



LIVE POSIDONIA



ACTIVITY PROGRAMME

29.08.2020 - 06.12.2020



Posidonia oceanica is part of our
World Heritage since 1999 as well as:

Keeping water crystal clear.

.....

Forming a spawning ground, nursery and habitat for many
species.

.....

Protecting the sand on our beaches.

.....

Reducing coastal erosion.

.....

The *Posidonia* meadows are an essential source of oxygen for
the planet and its protection is vital in our bid to reduce the
effects of climate change.

.....

Besides *Posidonia* is classified under the Habitats Directive of
the European Union as a "priority habitat" ..

***Posidonia* protects the seabed**

The meadows perform many functions, but that of fixing the seabed, absorbing the undertow and wave motion is one of the most important. It also protects the coast from marine erosion.

***Posidonia* protects the beaches**

One common feature of Mediterranean coastlines is the remains of *Posidonia oceanica* that build up just above the tide mark. The material builds up during the winter and provides an essential environmental benefit. It ensures the protection and regeneration of the beach sand and the coastline.

***Posidonia* protects sea life**

The Mediterranean is a vital environment for biodiversity, with many different species, including sea turtles. The new nests that have been made sporadically in Ibiza are a remarkable event and local bodies, such as CREM, among others, are working to rescue and protect the turtles to ensure their survival.

The marine department of GEN-GOB has also been studying the environmental quality of the *Posidonia* on the beaches of the Pityusic islands with the Tursiops Association, which was founded with the aim of contributing to the conservation and protection of cetaceans in Balearic waters, and has made studies proving that there is a consolidated colony of dolphins in the Pityusic islands and that the *Posidonia* meadows provide a perfect habitat for many of the species that they feed on.



Entre las entidades de la isla implicadas en la protección del mar y del hábitat de la *Posidonia* también se encuentra la Cofradía de Pescadores de Ibiza, pionera en la defensa de la sostenibilidad en el Mediterráneo. La pesca profesional artesanal de Eivissa mantiene la cultura y tradiciones de la isla y vela por la continuidad de la industria pesquera con criterios de sostenibilidad, evitando la sobreexplotación de los recursos marinos.

More information:

<https://www.asociaciontursiops.org> <https://www.elsnostresdofins.com/>

Use this bidi code to listen to the dolphins



The organizations involved in protecting the sea and the habitat of *Posidonia* includes the Ibiza Fishing Fleet, which is a pioneer in defending the sustainability of the Mediterranean. The professional fishing sector in Ibiza strives to maintain the islands traditions and culture, to maintain the fishing industry there through sustainability criteria to prevent the overfishing of the sea's resources.

***Posidonia* protects you**

Just like our terrestrial forests, the meadows of *Posidonia* can trap and sequester a significant amount of atmospheric CO₂, helping to reduce the amount of this greenhouse gas and to regulate the planet's climate, according to the International Union for the Conservation of Nature (IUCN).



Live the Posidonia (2017-2020)

In 2017, Ibiza Town Council organised the first edition of 'Live the Posidonia', a programme of activities organised with the aim of raising awareness of the importance of the *Posidonia oceanica* meadows, which form part of the declaration of Ibiza as a World Heritage Site.

In 2017, this programme received the international 'Alimara' prize in the responsible and sustainable tourism category, awarded by the Campus de Turismo, Hostelería y Gastronomía CETT-UB, with the support of Salón de Turismo B-Travel. Rafa Ruiz, the mayor of Ibiza, collected the award in the 34th Gala Awards Ceremony in recognition of the 14 best national and international tourism campaigns.

The second edition, held from July to September 2018, extended the activity programme and in 2019 it was extended again, to December 4th, which was the 20th anniversary of the declaration of the meadows as a World Heritage Site.

The fourth edition of the programme, held in 2020, identified sustainability, protection of biodiversity and awareness of the importance of protecting *Posidonia* from climate change as the main challenges ahead.

NATURE

'Live the Posidonia' offers dives to the Posidonia area to capture images of this timeless plant, as well as kayak visits from the beach at Ses Figueretes on Saturdays, and paddle surf from the beach at Talamanca on Sundays. All these activities are free and fully respect the protocols and security measures established to deal with Covid-19.

ART

Posidonia is also hailed as part of the natural and cultural heritage of Ibiza through the work of the jewellers Elisa Pomar, Enric Majoral and Casa Afro. From their workshops in the La Marina district, they also take part in the programme via collections in which they reveal their own artistic interpretation of the sea bed and perception of the *Posidonia* as a jewel that we must all protect and preserve.

GASTRONOMY

Posidonia is also at the heart of the tribute paid by 16 local restaurants, which will offer a variety of dishes for everyone in order to raise awareness of the unique ecosystem that is the Posidonia, home to a wide variety of species. The fishing sector of Ibiza and the brand guarantee 'Peix Nostrum', which works to highlight the quality of the island's fish, are also joining this initiative.

EDUCATION

The Environment Department is collaborating with local groups and professionals in the sector to set up three online seminars in which the speakers can share their experiences and knowledge with participants of all ages.

POSIDONIA AWARDS

Take part in the competitions 'Live the Posidonia' on the social media pages of Ibiza Tourism and win prizes like diving in the meadows and trips in kayak or paddle surf. There are also dinners in restaurants taking part in the campaign, hotel stays and jewels in honour of this long-established plant, along with t-shirts and face masks. Take part in the photography competition to win a Posidonia Award or make a video or take part in the quiz.

Read the terms and conditions of the competition at <https://turismo.eivissa.es/>

Take part on social media:

Facebook: <https://www.facebook.com/TurismeEivissalbiza/>

Twitter: <https://twitter.com/Eivissalbiza>

Instagram <https://www.instagram.com/turismeeivissaibiza/>

Turismo de Ibiza:

Tel: 971 399 232

Mail: turisme@eivissa.es





NATURE

Underwater photography "*Posidonia*, a thousand-year-old seagrass"

Company: Scuba Ibiza | Tel 971 192 884 | info@scubaibiza.com.

Date and time: Saturday 5th September, from 9:30 to 1:30 pm.

Departing from: Marina Botafoç.

Places available: Maximum number allowed by COVID regulations.

Aimed at: People who know how to dive and are willing to share images of this seagrass with the hashtag #IbizaPosidonia #EivissaPosidonia. These photos will form part of a virtual exhibition as part of the "Live the Posidonia" program. Get your place by taking part in the "Live the Posidonia" game on the social media pages of Ibiza Tourism. The activity will be bound by the hygiene and security protocols established for COVID-19.

Free activity.





NATURE

Visit the *Posidonia* by paddle surf

A paddle surf trip from the beach at Talamanca. Each surfboard is for individual use. Get your place by taking part in the "Live the Posidonia" game on the social media pages of Ibiza Tourism. The visit on 20 September will be part of the activities to celebrate Tourist Day on Ibiza. The activity will be bound by the hygiene and security protocols established for COVID-19.

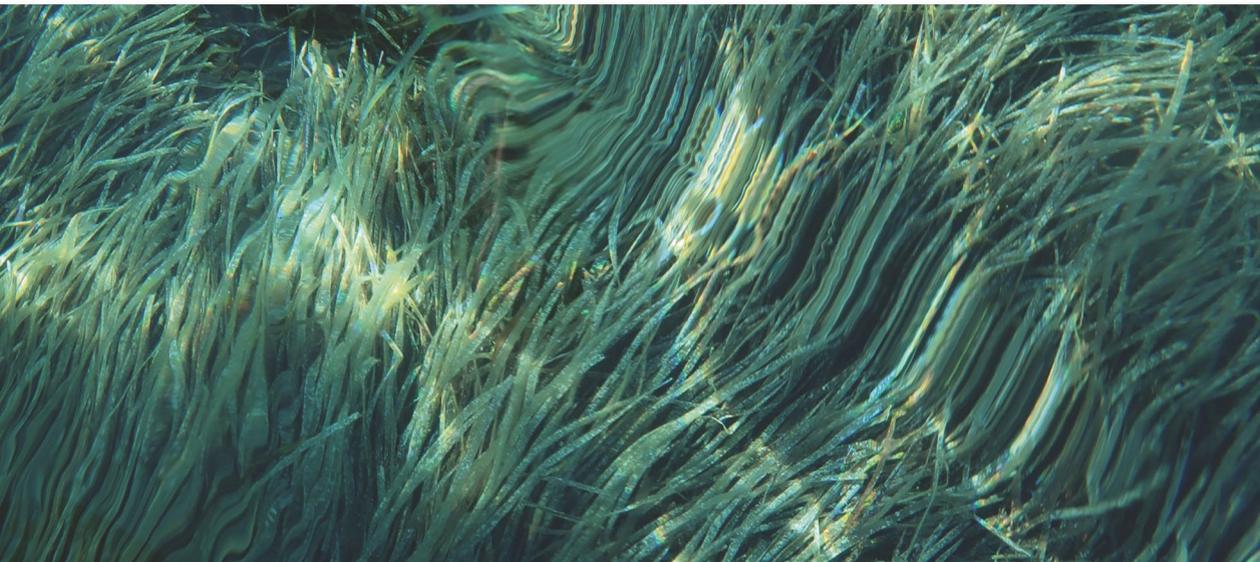
Company: Anfibios Ibiza, diving and marine sports.

Date and time: Sundays 30 August/ 20 September/ 11 and 18 October/ 1, 22 and 29 November. 9.30 am to midday.

Departing from: Talamanca Beach, in front of the shower and toilet facilities.

Places available: Maximum number allowed by COVID regulations.

Free activity.





NATURE

Visit the *Posidonia* by kayak

An excursion by kayak complete with snorkelling and the possibility of underwater photography. Each kayak has seating for two persons (for couples who live together). They can also be for individual use. The visit on Saturday 19th September will be part of World Clean Up Day. Get your place by taking part in the "Live the Posidonia" game on the social media pages of Ibiza Tourism. All activities will be bound by the hygiene and security protocols established for COVID-19.

Empresa: Kayak Ibiza.

Date and time: Sundays 30 August/ 20 September/ 11 and 18 October/ 1, 22 and 29 November. 9.30 am to midday.

Departing from: Talamanca Beach, in front of the shower and toilet facilities.

Places available: Maximum number allowed by COVID regulations.

Free activity.





Underwater photography "Flowering Posidonia"

Scuba Ibiza is organizing the dive with the aim of capturing images of the *Posidonia* meadows in flower.

Company: Scuba Ibiza | Tel 971 192 884 | info@scubaibiza.com.

Date and time: To be announced, depending on the flowering period, between the months of October and December.

Departing from: Marina Botafoç.

Places available: Maximum number allowed by COVID regulations.

Aimed at: People who know how to dive and are willing to share images of this seagrass with the hashtag #IbizaPosidonia #EivissaPosidonia. These photos will form part of a virtual exhibition as part of the "Live the Posidonia" program. Get your place by taking part in the "Live the Posidonia" game on the social media pages of Ibiza Tourism. The activity will be bound by the hygiene and security protocols established for COVID-19.

Free activity.



ART



Posidonia, inspiration for artists

ELISA POMAR: THE ESSENCE OF IBIZA

Elisa Pomar has incorporated the tradition and culture of the island into exclusive jewellery collections that have featured on international catwalks. The sea around the Pityusics has always inspired her with its characteristic tone of blue and its Posidonia. Her designs are made up of vertebrate fish, floral drawings and pieces with turquoise and coral that show her passion for the landscape. Winner of the Ibiza Gold Medal, Elisa makes modern jewellery for contemporary women, but always has traditional Ibizan jewellery as her point of reference. She also created her Posidonia Collection in 2012, which can be viewed along with other talismans in her shop and exhibition space in Calle Castelar, 1.

www.elisapomar.es | Tel: 971 310 526 | press@elisapomar.com

Opening hours: Monday to Friday, from 10 am until 1:30 pm and 5 pm until 8:30 pm





ART



ENRIC MAJORAL: *POSIDONIA, A JEWEL*

National Handicrafts Award winner in 2007, Majoral began his Posidonia collection in 2001 and since then it has become a central feature of his artistic universe. Under the title "La Posidonia es una joya" (*Posidonia* is a jewel), Majoral has created small and large-scale one-off pieces throughout his career. It is both a context for his research and a permanent concern arising from his conviction that jewellery is a cultural manifestation and that each piece created in his workshop reflects values and emotions. He is an artist who is committed to his environment while possessing an international dimension, showing two pieces from his 'Joies de sorra' series from the permanent collection of the New York Museum of Art and Design.

Carrer d'Annibal, 8 | Tel: 971 508 863 | www.majoral.com

Opening hours: Mondays to Saturdays from 11 am to 2:30 pm and 6 pm until 10 pm.





ART



CASA AFRO: TRADITION AND CULTURE

Carolina and Francisco José Bonet have been running Casa Afro, traditional Ibizan jewellery store since 1964, where the main attractions are their designs in silver and gold with stones such as coral, blue and green agate or amethyst, drawing on the culture and traditions of the island, the beauty of its natural environment and the sea bed.

Carrer Comte Roselló, 8 | Tel: 971 310 423 | www.casaafro.es

Opening hours: Mondays to Fridays from 10:15 am to 1:30 pm and from 5:30 pm until 9:30 pm. Saturdays from 10:15 am to 1:30 pm. In winter, the afternoon hours are from 5:30 to 8:30.





EDUCATION

The Environment Department is working with local groups and professionals in the sector to set up three online seminars to examine the importance of the Posidonia meadows and its life cycle in greater detail. It will also deal with its marine biodiversity and conditions as a habitat for species like dolphins and turtles, as well as looking at the threats facing the underwater forests and the challenges for present and future generations to protect them.

Aimed at: General public of all ages.

Dates: Wednesday 30 September, 28 October and 25 November.

Platform: Web Districte 07800

More information on conferences and workshops is available at <https://turismo.eivissa.es/> and on social media.

With the collaboration of GEN-GOB Eivissa, CREM, Tursiops, Amics de la Terra, Ibiza Sostenible, Cofradía de Pescadores y Arquitecta.





GASTRONOMY

CA N'ALFREDO

Paseo de Vara de Rey, 16
Tel. 971 311 274



Summer menu:

First course. Choose from:

Gazpacho (chilled tomato soup)
'Crostes' (crusty bread) salad

Second course. Choose from:

Stuffed calamari with sobrasada sauce
Roast shoulder of lamb

Dessert. Choose from:

St John's macaroni
Rice pudding mousse

Price: 25€ (drinks not included: Wines from Can Rich, Can Maymó and Ibizkus)

Serving hours: Lunch and dinner from Tuesday to Saturday, 1 pm until 4 pm and 8 pm until 11 pm.



Winter menu:

First course. Choose from:

Onion soup
Seafood salad

Second course. Choose from:

Grouper and monkfish stew
Roast pork fillet with tumbet (sliced and roasted vegetables)

Dessert. Choose from:

Chilled cheesecake
Flaò (tart) and greixonera (pudding) combination

Price: 20€ (drinks not included: Wines from Can Rich, Can Maymó and Ibizkus)

Serving hours: Lunch and dinner from Tuesday to Saturday, 1 pm until 4 pm and 8 pm until 11 pm.





GASTRONOMY

CAFÉ MONTESOL BY SAGARDI

Paseo de Vara de Rey, 2
Tel. 871 515 049



Olive bread and garlic mayonnaise nibbles

First course

Fish from the Port of Ibiza with mango and plantain aguachile

Second course

Our creamed rice with Ibiza red prawns

Dessert

Traditional flaó

Precio: 55€ per person in our indoor restaurant interior or terrace on Vara de Rey (drinks not included).

Serving hours: Served from 1pm until 4pm and 7pm until midnight, Monday to Sunday.

CAN MOSSON BY GUILLEMÍS

Avenida Pere Matutes Noguera, 80
Tel. 971 394 460



First course.

Dried fish and 'crostes' (crusty bread) salad

Second course. Choose from:

Saffron monkfish with almonds and potatoes a la pobre

Free range eggs with chips and sobrasada

Dessert.

Bitter orange greixonera (pudding) with thyme ice cream

Precio: 30€ (excluding drinks).

Serving hours: This menu is available Monday to Friday. 9 pm to 00:30 am. Booking required.



GASTRONOMY

CASA MANOLO

Edificio Marí Mayans (Platja d'en Bossa)

Tel. 971 393 132



Daily menu:

First course. Choose from:

Fried octopus

Warm mushroom and lobster salad

Second course

Fideuá (seafood noodles)

Dessert. Choose from:

Lemon sorbet

Homemade creme caramel

Price: 17,90€ (excluding drinks).

Serving hours: Monday to Friday lunchtime, from 1 pm to 4:30 pm. Changes every week. Prior booking recommended.



Posidonia Menu:

First course. Choose from:

Fried squid

Salad of goat's cheese and grilled vegetables

Second course. Choose from:

Lobster with free range eggs (minimum 2 persons)

Beef tagliatelle

Dessert. Choose from:

Cheesecake

Vanilla soufflé

Price: 23,90€ (excluding drinks).

Serving hours: Monday to Friday lunchtime, from 1 pm to 4:30 pm. Changes every week. Prior booking recommended.

CAN POU

Calle Lluís Tur i Palau, 19

Tel. 971 310 875



Griddled prawn with avocado

Sepia (cuttlefish) with sobrasada and potatoes

Price: 7€

Serving hours: Friday, Saturday and Sunday, 12 am to 11 pm.





GASTRONOMY

CLUB NÁUTICO DE IBIZA

Avenida de Santa Eulària s/n
Tel. 971 324 023



First course

Mushroom and artichokes with poached egg on puff pastry

Second course

Borrida de rajada (Stewed skate)

Dessert

Greixonera (pudding)

Price: 22€ (drinks not included)

Serving hours: 1 pm to 4 pm. Prior booking recommended.

EL BARCO

Playa de Talamanca
Tel. 971 193 278



First course

'Bullit de peix' (Traditional fish stew)

Second course

Arroz a banda (Fisherman's rice)

Price: 35€ (drinks not included)

Serving hours: Availability: Tuesday-Sunday, 1pm until 4:30pm (lunchtime). Advanced booking recommended.



GASTRONOMY

ES ARCS

C/ Quartó de Santa Eulària (Es Vivé)
Tel. 971 302 807



Tuesday

Fish and shellfish fideuà (minimum 2 persons)

Price per person: 18€.

Fisherman's stew with rice (minimum 2 persons)

Price per person: 26.50€.

Miércoles

Lobster stew with monkfish (minimum 2 persons)

Price per person: 28.50€.

Jueves

Great shellfish platter (minimum 2 persons)

Price per person: 28.50€.

Viernes

Stewed fish with rice (minimum 2 persons)

Price per person: 26.50€.

Sábados

Lobster rice (minimum 2 persons)

Price per person: 24.00€.

Serving hours: From Tuesday to Sunday (closed on Monday), from 1 pm to 5 pm and 8 pm until midnight. Prior booking recommended

FORMENTERA

Plaza de la Tertulia, 5
Tel. 971 578 664



First course

Sobrasada (Ibizan sausage) croquettes

Second course

Fried eggs with lobster

Dessert

Chocolate coulant

Price: 32€ (drinks not included)

Serving hours: Monday to Sunday, from 1 pm to 4:30 pm and 8 pm until 11:30 pm. Prior booking recommended. Until 1st September.





GASTRONOMY

LA GAIA

Paseo Juan Carlos I, 17
Tel. 971 806 806 | lagaia@ibizagranhotel.com
www.lagaiaibiza.com



Experience Mediterranean kaiseki by Óscar Molina

Tanit tasting menu:

Main dishes

Table aperitif

Dried fish and 'crostes' (crusty bread) salad with dashi pickled tomatoes

Tuna belly strip with rocoto pepper tiger's milk, yuyo and purple corn juice

"Black pork" gyozas and Ibiza prawns with tapioca and raspberry biscuit

Cuttlefish and huilacoche rice

Mediterranean grouper glazed with miso sauce, hijiki seaweed and samphire

Dessert

Ice cold exotic fruits, coconut soup and passion fruit ice cream

Cocoa sponge with spicy chocolate ice cream and mani foam

Petit fours

Price: 70€ (drinks not included).

Prior booking essential.



Posidonia tasting menu:

Main dishes

Table aperitif

Oyster ceviche with ikura roe

Sea bass with aromatic basil and jalapeño sauce

Beetroot pickle sauce with coconut and hot radish tartar textures

Chef's nigiri

Mediterranean lobster with spiced corn cream and vanilla oil

Selected green chickpeas with veal marrow, sturgeon caviar

Skate ravioli with marinated razor clams and tsume foam

Grilled monkfish kokotbas with black garlic and sake sauce

Beef loin trunk with rocoto pepper sauce and charred aubergine

Dessert

Cherry soaked in sake, kaffir lime and yoghurt ice cream

Caramel mou carob with its ice cream, Ibiza herbs and mint ice cream

Petit fours

Price: 90€ (drinks not included).

Prior booking essential. The tasting menu will be served to the whole table. These menus will be served until 05.09.2020.



GASTRONOMY

REART

Carrer de Castella, 9
Tel. 871 036 575



Squid sandwich with ink bread and halophyte emulsion

Price: 11€.

Posidonia chlorophyll rice, made with local seasonal fish

Price: 17€.

Serving hours: Monday to Saturday, 1 pm to 4 pm and 8 pm to 11 pm.

ROTO CLUB IBIZA

Paseo de Juan Carlos I s/n
Tel. 971 705 070



Roto Special: Grilled fresh Ibiza lobster in sage butter, with potatoes and fried eggs.

Price: 155€ per kilo.

Grilled octopus

(Grilled octopus leg accompanied by mashed potatoes and smoked paprika oil)

Price: 27,50€.

Warm tuna tartar on avocados and mango

(dressed tuna with ginger, soy sauce, pinch of wasabi, sesame oil and toasted sesame seeds on a bed of avocado and mango dressed with virgin olive oil, lemon, salt and pepper)

Price: 31,00€.

Grilled tuna on quinoa and vegetables

(lightly grilled tuna accompanied by quinoa stir-fried with carrots, mushrooms, garlic and broccoli heads)

Price: 29,50€.

Serving hours: Monday to Sunday, 6 pm to midnight.





GASTRONOMY

SA BRISA MADRID

Avenida de Menéndez Pelayo, 15 (Madrid)

Tel. 91 022 45 40



Aperitifs

Tomato with Parmesan whey and basil

Crisp Xeixa bread with sobrasada and Ibiza honey

Fish stew croquette

Mains dishes

Blackfish tartar with flying fish roe

Ibiza prawn on lettuce, with pico de gallo sauce and chipotle mayonnaise

Stewed fish with rice

Dessert

Flaò with homemade Ibizan herb liqueur ice cream

Price: 48€.

Serving hours: Every weekday, from 1 pm to 4 pm and 8 pm until 11 pm.

SA NANSA

Avenida 8 de Agosto, 27

Tel. 971 318 750



First course

Garlic prawns with eggs and Ibiza potato crisps

Second course

Fishermen's stew with noodles

Dessert

Greixonera (pudding)

Price: 45€ (drinks not included).

Serving hours: From Tuesday to Saturday, from 1 pm to 4 pm and 8 pm until 11 pm. Prior reservation requested.



GASTRONOMY

SES FIGUERES IBIZA (HOTEL)

C/ Ses Figueres, 18 (Playa Talamanca)
Tel. 971 314 313



Paella with baby octopus, green asparagus, garlic shoots, baby broad beans and seaweed

Price: 22.90€

Serving hours: Serving hours: Every day, lunch and dinner

Serving hours: 1 pm to 4 pm and 7:30 pm to 11 pm

Prior booking requested

SUSHIYA AOYAMA

Carrer de l'Arquebisbe Cardona Riera, 4
Tel. 627 86 15 66

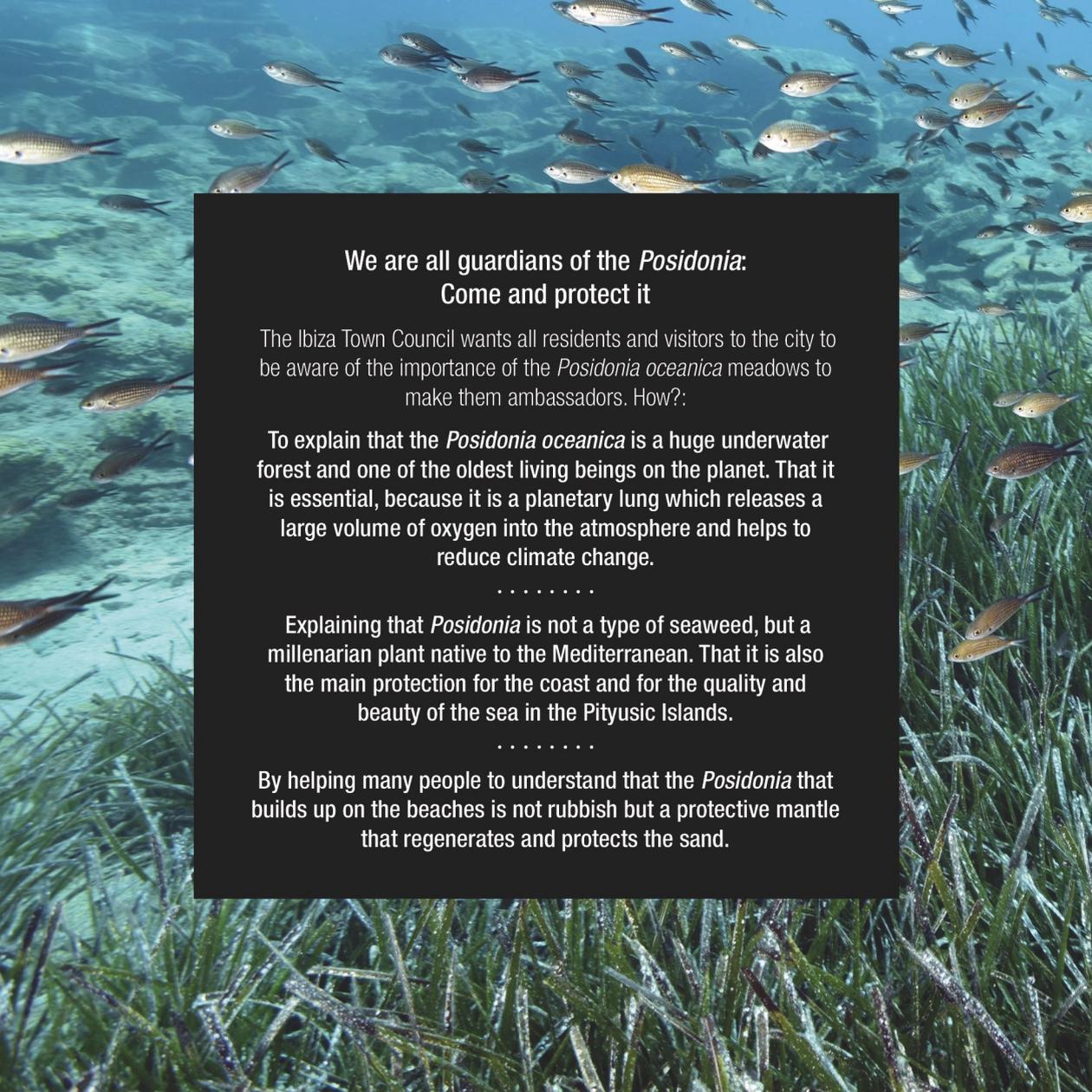


Selection of Ibiza seafood nigiri

Price: 10€

Serving hours: Thursday, Friday and Saturday, 8 pm to 10:30 pm. Prior booking required:

aoyamaibiza@gmail.com



**We are all guardians of the *Posidonia*:
Come and protect it**

The Ibiza Town Council wants all residents and visitors to the city to be aware of the importance of the *Posidonia oceanica* meadows to make them ambassadors. How?:

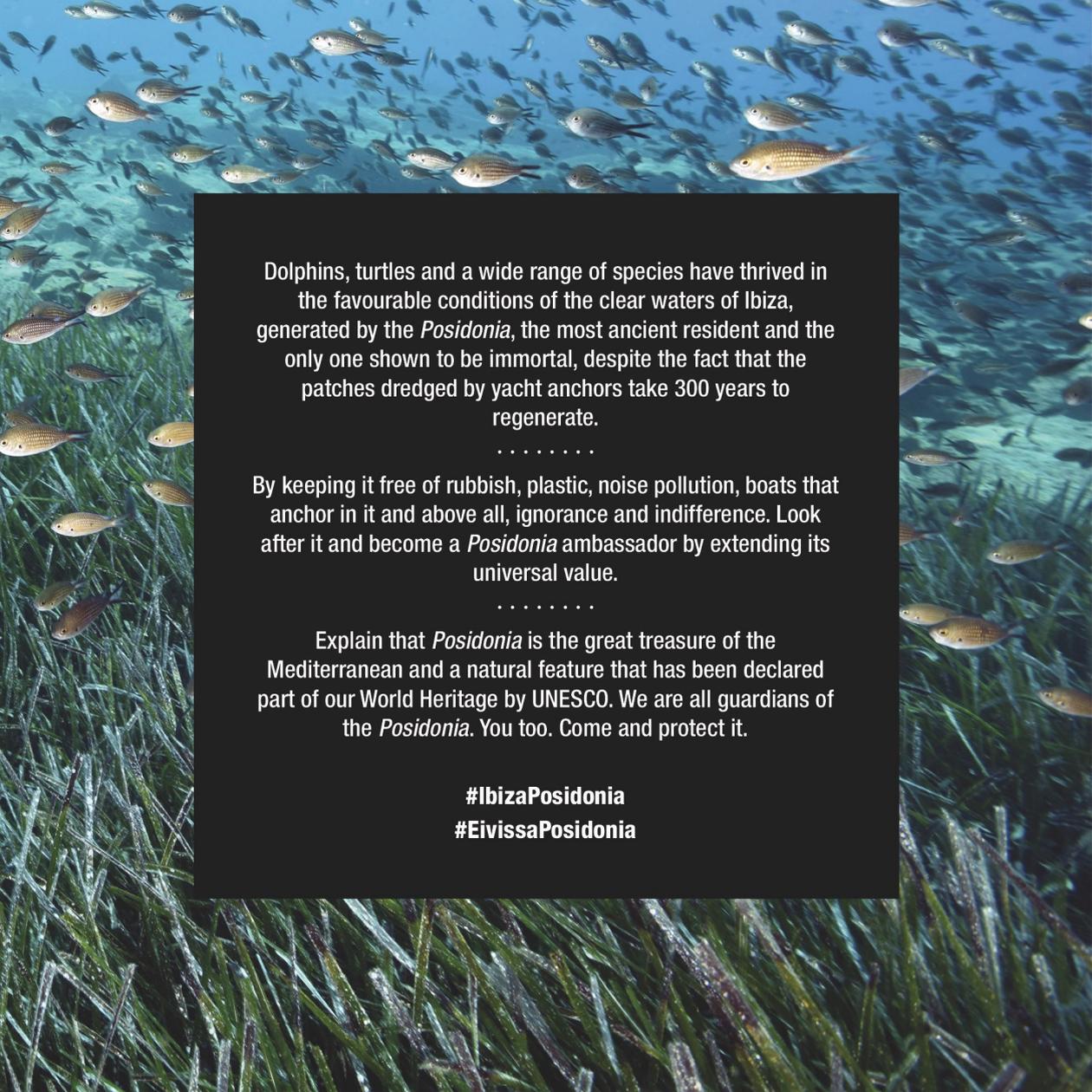
To explain that the *Posidonia oceanica* is a huge underwater forest and one of the oldest living beings on the planet. That it is essential, because it is a planetary lung which releases a large volume of oxygen into the atmosphere and helps to reduce climate change.

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Explaining that *Posidonia* is not a type of seaweed, but a millenarian plant native to the Mediterranean. That it is also the main protection for the coast and for the quality and beauty of the sea in the Pityusic Islands.

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By helping many people to understand that the *Posidonia* that builds up on the beaches is not rubbish but a protective mantle that regenerates and protects the sand.



Dolphins, turtles and a wide range of species have thrived in the favourable conditions of the clear waters of Ibiza, generated by the *Posidonia*, the most ancient resident and the only one shown to be immortal, despite the fact that the patches dredged by yacht anchors take 300 years to regenerate.

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By keeping it free of rubbish, plastic, noise pollution, boats that anchor in it and above all, ignorance and indifference. Look after it and become a *Posidonia* ambassador by extending its universal value.

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Explain that *Posidonia* is the great treasure of the Mediterranean and a natural feature that has been declared part of our World Heritage by UNESCO. We are all guardians of the *Posidonia*. You too. Come and protect it.

#IbizaPosidonia
#EivissaPosidonia

MAKE POSIDONIA THE GREAT
DISCOVERY OF YOUR TRIP



www.turismo.eivissa.es | www.tourism.eivissa.es | www.turisme.eivissa.es | www.tourismus.eivissa.es

 TurismeEivissalbiza  Eivissalbiza  turismeeivissalbiza  +TurismedEivissalbiza

#IbizaPosidonia | #EivissaPosidonia | #20Aniversario