TRADITIONAL FLAVOURS / TRADITIONELLE GESCHMÄCKE

IBIZA

VINOS DE LA TERRA (LOCAL WINE / REGIONALE WEIN)

This is the geographical indication denoting when produced in Ibiza, with a tradition going back to the Phoenicians. Moscato is red or white and Grec white (malvasia graia) are the perfect accompaniment for all local specialities.

HERBAS IBICENCIAS (LIQUOR / KRÄUTERLICHT)

This is the geographical indication that protects the anisette liquor which distils the aromas of Ibiza’s flowers and herbs. Every lady and gentleman has its own (secretly guarded) recipe for this liquor (spiced with rosemary, thyme, juniper, mint, lemon, vanilla...).

OLIVE OIL / OLIVENÖL

In Ibiza, as in the entire Mediterranean region, olive oil is an essential ingredient to dress salads and cook the traditional dishes of the island. There are olive trees three thousand years old greening the groves along the young countries just starting their productive career and producing new every season.

FLAO

This is a dessert traditionally served at Easter, made according to local recipes concerning its original form by the local people. Tradition and Geschmack, with Anis from Ziegler and SchliefKleber sweet Almond.

LAMB / LAMM

In Ibiza always eat in the old way, in small free-range flocks that can be seen reeling in the heat of the day in the shade of trees and bushes. Their tasty meat is used in many traditional dishes such as the delicious eight-pork.

PEIX NOSTRUM (LOCAL FISH / REGIONALE FISCHARTEN)

Seafood such as the red mullet and popular fish like the alborelo or sardine (garbín) are the bases of an original. Ibiza’s cuisine based on the beauty of the sea. Try the unique local specialties like the bermeja de arpa or the arpa de peixe.

GARDEN / OBST-UND GEMÜSEGÄRTEN

Ibiza is home to a rich variety of carefully grown fruits and vegetables. The garden provides its best products when, of course, in season, as the fresh tomatoes and salty peppers. The fruit- and vegetable-grown ibiza is delicious and ready to enjoy all year round, in Summer and Winter. It is fresh and healthy, and the perfect way to enjoy a taste of Ibiza.

SAUSAGES / WURSTSORTEN

The popular sausages in a local tradition are all the items at the beginning of winter and provides traditional sausages like the adidas, boquerones or stuffed belly paunch. You’ll love the fantastic sausages and can be eaten as they are served on rounds, or can even in the night with the ensuite

ENGLISH / DEUTSCH