

Marcano

Chef David Marcano, who trained at Arzak, helms this restaurant in the neighbourhood of Ibiza, whose dishes exemplify gourmet Basque gastronomy with signature cuisine based on quality ingredients and Asian and American influences. Marcano has been listed in the Michelin Guide since 2015.

The establishment features two separate areas: the dining room, which can hold some thirty diners, and the bar, with tall chairs offering a view of the chefs working in the visible kitchen.

The menu's specialities include homemade salt-cured anchovies, bluefin tuna tartare, sheep's milk and Idiazábal croquettes, mixed baby squid with a hake fillet in ink sauce and sea bass ceviche with sweet potato and toasted corn, among others. Also not to be overlooked are the menus of the day, which mainly feature soups and stews, and the milk-fed veal shank, one of the restaurant's classics. Most dishes are served in medias raciones ("half portions", or small sharing platters) and nearly all of them are suitable for people with coeliac disease.





Services



Celiacos



Carta en otros idiomas



Reserva on line



Wi-Fi gratis

Complementary services



Admisión de tarjetas de crédito



Reserva de mesa

Interest data

Address

Calle del Doctor Castelo, 31 28009

Telephone

(+ 34) 914 093 642

Web

<http://restaurantemarcano.com/>

Bus

2, 15, 20, 26, 28, 61, 63, 152, 215, C1, C2, E2, E3

Price range

de 45 a 60 euros

Opening times

Tue – Sat: 12:30pm – 4pm/ 8pm – 12 midnight

Sunday: 12pm - 4pm

Tourist area

Retiro

Email

reservas@restaurantemarcano.com

Metro

Ibiza (L9)

Year renovated

2015

Cuisine

Vasca, De autor

Official tourism website

