



Beaumar
PETUNIA
BALEARIC IBIZA ISLANDS



**PRESS KIT
2026**



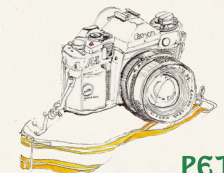
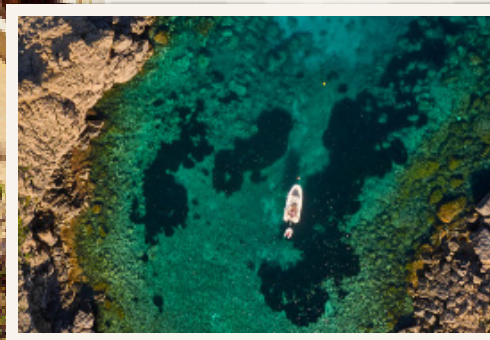
PETUNIA, A SUN-KISSED HAVEN IN **IBIZA**

IN A WORD

Facing Es Vedrà, Petunia lives in harmony with Ibiza's history—a tale of a once-rural and unspoiled Mediterranean island that, from the 1970s onward, became a pilgrimage site for hippies, artists, and beautiful people from around the world. It is also the story of a rock that, beyond the myths surrounding it, irresistibly draws the eye.

Petunia celebrates this golden age, where serenity and energy find their perfect balance. On the one hand, the lush gardens and wellness spaces with views over Es Vedrà. On the other, the understated rooms and suites, with whitewashed walls, raw wood and natural tones, interspersed with striking and colourful pieces that tell the island's story while preserving the overall harmony. There's more of the same ambiance by the huge palm-lined pool and in the three restaurants that open out onto the surrounding landscape.

A dream retreat where escape unfolds from hidden coves to charming villages, or in the peaceful stillness of a suspended moment, gazing at Es Vedrà.





ROOMS & SUITES

Petunia's 17 rooms and 25 suites - 20 of which are designed for holidays with family or friends - combine bohemian chic with traditional Ibizan soul, bringing together heritage and the gentle art of living. From every sunlit terrace and balcony, the spaces are steeped in the magnetism of Es Vedrà - its presence a quiet, singular force.



ARCHITECTURE

The architecture at Petunia, under the vision of Atelier Saint-Lazare, embraces the spirit of Ibiza without ever stifling it. The studio designed a hotel in harmony with the island, where light, natural materials and clean lines create simple, well-proportioned spaces.

Inspired by traditional fincas, the interiors combine whitewashed walls, raw wood and unique decorative touches that tell the story of the island without disturbing the balance. For his part, Juan Ramos, craftsman and custodian of heritage, has meticulously restored the existing structure, from the masonry furniture to the tiled tables, infusing the space with an elegant blend of history and modernity.

The spirit of Ibiza also reveals itself in the details. César Nuño Pacheco Cifuentes and the Gordiola glassworks company have designed unique blown glass pieces – organic

pendant lights, sculptural vases, delicate wall sconces – that catch the light and weave together craftsmanship and contemporary style. Outside, the gardens designed by Juan Masedo showcase Mediterranean flora with a fine balance between wild and manicured, in harmony with the environment.

Each space, interior or exterior, interacts with Es Vedrà and the surrounding landscape, creating a Mediterranean rhythm where the light, silence and magnetism of the island become an integral part of the experience. To complete this all-encompassing sensory journey, the music agency Spectre has composed a tailor-made soundtrack: a sunny playlist with southern rhythms to accompany every moment of the day.



ANTOINE RICARDOU

I wanted the rooms to be true sanctuaries – places where you can let the breeze wash over you as you nap, sleep or simply unwind. The real energy comes from outside, from beyond the landscape and the colours: it resides in Es Vedrà, like a permanent ray of sunlight, a rainbow that runs through the entire hotel.

**Antoine Ricardou,
Architect**

Main contributors - art programme

- Franco Kour, canvases, oils and watercolours
- Gwenaëlle Grandjean, drawings, ink and pencil
- Antoine Ricardou, pastels
- Éditions Midi, bed end stool
- Luz Edition, pendant lights
- César Nuño Pacheco Cifuentes, pendant lights, vases, wall lights, blown glass



GASTRONOMY

La Mesa d'Es Vedrà – The Flavors of the Balearic Islands

With the legendary rock of Es Vedrà at the head of the table, the soul of the Balearic Islands comes to life in every dish. Seasonal ingredients, often sourced from the hotel's own garden, flourish in traditional recipes reimagined with elegance. Marinated eggplant with Mahón cheese and black pork sobrasada from Mallorca, squid rice served with saffron aioli and seaweed... A journey through the region, without ever leaving your seat.

La Mirada – A Sunset Rendezvous with Es Vedrà

Perched on Petunia's rooftop, La Mirada offers a raw cuisine experience with Mediterranean influences, set against the breathtaking backdrop of the sun setting over the mythical rock. The menu features natural oysters, bluefin tuna belly tartare with Iberian ham and caviar, or Wagyu tataki with plum vinegar—each dish paired with signature cocktails and curated DJ sets.

Los Olivos – The Tapas Spirit

Nestled in the shade of Petunia's gardens, Los Olivos serves up quintessentially Iberian flavors, perfect for a laid-back lunch or an afternoon bite. From gazpacho and fresh tomato salad to Iberian ham sandwiches and the croquetas of the day, the menu also offers freshly grilled fish from the morning's catch and premium local meats for heartier appetites.

La Mesa d'Es Vedrà

—
74 place settings

Breakfast: 8 a.m. – 10:30 a.m.

Dinner: 7 p.m. – 10:30 p.m.

La Mirada Rooftop

—
68 place settings

Bar/dinner: 6:30 p.m. – 10:30 p.m.

Los Olivos

—
50 place settings

Lunch: 1 p.m. – 4 p.m.



BALTASAR RIGO



The Balearic spirit as inspiration

Facing the majesty of Es Vedrà, Baltasar Rigo infuses Petunia's cuisine with an identity deeply rooted in Balearic traditions. A passionate chef and guardian of a rich gastronomic heritage, he masterfully reinterprets the flavors of his native island, blending authenticity with innovation. His mission: to elevate local ingredients, honor the seasons, and tell the story of the Balearic Islands in every dish. At his table, cuisine becomes a journey—a vibrant tribute to Ibiza.

A journey of passion and excellence

Born in Mallorca, Baltasar Rigo began his culinary career at IES Juniper Serra in Palma before joining the prestigious Nixe Palace hotel. Driven by a thirst for excellence, he trained at the Bistro Guggenheim in Bilbao under Josean Alija (*Michelin), where he learned the discipline and creativity essential to haute cuisine. His journey then led him to Barcelona, where he worked alongside Albert Adrià (*Michelin) at Pakta, refining his precision and attention to detail. Returning to the Balearic Islands, he honed his craft in renowned establishments such as Font Santa, Finca Serena, and Can Ferrereta, shaping a cuisine that reflects his essence: sincere, refined, and deeply rooted in his homeland.



A tribute to the balearic islands

Baltasar Rigo elevates Balearic cuisine, where land and sea intertwine in perfect harmony. Each ingredient tells a story, each recipe carries a legacy. The chef draws inspiration from local markets, sun-drenched landscapes, and childhood memories. Sobrasada, Mahón cheese, black scorpionfish, and rice in all its forms serve as the foundation of his intuitive and heartfelt cuisine. While deeply respectful of tradition, he brings a modern touch, playing with textures and bold flavor pairings to surprise without ever compromising authenticity—like his spiced strawberry gazpacho with red prawn tartare and preserved lemon, or his crispy calamari sandwich with cabbage salad and kimchi mayonnaise.

An invitation to (re)discover the generosity of Balearic cuisine, where memory meets innovation.



WELLNESS

Ibiza is renowned for its spiritual essence, and no place embodies this aura better than Es Vedrà, majestic and serene. Overlooking this mythical rock, Petunia offers the perfect sanctuary to reconnect and recharge. Every moment of the day is an invitation to well-being, from yoga and Pilates sessions in lush gardens to soothing massages or energizing workouts in the fitness studio. A true haven of peace for a complete mind-body reset.

Facing the iconic Es Vedrà and nestled in the hotel's fragrant gardens, Petunia's pool is an oasis of pure relaxation, where guests can unwind with tranquil swims or lounge under the shade of palm trees. The perfect setting to surrender to the enchanting rhythms of Ibiza.



EXPERIENCES

At Petunia, the experience goes far beyond just a stay—the hotel invites guests to discover Ibiza from a different perspective. Explore the island's untamed landscapes by boat, paddleboard, or on foot, uncover its hidden coves and charming villages... Every activity is an opportunity to immerse yourself in the local culture and traditions.

Beaumier

PETUNIA

BALEARIC

IBIZA

ISLANDS

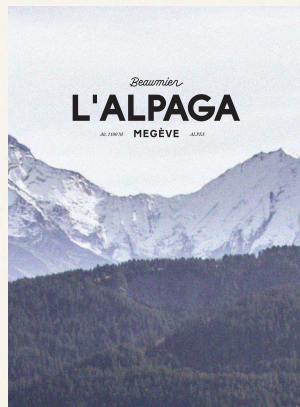
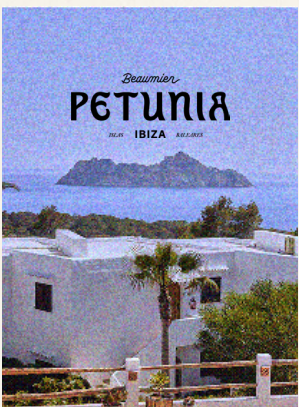
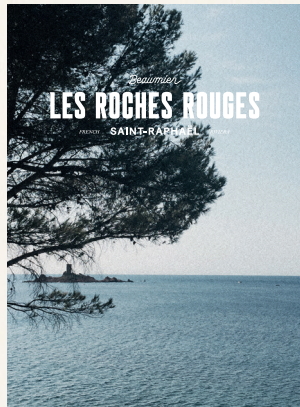
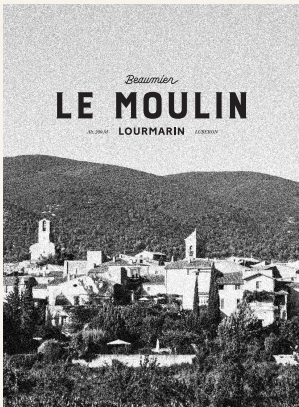
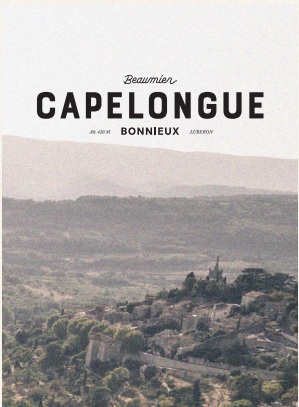
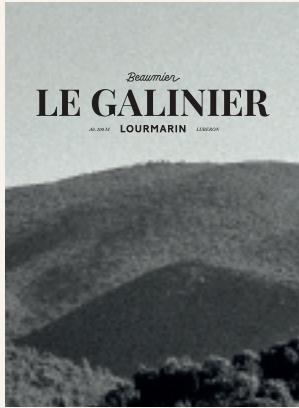
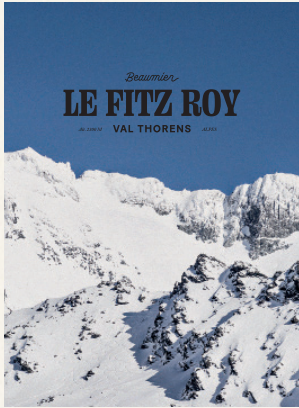
LOCAL

With a perfect balance between lively energy and untouched nature, Ibiza—the island of a thousand faces—has everything to captivate those who visit. From idyllic beaches and sun-drenched coves to scenic hiking trails, the island offers endless charm.

Near Petunia, the village of Sant Josep de sa Talaia retains its authentic character while remaining vibrant. Just below the hotel, Cala d'Hort, with its sandy and pebbled shore, offers a breathtaking view of Es Vedrà, an idyllic spot to witness unforgettable sunsets.



Beaumier operates today nine hotels in Europe



BEAUMIER

Far from postcards and international standards, Beaumier draws inspiration from each of its green destinations to craft a bespoke story, full of relevance, with the help of a dedicated collective of passionate individuals. Each hotel transports its guests into its immediate surroundings. From the snowy peaks of the French and Swiss Alps to the sun-drenched shores of the Mediterranean, and through the beauty of Provence, Beaumier outlines the contours of a sensitive luxury, balancing the pursuit of authenticity, a deep sense of hospitality, and ethical values.

PETUNIA

CARRER DE SA PALA MARINA,
SANT JOSEP DE SA TALAIA
CALA CARBÓ, 07830 IBIZA
ESPAGNE

WWW.BEAUMIER.COM

PRESS RELATIONS

FRANCE

Victoria Enoux

+33 (0)6 07 68 41 55

v.enoux@beaumier.com

UNITED KINGDOM / UNITED STATES

Re:Agency

UK : 21A Noel Street, London, W1F 8GR / +44 7501 948 351

US : 223 West 13th Street, The Studio, New York, NY, 10011 / +1 (718) 877 1787

beaumier@re-agency.com



www.beaumier.com

PETUNIA