



AJUNTAMENT DE
SANTA EULÀRIA DES RIU
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**Santa Eulària
Empresarial**
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TRADITION À LA CARTE

Santa Eulària des Riu • IBIZA





Santa Eulària des Riu, 1950s - 60s

"Since time immemorial, the inhabitants of Santa Eulària des Riu have known how to turn the treasures of land and sea into succulent, tasty delicacies."

COUNTRY BREAD, AIOLI AND OLIVES

The ideal accompaniment to any meal in Ibiza is a good basket of *pa pagès*, (country bread) with its characteristic tawny hue and firm texture, served up with *allioli* and olives. The olives, whole or slit, are prepared in brine and seasoned with different herbs and aromatic plants. The *allioli* – in its most authentic version – is made by pounding garlic in a mortar and emulsifying the mixture with oil and salt.



Photographs > Luana Failla



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. Ibizenco 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 pagès*, the *arròs de matances* and the *frita 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 pickerel; grouper; monkfish; *raor*; *círvia*; *espartenyas* 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*, *frita de polp*, squid *a la bruta*, pickled *gerret* and *borrida 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 *flaó* (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*, *salsa de Nadal* (Christmas sauce), *arròs amb gerret i pinya de col* (rice with pickerel and cauliflower), *cuinat* (an Easter dish), *panellets* (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: *Anyell d'Eivissa* (lamb that is born and raised in Ibiza according to traditional methods), *Mel d'Eivissa* (honey), *Llagosta vermella d'Eivissa* (red lobster), *Garrova d'Eivissa* (carob), *Flaó d'Eivissa* (cheesecake), *Oli d'Eivissa* (olive oil), *Sobrassada d'Eivissa* (sausage made in the traditional way from pigs raised in Ibiza and fed primarily on grain and carob), *Peix Nostrum* (local fish), *Gamba Vermella d'Eivissa* (red prawn), *Síndria d'Eivissa* (watermelon), *Ametlla 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 Ibicencas* (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 (25th November) – usually a *porcella* or piglet – and the second in February or March. Once the pig had grown to the desired weight, some 20 *roves* 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, *gerret* (pickerel) 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 *arròs de matances* 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**
Crt. 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 330826
www.brisadelamar.com
Specialties: *ensalada pagesa,*
frita de polp, 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

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 *alloli* 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.calalleny.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, flaó*

7 **RESTAURANTE CAN CAUS**

Ctra. de Sant Miquel km 3,5
Phone. +34 971 197516
www.companatge.com

Specialties: *ensalada de crostes, ensalada pagesa, arròs de matances, greixonera, flaó, cafè caleta*

Guisat de peix

This stew is prepared with several types of rockfish, above all grouper, red scorpionfish, John Dory, white seabream, monkfish and *círvia* (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.



Guisat de peix

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

Ibencos 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 *patató* (small whole potatoes) as well as the island's two most characteristic sausages, *sobrassada* and *botifarró*, 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.



Sofrit pagès

- 11 **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*
- 12 **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*
- 13 **RESTAURANTE EL BIGOTES**
Camí de Cala Boix a Cala Mestella
Phone. +34 670797633
Specialties: *bullit de peix, cafè caleta*
- 14 **RESTAURANTE ES PINS CALA PADA**
Ctra. Es Canar km 3,1
Phone. +34 971 330657
Specialties: *ensalda 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 Ibicenco 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 pagesa

15 RESTAURANTE ÍNSULA RIU

C. del Riu, 17
Santa Eulària des Riu
Phone. +34 971 390882
Specialties: *frita de calamar,*
bullit de peix, greixonera

16 RESTAURANTE JUANITO

C. de Sant Vicent, 33
Santa Eulària des Riu
Phone. +34 971 332923
Specialties: *frita de polp,*
sofrit pagès, flaó

17 RESTAURANTE LA NORIA

Platja de Cala Boix
Phone. +34 971 335397
Specialties: *bullit de peix,*
guisat de peix, greixonera

18 RESTAURANTE MAR AZUL

Av. de Cala Llenya, 130
Phone. +34 971 335256
Specialties: *ensalda pagesa,*
frita de polp, bullit de peix,
greixonera

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.



Ensalada de crostes

19 **RESTAURANTE MARTINA**

Platja de Cala Martina
Phone. +34 971 338745
Especialidades: *bullit de peix, guisat de peix, greixonera, flaó, cafè caleta*

20 **RESTAURANTE NIU BLAU**

Platja des Niu Blau
Phone. +34 971 332013
Especialidades: *ensalada de crostes, ensalada pagesa, frita de polp, frita de calamar, sofrit pagès, bullit de peix, guisat de peix, greixonera, flaó*

21 **RESTAURANTE OLEOTECA
SES ESCOLES**

Ctra. de Sant Joan km 9,8
Phone. +34 871 870229
www.canmiquelguasch.com
Especialidades: *ensalada de crostes, ensalada pagesa, coques, arròs de matances, greixonera*

22 **RESTAURANTE POU DES LLEÓ**

Ctra. des Pou des LLeó, s/n
Phone. +34 971 335274
www.es.poueslleo.com
Especialidades: *bullit de peix, guisat de peix, greixonera, flaó*

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 *pebrassos* (red pine mushrooms), vegetables and a characteristic *picada* sauce.

Curiously, cinnamon stick is added during cooking, giving the dish its distinctive flavour.



Arròs de matances

23 **RESTAURANTE RINCÓN
DE PEPE**

C. de Sant Vicent, 53
Santa Eulària des Riu
Phone. +34 971 331321
Specialties: *frita de polp,*
frita de porc, frita de calamar,
greixonera, flaó

24 **RESTAURANTE ROYALTY**

C. de Sant Jaume, 57
Santa Eulària des Riu
Phone. +34 971 331392
Specialties: *frita de porc, guisat*
de peix, greixonera

25 **RESTAURANTE S'ARRIBADA**

Platja de Cala Boix
Phone. +34 971 335224
Specialties: *bullit de peix, guisat*
de peix, greixonera,
cafè caleta

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 *pebrassos* (red pine mushrooms), peppers and garlic.

To this are added potatoes, previously fried in another pan.



Frita de porc

26 RESTAURANTE SA TRENKA

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

27 RESTAURANTE SKUMA

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

28 RESTAURANTE UTTOPIA

C. de Cèsar Puget Riquer, 55
Santa Eulària des Riu
Phone. +34 971 330785
www.uttopiareort.com
Specialties: *ensalada pagesa,*
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.visitsantaaulia.com

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.



Frita de polp

FLAÓ

This is one of the best-known desserts in Ibizenco gastronomy, and, although its origins cannot be pinpointed exactly, it appears to have been described for the first time in 1238 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.



photography > Alberto Rodríguez



CAFÈ CALETA

This beverage is an old fisherman's recipe, designed to warm up cold bones 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 Pitiuses 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.



Restaurants featuring traditional cuisine
in Santa Eulària des Riu

- | | |
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| 2 RESTAURANTE BON LLOC | 16 RESTAURANTE JUANITO |
| 3 RESTAURANTE BRISA DE LA MAR | 17 RESTAURANTE LA NORIA |
| 4 RESTAURANTE CALA BOIX | 18 RESTAURANTE MAR AZUL |
| 5 RESTAURANTE CALA LLENYA | 19 RESTAURANTE MARTINA |
| 6 RESTAURANTE CA NA RIBES | 20 RESTAURANTE NIU BLAU |
| 7 RESTAURANTE CAN CAUS | 21 RESTAURANTE OLEOTECA SES ESCOLES |
| 8 RESTAURANTE CAN COSMI | 22 RESTAURANTE POU DES LLEÓ |
| 9 RESTAURANTE CAN PEP | 23 RESTAURANTE RINCÓN DE PEPE |
| 10 RESTAURANTE CAN PEP SALVADOR | 24 RESTAURANTE ROYALTY |
| 11 RESTAURANTE CAS PAGÈS | 25 RESTAURANTE S'ARRIBADA |
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