



Ibiza farm to table: the other side of the island

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In the last decade, the Balearic destination has rediscovered itself as a valid destination also from a gastronomic point of view, thanks to a growing community of farmers who have been able to enhance the products of the territory.

When you think of **Ibiza** , the first image that often comes to mind is that of wild parties and nightclubs. However, the island hides a different, lesser-known soul: **a landscape of lush fields, Mediterranean forests scented with pine trees and agricultural practices that take you back in time** . In fact, the Isla Blanca is not only wild coves and breathtaking beaches, but also organic orchards and fertile lands that tell a story of self-sufficiency and respect for the land. Alongside the hedonistic Ibiza, there is a more spiritual and authentic side, made of slow rhythms, fiery sunsets and the scents of nature. Furthermore, in recent decades, **the local gastronomic scene has undergone a notable transformation** . Several internationally renowned chefs have chosen to create original concepts here, but the true luxury remains anchored to the land: zero-mile products and a culinary proposal that celebrates the generosity of the soil and the freshness that comes from the sea. Ibiza has therefore been able to valorise its natural treasures, and today an ever-increasing number of farmers and producers are committed to preserving their authenticity. Here is our selection of 10 establishments (+1) that tell the story of the gastronomic ferment of the Balearics.

Atzaró Agroturismo Hotel

Located in the heart of the island, **Atzaró** is celebrating its 20th anniversary this year and can be considered the pioneer of the “farm to table” concept in Ibiza. The *finca*, which extends over 13 hectares, is home to manicured gardens, vegetable gardens, restaurants, spa and swimming pools, offering a sincere and sustainable experience. Every corner reflects a deep connection with nature, with a gastronomic proposal that marries the excellence of local products. In addition to the farm cuisine, we also recommend trying their restaurant **Aubergine by Atzaró** which offers dishes such as *Smoked aubergine carpaccio with pistachio and pomegranate*, now their signature dish. The quality of the project is also confirmed by the presence of international chefs who participate in special guest appearances: the latest was **Yotam Ottolenghi** who also chose Atzaró as a destination for his holidays.