

MORE THAN A RESTAURANT

ChezzGerdi

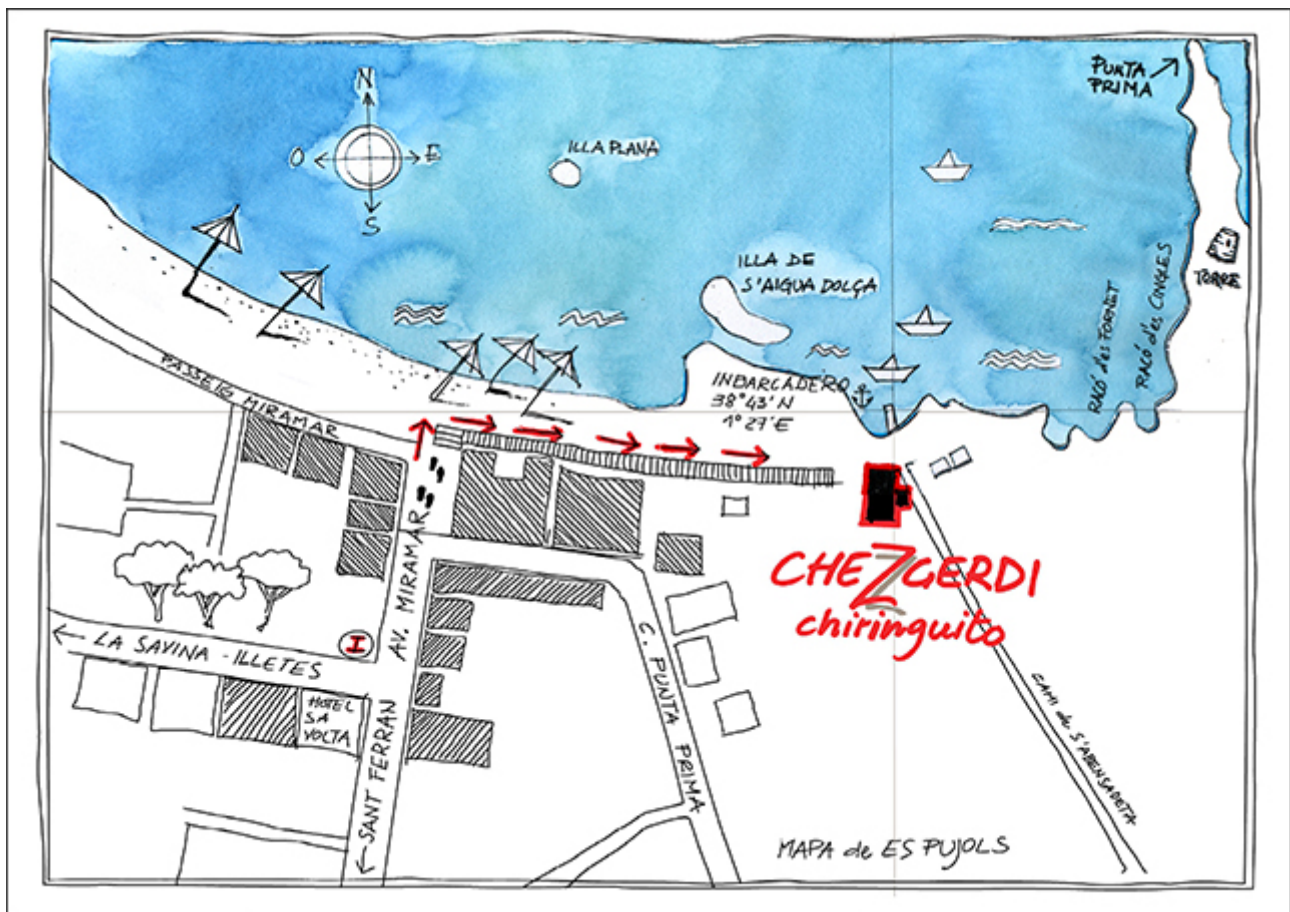
FORMENTERA

It has been said that in Es Pujols there is a place that belongs to
the history of Formentera.

A time founded by pirates and later, a meeting place for the
people of the island and hippies.

Now a magical venue, on a large terrace, in a fantastic and
unforgettable location, facing the sea where your emotions
seem to regain life

ENGLISH



A gastronomic place located in one of the most picturesque corners of Formentera. The restaurant converts the best Italian and Spanish ingredients into international dishes, offering the taste of tradition but encased with incredible creativity.

If your dream is to get married by the sea, with the magic of the most beautiful and exclusive island of the Mediterranean's Island, ChezzGerdi is the ideal place.

Our team is at your disposal to organize an unforgettable ceremony, a memorable reception and an amazing holiday for you and all your guests.

ChezzGerdi is more than just a restaurant; it is an experience that completely fulfill the senses.

The landscape along with the good energy, the collection of music and careful selection of unique materials create unique emotions. Immerse yourself in our atmosphere and let yourself be carried away until the end...

TASTE FACTORY

Bartender suggestions

GIN FIZZ ROSE' (Lime, grapefruit, Gin n 3 infused in citrus, champagne rose')	16
Grapefruit notes and French bubbles for the summer Fizz. Cheerful, elegant, Rosé.	
MANGORITA (lemon, mango, double master tequila, triple sec Ferran)	16
Our Mangorita 2020. Mango, orange, and tequila. Mexico and clouds.	
TULUM (Lime, agave honey, mezcal, orange liqueur, Formentera vermouth, angostura)	16
The best way to have a mezcal. Born by chance for evenings of Tulum. Repeat.	
NEGRONI LATINO (Kraken rum, vermouth luna, porto, june, cinnamon and bay leaf)	16
Reinvention of the classic negroni, processed under vacuum and at low temperature. Dry, to a certain extent.	
MAI TAI DEL CHEZZ (Lime, homemade almonds milk, rums TIKI mix)	16
"Homemade" version with rum Blend and homemade almond cream. Sweet tooth.	

SANGRIA, EVERGREEN OF THE "SPANISH MOVIDA"

Wine with fruit soaked in vermouth, vodka and liqueurs. A pleasure to share on every occasion.

GLASS	12
JUG (x4)	42
CHAMPAGNE	MENU PRICE

CLASSICS, OF "ALL TIMES" ... SATISFACTORY!

SPRITZ	12
MOJITO / CAIPIRIÑA (CLASSIC / STRAWBERRY / PASSION FRUIT / NON-ALCOHOLIC)	15
MOSCOW MULE	15
NEGRONI	15
MARGARITA	15
BLOODY MARY	15
ESPRESSO MARTINI ... AND THE OTHERS...	15

All prices are in euro currency

LET'S TAKE CARE

Non-alcoholic and natural combinations of fresh fruit to be healthy and enjoy.

MARACAIBO	(Orange juice, passion fruit, mango, ginger)	13
It improves sun tan, high content of vitamin C, A and pigment of beta carotene. Dedicated to the beach people.		
RED CARPET	(cranberry, red fruits puree, ginger)	13
Start the day with pleasure. Diuretic and rich in mineral salts. For an amazing Oscar body!		
SUNSET	(pink grapefruit juice, mint, honey and Ginger beer)	13
Color your sunset. Cool and refreshing.		
NATURAL SQUEEZED ORANGE JUICE		8

GIN & TONIC

HENDRICK'S,	Genius	16
Steam distillation of cucumber and rose petals, the most drunk gin in the world. Perfect		
MARE,	Mediterranean	16
Provençal herbs and Florentine, modern Geneva. Mare Nostrum.		
BROCKMANS,	Female	16
The first gin distilled by a woman ... you can tell. Raspberry in bottle, fruity.		
G VINE,	Scented	16
The first gin made from vine flowers. French elegance.		
LONDON N 3,	Dry	16
The real London dry, 3 botanicals, 3 spices. Essential.		
F of FORMENTERA	Distilled in Formentera, Blue as our Sea, perfume of Salinas. Aromatic	16

OUR OVEN

CHEZZGERDI	25
Mozzarella, marinated salmon, burrata and valerian	
IBERICA	27
Mozzarella fior di latte, mascarpone, Iberian ham and figs	
FORMENTERA	23
Tomato, mozzarella fior di latte, Formentera asparagus, goat cheese and caramelized onions	
TRUFA	27
Mozzarella fior di latte, taleggio, truffled mortadella, truffle pesto and pistachio	
VERANO	25
Mozzarella fior di latte, prawns, fresh spinach, ricotta, lime	

All our pizzas can be made with INTEGRAL or GLUTEN FREE dough

** BREAD, ALIOLI, OLIVES 4 € **

KING CRAB BAR

PLATO ROYAL KING CRAB CLUSTER 1200GR	350
Magnificent entire king crab cluster. 1200g of the best selection of crab's meat, ready to eat. Garnished with wakame's seaweed, four different types of sauces and Tobiko's roe	
PLATO ROYAL KING CRAB 1/2 CLUSTER 600GR	185
Delicious opened and exploded half cluster, ready to eat	
PATA KING CRAB CON MINI TARTAR 250 GR	95
The entire king crab's leg best meat open in split garnished mini tartar above seaweed's bed	
FINGER CRAB 170 GR	65
Appetizer of best king crab's meat, exploded and ready to eat. Garnished with wakame's seaweed, four different types of sauces and Tobiko's roe	

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SUSHI AND RAW

NIGIRI	(2 nigiri salmon, 2 nigiri tuna, 2 nigiri octopus, 2 nigiri prawns, 2 nigiri white fish)	30
URAMAKI	(8 uramaki salmon, 8 uramaki tuna, 8 uramaki breaded)	35
SASHIMI	(2 sashimi tuna, 2 salmon sashimi, 2 white fish sashimi, 2 sashimi prawns)	27
MIXTO SUSHI	(4 nigiri, 1 salmon roll, 1 bread roll, 4 salmon sashimi, 4 tuna sashimi)	68
BELUGA CAVIAR	10gr	45
RED BLUEFIN TUNA TARTAR WITH GUACAMOLE AND GREEN APPLE		31
SALMON TARTAR WITH MANGO, QUINOA AND SPICY MAYO		27
RED PRAWNS CARPACCIO, EXOTIC FRUIT AND SORBET OF PASSION FRUIT		28
STEAK TARTAR, CAPS, EGG POCHE AND FOIE		29
BEEF CARPACCIO, IDIAZABAL CHEESE, MUSTARD, RUCULA AND PISTACHIO		27

STARTERS

VEGETARIAN SALAD WITH WOK SAUCED VEGETABLES, SOY, GOAT CHEESE AND CARAMELIZED WALNUTS		21
CHEZZ SALAD WITH FREE RANGE CHICKEN		21
OCTOPUS CARPACCIO, OLIVE AND FENNEL		27
BURRATA, TOMATO CHERRY, SPINACH, TAGGIASCA AND BASIL		21
HAWAIIAN POKE BOWL WITH RICE SUSHI, SALMON, EDAMAME AND AVOCADO		26
100% BELLOTA IBERIAN PATA NEGRA HAM		31
MUSSELS WITH COCONUT MILK, CURRY AND GINGER		22
MIXED FRIED FISH WITH WASABI MAYONNAISE		27
GRILLED OCTOPUS WITH PARMANTIER CREAM		27

PASTA

FRESH SPAGHETTONE WITH FORMENTERA SPINY LOBSTER	Kg	145
FRESH SPAGHETTONE WITH FORMENTERA LOBSTER	Kg	95
BIGOLO WITH CLAMS, PESTO AND BOTTARGA		26
TAGLIOLINO AL NERO, MUSSELS, VEGETABLES WITH CHILLY AND LIME		25
CHITARRINA WITH STRACCIATELLA AND RED PRAWNS		26
JERUSALEM ARTICHOKE RAVIOLONE, LANGOUSTINE, THYME AND BELUGA CAVIAR		28
GORGONZOLA BUTTONS WITH GRAPES, PINE NUTS AND FOIE GRAS		25
TAGLIATELLE WITH DUCK CONFIT AND ROCKET		24

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MEAT

WAGYU BEEF KOBE BURGER WITH BRIE, EGG, MAYONNAISE AND ROCKET SALAD	29
IBERIAN PORK, WITH TERIYAKI SAUCE AND SWEET AND SOUR RATATOUILLE	32
BLACK ANGUS SIRLOIN, QUINOA AND TRUFFLED SAUCE	34
RIBEYE, SHIITAKE AND POTATOES	34
TBONE CHEZZGERDI for 2	75

FISH

FISH OF THE DAY	Kg 90
SALT BAKED LANGOUSTINES	Kg 90
CHEZZ SPINY LOBSTER WITH FRIED EGG	Kg 145
GRILLED CARABINERO PRAWNS WITH ARTICHOKE	48
JOHN DORY FILLET WITH LACTONESA OF SOY AND CEREALS	32
TWO TEXTURED CODFISH WITH BASIL ICE CREAM	30
SALMÓN TATAKI WITH PISTACHIO CRUST AND SAUCED VEGETABLES	33

SWEET NOTES

HOMEMADE ICE CREAM CHEZZGERDI CUBE	33
CUP OF CHEZZGERDI HOMEMADE ICE CREAM	9
CUP OF CHEZZGERDI HOMEMADE SORBET	8
OUR TIRAMISU	10
FRIABLE OF CATALAN CREAM WITH CINNAMON AND ORANGE	10
CHOCOLATE TART WITH ROSEMARY ENGLISH CREAM	10
LEMON PIE WITH MERENGUE	10
MILLEFEUILLE WITH CHANTILLY CREAM AND RED FRUITS	10
MELON CARPACCIO WITH MINT SORBET	9
FRUIT TEXTURE WITH MANGO SORBET	12
MANGO CHEESECAKE	10
CANNOLI FILLED WITH RICOTTA, ALMONDS AND CHOCOLATE	9

SOFT



VILA STILL WATER	6
SAN PELLEGRINO SPARKLING WATER	6
SOFT DRINKS	4
BOTTLE BEER, ALHAMBRA, ISLEÑA, CORONITA	6
BEER ON TAP 0,35	5
BEER ON TAP 0,50	7
NON-ALCOHOLIC BEER - CELIAC BEER	6

COFFEE

COFFEE	3
CAPPUCCINO, DOUBLE, FORTIFIED COFFEE , LATTE MACCHIATO	4
SHAKE COFFEE	8
INFUSIONS Mint Tea, Camomile, Green Tea, Black Tea, Red Fruits Tea	4
DIGESTIF Sambuca, Montenegro, Jager, Pacharan, Amaro del Capo, Baileys, Limoncello, Hierbas	5
GRAPPE	
GRAPPA POLI, White / Barrique	6
GRAPPA SASSICAIA POLI, Barrique	20

DISTILLED FROM THE WORLD. ON THE ROCKS OR NOT: EVERY DROP, A STORY.

We trust in tradition, we bet on quality. On the rocks or not.

WHISKY & WHISKEY (BOURBON)		
J.W. BLUE LABEL (Scotland, blend) One of thousands, masterpiece. Silk	15	30
NIKKA FROM THE BARREL (Japan, blend) 520, careful, precise, strong. New era.	10	16
SUNTORY HIBIKY ARMONY (Japan, blend) Pluri Awarded, unique symphony. Tender.	10	16
HAKUSHU 12 (Japan, single malt) Excel-so and subtle. Perfect	11	20
LAGAVULIN 16 (Isley, single malt) Balanced notes of peat and salt. Essential, icon.	8	15

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RUM SELECTION

Caribbean sugar cane.

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ZACAPA XO	(Guatemala / Solera)	12	20
25 years old in height. Paradise			
GUYANA 2008	(France)	8	15
Your resume speaks for itself. Creamy			
PLANTATION 2002	(Jamaica)	8	15
The cousin near the best cachaça. Agricultural			

¡VIVA MEXICO! - Agave

TEQUILA

1800	(Citrus, vegetable)	8	15
FORTALEZA AÑEJO	(Unctuous, floral)	9	20

MEZCAL

VIDA	(Easy, delicate)	10	18
7 MISTEROS	(Complete, winner)	12	20

COGNAC, ARMAGNAC, BRANDY, Coming from wine

HENNESSY	(Cognac)	8	12
Elegant and complete, a historical reference.			
CARLOS I	(Spain)	8	12
Warm finish to differentiate, to discover. Paradise			

VODKA

BELUGA	(Russia)	8	12
BELVEDERE	(Poland)	8	12

The distillates are served in a "double measure" glass.

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WINE CELLAR

CHAMPAGNE

Aubry Réserve 1er cru	Sans Année	80 €
Alfred Gratien Rosè	S.a.	90 €
Larmandier Bernier, Latitude 1er cru, Blanc de Blancs	S.a.	110 €
Ruinart Blanc de Blancs	S.a.	120 €
Ruinart Rosè	S.a.	120 €
Louis Roederer Rosè	2014	150 €
David Léclapart, L'Amateur Nature, Blanc de Blancs	2017	150 €
Dom Pérignon	2010	240 €
Dom Pérignon	2008	270 €
Louis Roederer Cristal	2008	380 €

FRANCIACORTA

Bellavista Alma Grand Couvée	Non Vintage	70 €
Bellavista Non Dosato	N.v.	70 €
Bellavista Satén	2014	80 €
Bellavista Rosé	2015	80 €
Bellavista Pas Opéré	2012	100 €
Bellavista Vittorio Moretti	2013	150 €
Bellavista Vittorio Moretti Magnum	2013	390€

ELÉM

ELÉM Prosecco di Valdobbiadene Superiore	2019	35 €
ELÉM on ICE	N.v.	45 €
ELÉM Alta Langa Rosé	2015	75 €

CAVA

Castelblanc Duo	N.v.	32 €
Freixenet Trepas Rosé	2016	45 €
Freixenet Casa Sala Grand Reserva	2005/06	110 €

ROSÉ WINE

Penedès- Chezzgerdi / Merlot	2019	35€ / 70€
Sicília- Donna Fugata, Etna Rosato	2018	45€
Provence- Château Miraval	2019	60€ / 130 €
Provence- Château D'Esclans Whispering Angel	2019	70€
Bandol en Provence- Domanie Ott Château de Selle	2019	85€ / 180€

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WHITE WINES

SPAIN

Bizkaiko Txakolina- Oxe Baistegieta Marko	2018	47€
Rioja- Predicador de Contador	2016	55€
Rueda- Mania / Sauvignon	2019	32€
Rueda- El Caballero de Olmedo / Verdejo	2019	32€
Castila y Leon- Cantajano / Verdejo	2018	37€
Castilla y Leon- Belondrade y Lurton / Verdejo	2018	69€
Rias Baixas- Angus Dei / Albariño	2018	33€
Rias Baixas- Albamar / Albariño	2019	37€
Ribeiro- Atlantis / Treixadura	2019	37€
Mallorca- Supernova / Moll	2017	37€
Formentera- Terramol, La Savina	2019	42€

ITALY

Friuli- Chezz Gerdi / Chardonnay / Comelli	2018	35€
Alto Adige- Terlan / Terlaner	2018	45€
Alto Adige- Terlan, Lunare / Gewurtztraminer	2017	65€
Alto Adige- Franz Haas Manna	2018	55€
Lombardia- Convento St. Annuciata / Chardonnay	2013	85€

FRANCE

Loire- Sancerre Thomas Labaille L'autentique / Sauvignon	2016	59€
Loire- Pouilly Fume Baron de L / Sauvignon	2015	125€
Burgogne- Chablis Domaine Hamelin ter cru/ Chardonnay	2017	70€
Burgogne- Mersault Lafond / Chardonnay	2017	190€
Burgogne- Chassagne Mont. 1er, J. Drouhin M. de Laguiche	2015	230€
Burgogne- Domaine de la Romane Conti Montrachet Gr. Cru	2001	---

Israel- Recanatí Yasmin Kosher / Chardonnay - Sauvignon	2017	40€
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Germany- Dr. Bassermann, Troken, Pflaz / Riesling	2016	42€
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Chile- Viña Ventisquero, Tara/ Chardonnay	2016	100€
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RED WINES

SPAIN

Ríoja- Chezz Gerdi Crianza	2016	35€
Ríoja- Phínca Hapa	2016	50€
Ríoja- La Cueva de Contador	2017	120€
Ríoja- Contador	2017	370€
Ribera Sacra- Fusco / Mencia	2018	34€
Formentera- Cap de Barbaria	2015	65€
Ibiza- Black Nose	2017	65€
Priorat- Morlanda Crianza	2016	55€
Ribera del Duero- Pruno Finca Villacreces Crianza	2018	36€
Ribera del Duero- Pago de Carraovejas	2017	62€
Ribera del Duero- Pago de Carraovejas Reserva	2014	110€
Ribera del Duero- Vega Sicilia Valbuena 5año	2014	170€
Ribera del Duero- Vega Sicilia Único Grand Reserva	2009	390€

ITALY

Alto Adige- Franz Hass Schweizer / Pinot Nero	2016	66€
Toscana- Fanti, Brunello di Montalcino / Sangiovese	2016	68€
Toscana- Antinori Tignanello	2017	130€
Sicilia- Donnafugata Floramundi Etna /Cerasuolo	2016	45€
Veneto- Bertani, Amarone della Valpolicella	1964	650€
Piemonte- Giacomo Conterno, Barolo Riserva	1961	1650€
Piemonte- Giacomo Conterno, Barolo Riserva	1937	1850€
Piemonte- Giacomo Conterno, Monfortino Riserva	1955	3800€

FRANCE

Bordeaux- Château Terrefort Lescalle	2015	40€
Bordeaux- Château Maucamps, Haut Medoc	2010	70€
Bordeaux- Château Margaux	1998	2200€
Vallée du Rhône- Château Beaucastel, Châteauneuf-du-Pape	2016	190€
Burgogne- Bouchard P. Vosve Romane	2016	190€
Burgogne- Domaine de la Romane Conti Grand Cru	2002	---

Germany- A. Christmann, Pfalz / Pinot Noir	2013	55€
Chile- Viña Ventisquero, Tara/ Pinot Noir	2015	100€
Chile- Viña Ventisquero, Tara/ Sirah	2015	100€

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WINES BY THE GLASS

SPARKLING

Champagne Aubry 1er cru	14€
Champagne Alfred Gratien Rosè	18€
Franciacorta Bellavista Alma	13€
Prosecco di Valdobbiadene ELÉM	7€
Cava Castelblanc Duo	7€

ROSÉ

Penedès- Chezzgerdi / Merlot	7€
Provence- Etna rosado Donnafugata	9€

WHITES

Penedès- Segura Viuda / Xare-lo	7€
Friuli- Chezz Gerdi / Chardonnay / Comelli	9€
Loira- Sancerre T. Labaille L'autentique / Sauvignon	12€

REDS

Rioja- Chezz Gerdi Crianza	7€
Sicilia- Donnafugata Floramundi /Cerasuolo di Vittoria	9€
Bordeaux- Château Maucamps	16€

SWEETS

Jerez de la Frontera- Don P.x. Pedro Ximenez 1987	9€
Sicilia- Kabir Moscato di Pantelleria Donnafugata	9€
Sauterne- Prince St. Aubin 500ml	9€