia with tahini, sour cream and chilli ^{G, D}
EUR 21

Focaccia homemade, oil and salt from Ibiza ^G
EUR 18

Per Unit

Focaccia and beluga caviar ^{G, D, F}
EUR 26

Mediterranean blue crab and caviar sandwich ^{G, CR, F, SY, SD, E, MU}
EUR 33

Seasonal mushroom and button mushroom fritters ^{G, E, D, SD, SY}
EUR 18

Thai-style donut with free-range chicken and coconut ^{G, SE, E, SY, MU}
EUR 17

Oyster, fermented chilli, smoked oil ^{ML, SE, SY, G, MU}
EUR 16

Raw and Cured

Ibérico Extremadura
EUR 48

Swordfish tartare with citrus, chilli, avocado ^{F, SE}
EUR 35

Seared salmon, watercress, green sauce ^{F, SD}
EUR 38

King prawn tartare, bone marrow, croissant bread ^{CR, E, D, G}
EUR 48

Avocado cannelloni, spicy tuna, cream cheese, apple ^{F, D, G, MU, SY, CR, SE}
EUR 44

Yellowtail, lemon truffle ^F
EUR 39

Vegetables and Salad

Summer tomato salad, stracciatella, harissa dressing ^{D, MU, N}
EUR 26

Roasted leeks, mustard dressing, Belper Knolle cheese ^{MU, D}
EUR 28

Roasted carrots, pollen, pickles and labneh ^{D, N, P, SD}
EUR 26

Creamy potato omelette with truffle ^{E, D}
EUR 30

Avocado carpaccio with sour cream and beluga caviar ^{D, F}
EUR 33

Corn Tempura ^{G, SY, E, MU, SD}
EUR 22

Fish, Seafood and Meat

Traditional chickpea stew with beef and langoustines XXX ^{CR, D, SD, G}
EUR 68

Cod *kokotxas*, pil-pil, black garlic, leeks ^F
EUR 38

Grilled monkfish cheek, roasted cauliflower, and red pepper salad ^{F, D, SD}
EUR 36

Sustainably caught Balfegó tuna belly, fennel, mustard ^{F, MU, C}
EUR 56

Octopus with buttery beans ^{ML, D}
EUR 42

Amberjack grilled on robata, topinambur, beurre blanc ^{F, SY, D, SD, SY, G, ML}
EUR 40

Half lobster, guajillo butter, mandarin ^{CR, D}
EUR 39

White prawn, garlic sofrito, smoked paprika from La Vera and its crispy element ^{CR}
EUR 48

Slow-cooked beef short rib ^{SD, D, G, C}
EUR 46

Beef ribeye (300 g) ^{SD}
EUR 52

Japanese Wagyu A5 with shimeji mushrooms ^{SY, ML, G, SE}
EUR 86 per 100 g

If you would like a special portion size, please inform your server.

Desserts

Cheesecake with Fig ^{D, E}

EUR 18

Nela tiramisu ^{E, N, G, SD, D}

EUR 20

Millefeuille, açai, miso ^{D, G, N, SY}

EUR 22

Cauliflower, pistachio, coconut, basil ^{E, N, D}

EUR 19

Sweet Dreams

EUR 2.500

Nela with Óscar Salazar is the ultimate culinary concept: bold, fire-kissed flavors with a Mediterranean soul. Brought to life by the acclaimed chefs behind Nela in Amsterdam and Ibiza's own Óscar Salazar, it unfolds in the unparalleled setting of 7Pines Resort Ibiza.

We invite you to discover seasonal, locally sourced ingredients transformed with precision and passion. Set against the stunning backdrop of 7Pines, each dish is a carefully crafted creation—where purity meets bold innovation.

Welcome to a new chapter in Ibiza's culinary story.

All raw fish and seafood served have been previously frozen at -20°C for a minimum of 48 hours. All prices are in EUR. Nuts (N), Lupin (LU), Dairy (D), Eggs (E), Fish (F), Celery (C), Mustard (MU), Sulphur Dioxide (SD), Molluscs (ML), Sesame Seeds (SE), Crustacean (CR), Soya (SY), Gluten (G), Peanut (P).