

# La Cava: A Metropolitan Foodie Hotspot

[www.iconibiza.com/la-cava-metropolitan-foodie-hotspot/](http://www.iconibiza.com/la-cava-metropolitan-foodie-hotspot/)

October 22, 2017

Words: Olivia Ebeling

Photography: La Skimal

**Shrouded by the colourful historic townhouses and flowering trees that line the picturesque square of the newly pedestrianized Vara De Rey lies La Cava Ibiza, a chic restaurant and bar that offers breakfast, lunch and dinner perfect for a multitude of occasions. And while many Ibiza eateries are winding down for their winter break, the good news is that this hip foodie destination is staying open seven days a week to offer locals, year-round residents and visitors in the know a place to eat, drink and socialise.**

Following a cosmetic makeover, La Cava's interior dining space dazzles with an on-trend neutral colour palette, modern rustic straw lamps, eye-catching black and white geometrical tiling and copper accessories on the bar to mix those delicious cocktails with. Meanwhile, La Cava's prime position of the square is perfect for soaking up those autumnal rays. And thanks to the unpretentious atmosphere and the welcoming team, its the perfect place to catch up with friends, hold a business meeting or enjoy quality time with your loved ones.





Beginning with breakfast at 9.00 the gourmet destination stays open all day, serving tapas and lunch dishes from 13.00 until 16.00, afternoon snacks between 16.00 and 19.00 and a selection of tapas and dinner choices from 19.00 until close. And why not treat yourself to two-for-one of the classic cocktails during Happy Hour between 16.30 and 19.30? Feeling virtuous? A generous selection of fresh juices awaits, whether you are looking for a hangover cure or an energy boost!





On the menu, diners will find a selection of healthy and more indulgent treats such as grilled zamburiñas – or bay scallops – topped with a homemade mayonnaise, crunchy cauliflower salad served in a creamy garlic sauce and topped with pickled onion, lettuce leaves and a pomegranate syrup, and, a real stand-out, Roasted Ibicencan Salad with fresh tuna. Cooked in the Jospier oven, the juicy Balearic pig ribs topped with crunchy fries and accompanied by a platter filled with colourful roasted superfood vegetables will make you swoon!





The desserts will tempt you to stay a while longer, chat over coffee and tea or a cheeky glass of bubbly. Those with a sweet tooth will love the dark chocolate chip chunks served with silky straciatella ice cream, topped with edible gold dust for a taste of luxury. Offering a more homely and rustic treat, La Cava's signature postre, a giant almond biscuit shell filled with nougat ice cream and topped with fresh figs, is a treat that makes for a perfect sharing plate. So whether you've been hitting the shops in Ibiza Town or you have just stepped off your boat, La Cava Ibiza awaits with open arms and a delightful culinary offering.

**Information & Reservations**

**t: +34 971 316 074**

**w: [www.lacavaibiza.com](http://www.lacavaibiza.com)**



