“Since time immemorial, the inhabitants of Santa Eularia des Riu have known how to turn the treasures of land and sea into succulent, tasty delicacies.”
The gastronomy of a place speaks as much about its character as does its architecture, landscape and customs. Through its cuisine, one discovers its history, its culture, even the bounties and shortages of the land, no matter how large or small the region may be – or even if, like Ibiza, it exists in sea-bound isolation. Our island tastes of the Mediterranean. The recipes that have reached our shores came on the currents of trade, brought by Phoenicians, Romans, Moors and Catalans. Ibicenco gastronomy tastes of the countryside and of the sea, offering abundance in both realms – indeed, nowhere more so than in our municipality, whose iron-rich fields grow close to 80% of the island’s agricultural produce. The sofrit peqó, the arròs de matances and the fritas de porc are examples of our island’s land-based dishes, made with high-quality local foods, such as lamb, pork, sobrasada sausage, red potato and almonds, all certified with their individual seals of quality.

Ibiza’s coastline is outstanding for its beautiful clear-water coves, but also for the flavour and quality of its fresh-caught fish and seafood, captured from the plentiful stocks that inhabit the waters just offshore. This piscatorial wealth is not just random luck, but the result of the extensive Posidonia meadow which covers the sea floor, providing shelter for numerous marine species and purifying the water with the high levels of oxygen it emits. Ray fish; lobster; John Dory; roja or red scorpionfish; octopus; squid; gerret or pickered grouper; monkfish; rana; crevia; espadrèmes or sea cucumbers; and prawns practically jump out of the sea onto your plate in delicious specialties such as bullit de peix, guisat de peix, fritas de poió, squid a la bruta, pickled gerret and borrada de ratjada.

Many restaurants in our municipality offer these traditional specialties on their menus, along with some of the island’s most emblematic desserts, like flan (cheesecake) and greixonera (bread pudding). In addition to the dishes contained in this guide, there is a range of seasonal dishes served only at certain times of the year. Of these, a few of the better known include bullit d’ossos, sana de Nadal (Christmas sauce), arròs amb gerret i pinyua de col (rice with pickled and cauliflower), cuinat (an Easter dish), panells (All Saints sweets), etc. These and many other dishes will delight your palate as you journey through our island’s culinary past and present. As you do, you will come to realize that Ibiza’s gastronomy is one of its main attractions.
CHEESE

Traditional Ibicenco cheese is made with sheep and goats milk from indigenous breeds. As a food that keeps for a long time, it was produced on farmsteads to feed the family throughout the year.

GEOGRAPHIC INDICATIONS AND SEALS OF QUALITY

The following quality seals revalue Ibiza’s outstanding local products with the aim of promoting their consumption and production as well as stipulating regulatory parameters. Currently, there are many certifications for Quality Labels, all carrying a distinctive seal to distinguish them from non-local production. These denominations are: Angell d’Eivissa (lamb that is born and raised in Ibiza according to traditional methods), Mel d’Eivissa (honey), Llogosta Vermella d’Eivissa (red lobster), Carross d’Eivissa (carob), Flot d’Eivissa (cheesecake), Oli d’Eivissa (olive oil), Sobrasada d’Eivissa (sausage made in the traditional way from pigs raised in Ibiza and fed primarily on grain and carob), Pèix Nostrum (local fish), Gambús Vermell d’Eivissa (red prawn), Sinèrria d’Eivissa (watermelon), Anetella d’Eivissa (almonds) and finally Patata Vermella d’Eivissa (red potato), whose delicate texture and high capacity to absorb and transmit flavours makes it a prime ingredient in the Ibicenco cookbook.

Owing to the combination of Ibiza’s fertile soil and the wisdom of folkways brought down through the centuries, our island has also been awarded two Protected Geographic Indications: Hierbas Ibènciques (herb liqueur) and Vins de la Terra (wine). To experience the unique quality of Ibiza’s wide range of distinctive products, simply take a seat at any of our municipality’s many restaurants and choose from their selection of traditional dishes. In so doing, you will begin your culinary journey through Ibiza’s past and present as you introduce your taste buds to our unsuspected gastronomic treasures. Go ahead! Treat yourself to delicious dishes that will linger in your mouth...and in your memory.
SOBRASSADA AND BOTIFARRA

Two of the main sausages that are traditionally made at the pig slaughters conducted on family farms are sobrassada and botifarra or botifarró (differentiated by their thickness). Sobrassada is made with meat, spices, salt and paprika and must be cured before it can be eaten. Conversely, botifarró or botifarra is made by adding blood to the mixture and cooking it in a pot, for which reason it can be eaten immediately.

THE PIG SLAUGHTER

The pig slaughter is a deeply-rooted tradition which has been practiced in Ibiza for centuries. Originally, its main objective was to provide a year-round supply of food for the family. It is celebrated as a great festival in which neighbours and extended family come together to share in the work but also to enjoy the food, drink, songs, stories, dances, games and jokes. As the island’s farmsteads were few and far between, these special events happened only once in a while. There were typically two pig slaughters in a year, the first between All Saints Day and Santa Catalina (20th November) – usually a porcella or piglet – and the second in February or March. Once the pig had grown to the desired weight, some 20 roses or 200 kg, preparations were set in motion to organize the most joyful feast for every farming family. And no wonder: from an animal of this size, a family could obtain some 72 kilos of sobrassada, 24 kilos of botifarra, 32 kilos of lard and 22 kilos of bones and other products.

The fiesta would begin at dawn. Sweet fritters and a long-spouted wine vessel would have already been prepared the day before so that, as soon as the sun rose, the host farm was ready to receive its guests. Work started right away and, by mid-morning, energies needed to be replenished with bread and sausage, greixon (pickled) in brine, cocas (open-faced pies of roasted peppers), etc. Sometimes, a meal would be prepared, such as a squid fry-up or a pork and mushroom fry-up. Nowadays, in case anyone is still hungry, a succulent arros de matanes and frita de porc are often made for dinner.
1 **RESTAURANTE BAHÍA**  
C. de Molins de Rei 2  
Santa Eulària des Riu  
Phone. +34 971 319734  
Specialties: *ensalada de crostes, bullit de peix, greixonera*

2 **RESTAURANTE BON LLOC**  
Ctra. de Cala Llonga s/n – Jesús  
Phone. +34 971 311813  
Specialties: *bullit de peix, guisat de peix, greixonera, flaó*

3 **RESTAURANTE BRISA DE LA MAR**  
Platja de Cala Pada  
Phone. +34 971 308026  
www.brisadelamar.com  
Specialties: *ensalada pagesa, frita de pola, frita de porc, bullit de peix, guisat de peix, greixonera, flaó*

4 **RESTAURANTE CALA BOIX**  
Platja de Cala Boix  
Phone. +34 971 335408  
www.restaurantecalaboix.com  
Specialties: *sofrit pagès, bullit de peix, guisat de peix, greixonera, flaó*

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**Bullit de peix**

Today, this dish is considered an authentic delicacy. It is made with the finest fish local waters have to offer, typically monkfish, red scorpionfish, John Dory and/or grouper. Its humble origins go back to old fishermen who concocted this dish on board their boats, using the whitebait and rockfish they couldn’t sell at market – but which suffused their potatoes and rice with real depth of flavour. According to tradition, you eat the fish first, boiled up with potatoes and seasoned with a base of minced tomato, garlic, spicy red peppers and parsley, and then slathered with traditional alioli to bring out the flavour. This first course is followed by *arròs a banda* (cooked rice with no excess liquid), made with the leftover fish stock and bits of cuttlefish.
5 RESTAURANTE CALA LLENYA  
Av. de Cala Llenya, 120  
Phone. +34 971 335223  
www.calallenya.es  
Specialties: sofrit pagès, bullit de peix, guisat de peix, greixonera

6 RESTAURANTE CA NA RIBES  
C. de Sant Jaume, 67  
Santa Eulària des Riu  
Phone. +34 971 331280  
www.canaribes.com  
Specialties: frita de polp, bullit de peix, floró

7 RESTAURANTE CAN CAUS  
Ctra. de Sant Miquel km 3,5  
Phone. +34 971 197516  
www.comparatge.com  
Specialties: ensalada de crostes, ensalada pagesa, arros de matances, greixonera, floró, café caleta

Guisat de peix

This stew is prepared with several types of rockfish, above all grouper, red scorpionfish, John Dory, white seabream, monkfish and cirios (greater amberjack) along with potatoes. It is made with a sofrit of peppers, tomato and onion to which a previously prepared picada of fried almonds, parsley, garlic, and spicy red peppers is added. Again, we owe this delicacy to the ingenuity of yesteryear’s fishermen.
8 **RESTAURANTE CAN COSMI**  
C. de Sant Jaume, 44  
Santa Eulària des Riu  
Phone. +34 971 807315  
Specialties: ensalada de crostes, ensalada pagesa, frita de polp, frita de porc, arròs de matances, sofrit pagès, bullit de peix, greixonera

9 **RESTAURANTE CAN PEP**  
Av. de Cala Llenya, 18  
Phone. +34 971 335305  
Specialties: arròs de matances, sofrit pagès, bullit de peix, greixonera, flaó

10 **RESTAURANTE CAN PEP SALVADOR**  
Ctra. des Canar km 2,5  
Phone. +34 971 338171  
Specialties: ensalada pagesa, frita de polp, arròs de matances, bullit de peix, greixonera

**Sofrit pagès**

In days gone by, fish was inexpensive. Many licencios fished for themselves and ate what they caught. For this reason, when it came time to celebrate an important holiday, meat was the prized ingredient, clearly demonstrated by the dish sofrit pagès. This stew combines several meats, typically free-range chicken and lamb, together with vegetables and patatà (small whole potatoes) as well as the island’s two most characteristic sausages, sobrasada and bobadella, which impart their distinctive flavour. During the cooking process minced garlic, parsley and peppers are added and the whole stew is seasoned with bay leaves.
RESTAURANTE CAS PAGÈS
Ctra. de Sant Carles km 10
Phone. +34 971 319029
www.caspages.es
Specialties: ensalada pagesa, arròs de matances, sofrit pagès, greixonera

RESTAURANTE CELLER CAN PERE
C. de Sant Jaume, 63
Santa Eulària des Riu
Phone. +34 971 330056
Specialties: ensalada de crostes, frita de polp, arròs de matances, greixonera

RESTAURANTE EL BIGOTES
Camí de Cala Boix a Cala Mestella
Phone. +34 670797633
Specialties: bullit de peix, cafè caïta

RESTAURANTE ES PINES CALA PADA
Ctra. Es Canar km 3,1
Phone. +34 971 330657
Specialties: ensalada pagesa, arròs de matances, greixonera

**Ensalada pagesa**

This salad has its origin in a humble recipe of staple foods, consisting of nothing more than boiled İbicenco potatoes and roasted bell peppers, with a simple dressing of olive oil and minced garlic. Over time, the salad has undergone a series of upgrades, so that nowadays it may also include tomatoes, onions, olives, tuna, hard-boiled eggs, or any combination thereof.
Ensalada de crostes

Crostes are chunks of double-baked country bread which keep for a long time. These were formerly stored in kitchen pantries to be used in times when, for one reason or another, fresh bread was not available. Fishermen also used them when they spent long periods at sea – which is how the salad of crostes was born. In the beginning, the chunks of bread were dressed only with olive oil and dried fish. Today’s recipe, however, includes other goodies such as tomato, onion and garlic.
Arròs de matances

This dish was originally prepared solely on the day of the pig slaughter. It is made by sautéing pieces of pork with pebrasses (red pine mushrooms), vegetables and a characteristic picada sauce. Curiously, cinnamon stick is added during cooking, giving the dish its distinctive flavour.
Frita de porc

As with arròs de matances, this is a high calorie dish which is traditionally prepared on the day of the pig slaughter, when the weather is cold. Bits of lean meat are fried up with pebreasses (red pine mushrooms), peppers and garlic. To this are added potatoes, previously fried in another pan.
Frita de polp

This octopus dish can be found as a tapa at many eateries throughout the municipality. It is made of potatoes, peppers, onions and garlic, all thrown together with chopped octopus. Delightfully delicious and colourful.

RESTAURANTE SA TRENKA
Av. de Cala Martina, 64
Phone. +34 971 331393
Specialties: ensalada de crostes, bullit de peix, guisat de peix, greixonera

RESTAURANTE SKUMA
Port Esportiu Santa Eulària, zona 3, local 11 – 12
Santa Eulària des Riu
Phone. +34 971 339591
Specialties: ensalada puges, frita de polp, frita de porc, frita de calamar, greixonera

RESTAURANTE UTOPIA
C. de César Puget Riquer, 55
Santa Eulària des Riu
Phone. +34 971 330785
www.uttopiasresort.com
Specialties: ensalada puges, frita de polp, bullit de peix, guisat de peix, greixonera

A complete list of all restaurants in the municipality will soon be available at www.visitsantaenalia.com
FLAÓ

This is one of the best-known desserts in Ilícenco gastronomy, and, although its origins cannot be pinpointed exactly, it appears to have been described for the first time in 1228 in the book Blanquerna by Ramón Llull. It is a unique type of cheesecake, made with sheep and/or goats milk, sugar, eggs and spearmint. Traditionally it was eaten at Easter when its main ingredients were abundantly available. Today it is eaten throughout the year.

CAFÉ CALETA

This beverage is an old fisherman’s recipe, designed to warm up cold bodies before putting out to sea for a long day’s work. It is made with brandy, cinnamon, lemon and orange rind and whole coffee beans. Today it can be enjoyed at many restaurants; and, although it may not feature expressly on the menu, it will usually be made at the customer’s request.
GREIXONERA

This is a characteristic dessert that was served at family gatherings. It is a type of bread pudding that was made with leftover ensaimada pastries from the day before, or even with stale bread. It is flavoured with cinnamon and, despite its simplicity, makes an exquisite dessert.

SALSA DE NADAL

This is one of the most traditional Christmas desserts in the Pitiusas and is thought to be a legacy from the islands’ Moorish period. It is a sauce whose main ingredient is ground almonds, to which eggs, meat stock, sugar or honey, black pepper, clove, allspice and saffron are added. It is eaten with bescuit de Nadal, a sugared sponge cake made expressly for the occasion.