

CIPRIANI DOWNTOWN

Ibiza
SPAIN



Sample Menu



YOTTO
JAPANESE CUISINE

Sushi y Sashimi

Sashimi, por el Chef 12 piezas

Sashimi, por el Chef 21 piezas

Sushi, por el Chef 10 piezas

Plato Mixto de Sashimi 8 piezas y Sushi Nigiri 4 piezas

Plato Mixto de Sashimi 8 piezas Sushi Nigiri 4 piezas Maki 5 piezas

Downtown Roll

Gambas Rojas con Pepino y Tobiko 7 piezas

New Sashimi Salmon

Salsa de Soya y Wasabi, Marcado con Aceite de Oliva y Sésamo

New Sashimi Beef

Carne de Ternera con Salsa de Yozo, Aceite de Oliva y Sésamo

Tuna Tataki Salad

Atún Marcado con Salsa Tosazu y Sésamo

Lenguado Frito

Con Salsa Tartar Japonesa

Soft Shell Crab Kara-age

Cangrejos Frito con Salsa Ponzu

Langoustine "Scampi"

Tempura con Crema de Wasabi

Black Cod

Bacalao Negro Marinado en Salsa de Yuzu Miso







DOWNTOWN IBIZA

*NY's Cipriani brings Italian bling eatery to
Ibiza marina*

It's the biggest restaurant opening in Ibiza to date, as showy restaurateur Giuseppe Cipriani debuts an installment of his famous eatery within the Ibiza Gran Hotel. With resort outposts in Porto Cervo and Monte-Carlo as well as permanent eateries in NYC and London, Downtown Ibiza is located within a two-level fortress of chic along the main marina facing the historic walled city. While its proximity to the in-house casino and nearby 3-star hotels must be overlooked upon arrival, inside a glamorous setting mixes iconic art deco elements of the eatery with teak floors and navy and white design aesthetic. The space is divided between a main dining room with indoor-outdoor architecture and menu fund throughout the many Giuseppe Cipriani eateries, in addition to a terrace grill located within a walled garden similar to that found at Cipriani Porto Cervo.

THE FOOD

A menu born at the original Harry's Bar in Venice a generation ago evolves into one of the most iconic suppers in the world best begun with a round of the classic Cipriani Bellini's. Appetizers include the famous beef carpaccio invented by the Cipriani family in the 1950s coupled with tomato salad strewn with buratta flown in daily from Italy. Pasta dishes are of legend, like tagliatelle with mushrooms and spaghetti with clams or topped with market-fresh seafood. Main course includes hefty staples like Veal Piccatine and fillet with peppercorn sauce to more Baleric dishes like white fish with broccoli rabe or grilled scampi with radicchio salad.

LAST WORD

Cipriani NYC owners open Ibiza marina supper club and lounge with summertime terrace and late night scene that morphs into a full-on lounge club by 1am.

REVIEWED BY:

ANN VINE

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