



SIX SENSES

IBIZA

FESTIVE SEASON  
2022 / 2023





## CAPTURE THE FESTIVE SPIRIT

Ibiza's cool season heralds the return of unhurried but no less beguiling days on the alluring white isle. We invite you to join us at Xarraca Bay, where we've captured the true essence of the festive season.

Illuminate your spirit under a star-studded sky, dance into cosmic celebrations, and set purposeful resolutions as we move together into 2023.

We've curated a feast for all the senses: mindful wellness activities, fun and fabulous entertainment, workshops and classes for children and grown ups.



## FESTIVE PROGRAM

FESTIVE CELEBRATIONS  
AGORA CHRISTMAS MARKET  
SUPER MOON SANCTUM  
December 23

CHRISTMAS EVE DINNER  
December 24

CHRISTMAS BRUNCH  
December 25

BOXING DAY AT  
THE BEACH CAVES  
December 26

TRANSFORMATIVE BREATHWORK  
December 28

FIRE CEREMONY AND MEDITATION  
December 30

SANCTUM SEQUENCE NYE HIKE  
NEW YEAR'S EVE COSMIC FEAST  
COSMIC CELEBRATIONS  
December 31

NEW YEAR'S DAY BRUNCH  
AWAKENING RITUAL WITH KAP  
January 1





## CHRISTMAS EVE DINNER

December 24 | The Farmers' Market | EUR 120 per person | From 7pm

**Olives and Vermouth Bombon**

*butternut pumpkin muffins, festive kombucha*

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**Red Prawn Aromatic Salad**

*Hierbas Ibicencas*

•

**'Bullit' Fish Stew**

*wild chard, pickled sea fennel*

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**Local Wagyu Beef Ravioli**

*potato foam, carob, black truffle*

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**Chestnut Cake**

*citrus gel, chestnut ice cream, crispy leaves*





## CHRISTMAS DAY BRUNCH

December 25 | The Farmers' Market | EUR 135 per person | From 12.30pm to 4pm

### *Homemade Bread*

*assorted local breads, marinated olives, smoked eggplant, vegan pistachio pesto, chestnuts romesco*

### *Culinary Stations*

*raw bar, oysters, 100% Iberico acorn ham carving, seasonal farm vegetables, focaccias*

### *From the Kitchen*

**Eggs Benedict**, *Hollandaise sauce, sumac, croissant roll, local Wagyu ham or spinach*

**Baked Eggs**, *tomatoes, fermented chilli, shaved black truffle, sesame pretzel*

**Pumpkin Soup**, *brioche croutons, chestnuts, wild mushrooms*

**Warm Millet & Quinoa Salad**, *radicchio, pistachio, maple dressing*

**Galicia Beef Tartare**, *cured yolk, caramelized bone marrow, crystal bread*

**Balearic Wagyu Roast Beef**, *winter vegetables*

**Braised Acorn Pork Cheeks**, *olives, apricot sauce, topinambur*

**Baked Sweet Potato**, *pears, goat cheese, kale, fermented lavender, champagne sauce*

**Creamy Seafood Rice**, *prawns, artichoke, celeriac*

**Braised Sea Bream Fillet**, *white beans, clams*

### *Sweet*

*Christmas cake display and homemade ice creams and sorbets*



## BOXING DAY AT THE BEACH CAVES

December 26 | The Beach Caves | EUR 110 per person | From 1pm to 4pm  
Cuban Knights Live

### *To Begin*

**Aji Amarillo Grissini** wrapped in wild fennel, lime salsa,  
mayo a la macha, mexican pickled vegetables

•

### *To Share*

**Peruvian Arancini** of chaufa rice, duck breast  
**Scallop Tiradito** cured scallop, urchin rocoto leche de tigre  
**Octopus Causa** smoked, 'al olivo'

•

### *To Share*

**Carabinero Taco**  
**Galician Beef Tostada**, bone marrow, smoky mojo picón  
**Sweet Potato**, ocopa, nopal

•

### *"El principal"*

#### **Roasted Wild Seabream**

tortillas, orange pibil sauce, pickled red onion, two colour mole, truffled tamales

•

### *Dessert*

Cocoa Aztecan Ceremony







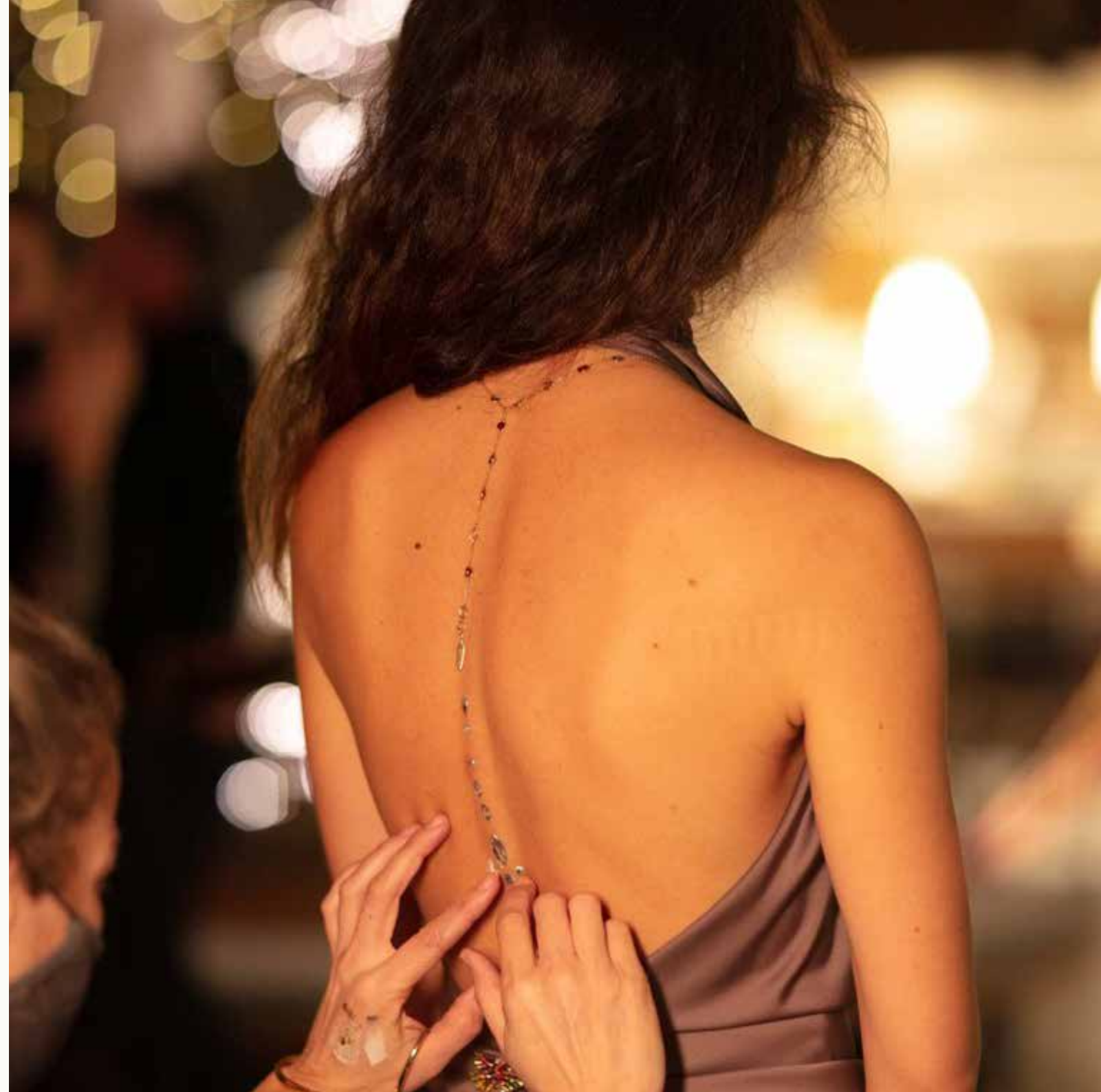
## NEW YEAR'S EVE COSMIC CELEBRATIONS

Prepare to experience a wonder-filled New Year's Eve. It's time to harness your creative power and spark joy in your heart. The key to all your dreams, hidden deep inside your soul, is poised to flow into the cosmic night.



## CINDERELLA AT AGORA

Your night of glamor and excitement awaits.  
Rent your festive wardrobe from our sustainable fashion store,  
Agora, and we'll whisk you into the New Year  
in the gown of your dreams.







## NEW YEAR'S EVE DINNER

December 31 | The Farmers' Market | EUR 280 per person | From 8pm  
Live performance by Annie Bea

**Pata Negra Acorn Iberico Ham, Melanosprum Truffle**  
*48-hours fermented focaccia, Ibiza extra virgin olive oil*

•  
**Guillardeau N°2 Oyster**  
*vintage cava and red fruits*

•  
**Mediterranean Blue Lobster**  
*coral bisque, cauliflower, white cocoa*

•  
**Glazed 48 Hours Lamb**  
*white truffle jus, smoked farm pumpkin, local goat cheese*

•  
**Persimmon Textures**  
*vanilla and almond crème, tangerine, saffron ice cream*

•  
Our sommelier selection



## NEW YEAR'S EVE COSMIC FEAST

December 31 | The Beach Caves | EUR 290 per person | From 9pm  
Adults only | Limited capacity | Includes access to NYE party | Music by Janax Pacha

•  
**To Begin**  
**Cream of Formentera Spiny Lobster**  
*corn foam*

•  
**Snacks to Share**  
**Stuffed Beets with 'Pate Payés', anticucho juice and white truffle**  
**Oyster Gillardeau N2, michelada, lime, tajin**  
**Baby Ibicencan 'Papa' huancaína, organic caviar**

•  
**Starters to Share**  
**Parihuela of Galicia Shellfish, scorpion fish, Mediterranean seaweed**  
**Roasted Wild Turbot, yellow chili pil-pil and fried cassava**  
**Sweet Potato, ocopa, agave sauce**

•  
**"El principal"**  
**Balearic Wagyu Short Ribs, Melanosprum truffle, quinoa chaufa, baked apple**

•  
**Dessert Countdown**  
**Almond Milk Rice, burnt lemon sorbet, tapioca, lime crisp**

•  
Our sommelier selection





## NEW YEAR'S EVE PARTY COSMIC CELEBRATIONS

December 31 | The Beach Caves | EUR 90 per person | From 11pm

Awaken your senses and start the new year with a bang! Dressed in your fabulous frocks and finery, our super-cool DJs and live musicians are ready to twirl you into 2023. Let's gather together for a night of live music and immersive entertainment at our infamous New Year's Eve party.

Descend into the enveloping curtains of the Beach Caves to dance into 2023. It's the beginning of a bright, glorious future.

### Special performance by

*Janax Pacha*  
*Jamie Fioritio*  
*Diego Ben (Medusa)*  
*DJ Lulilu*







## NEW YEAR'S DAY BRUNCH

January 1 | The Farmers' Market | EUR 100 per person | 1pm - 4pm

### *Homemade Bread*

*assorted local breads, marinated olives and classic alioli*

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### *Detox and Retox Station*

*freshly squeezed fruit juices, healthy wellness shots and Bellinis and Bloody Marys*

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### *New Year Culinary Stations*

*raw bar, oysters, salad bar, seafood live paella, seasonal farm vegetables, focaccias*

•

### *From the Kitchen*

**Eggs Benedict**, *Hollandaise sauce, sumac, croissant roll, local Wagyu ham or spinach*

**Baked Eggs**, *tomatoes, fermented chilli, shaved black truffle, sesame pretzel*

**Warm Millet & Quinoa Salad**, *radicchio, pistachio, maple dressing*

**Galicia Beef Tartare**, *cured yolk, caramelized bone marrow, crystal bread*

**New Year Roast**, *Balearic suckling pig, Ibiza baby potatoes*

**Baked Sweet Potato**, *pears, goat cheese, kale, fermented lavender, champagne sauce*

**Creamy Mushroom Risotto** *Parmigiano Reggiano*

**Black Truffle Caccio Pepe** *Parmigiano Reggiano*

**Braised Sea Bream Fillet**, *white beans, clams*

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### *Sweet*

*New Year cake display and homemade ice creams and sorbets*





## OUR FESTIVE ACTIVITIES

*Kids' Baking Classes*  
*Festive Storytelling*  
*Agora Christmas Market*  
*Holiday Movies in the Cinema*  
*Sustainable Candle Workshop*  
*Wine Tasting*

Get in touch with your Guest Experience Manager to plan your festive fun.







## WELLNESS EXPERIENCES

Take a pause and reconnect your mind, body and soul. Ibiza's renowned healers, instructors, and spiritualists are on hand to gently introduce wellness tools and techniques that will last a lifetime. Let them guide you through the festive season, and into 2023, with sunset walks, sound healing, forest bathing, and restorative yoga classes.





## ILLUMINATE YOUR SPIRIT

A series of rituals to feed and nourish your soul and set your intentions for the new year

### SUPER MOON SANCTUM

Together it's time to embark on this year's festive season with Sanctum's Super Moon session.

December 23

### TRANSFORMATIVE BREATHWORK

Niraj-Naik will lead a session to supercharge your intentions for 2023 creating a wave of positive vibrations.

December 28

### FIRE CEREMONY AND MEDITATION

Let go of the energy that no longer serves you.

December 30

### SANCTUM SEQUENCE NYE HIKE

An uptempo hike with music guided by Sanctum.

December 31

### AWAKENING RITUAL KAP

A transformative experience to enable deep insights or realizations.

January 1







NEW YEAR'S REBOOT AT

**RoseBar<sup>®</sup>**

Replenish and regenerate yourself after the festive period with RoseBar's bespoke longevity therapies.

Book one of RoseBar's anti-aging programs to restore your energy and feel revitalized inside and out



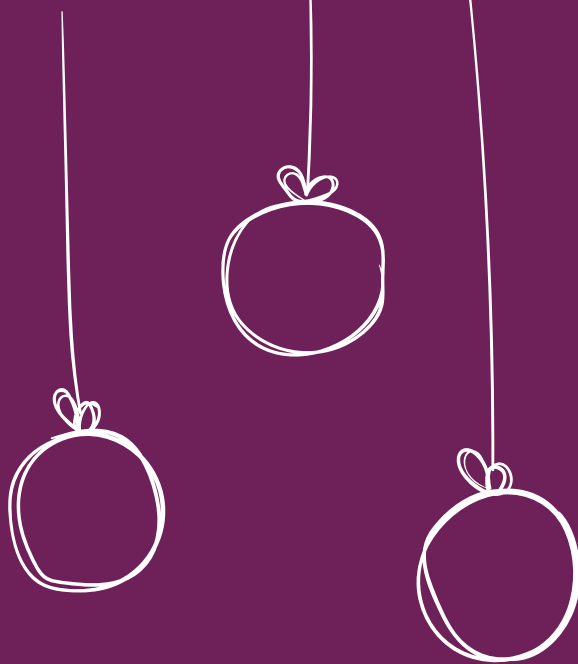
## PLEASE JOIN US!

To find out more, and to make a Christmas or New Year booking, contact our reservations team:  
[reservations-ibiza@sixsenses.com](mailto:reservations-ibiza@sixsenses.com)

For dining reservations please contact:  
[dining-ibiza@sixsenses.com](mailto:dining-ibiza@sixsenses.com)







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