

## Cold starters



VAT included

	Iberian cured ham 100% acorn and toasted bread with tomato	38,00
	Crispy goat cheese with aragula salad and balsamic dressing	16,80
	Prawn salad with vinaigrette and greens	19,50
	"Ensiam" Tomato, onion and green pepper	13,00
	Fresh salad with melon, avocado and seasoned red prawn with Thai sauce and salmon caviar	22,50
	Chicken salad with mustard vinaigrette	16,00
	Green salad of seasonal vegetables	13,50
	Salad of roasted peppers with tuna belly and spring onion	17,80
	Tuna tartar, olive oil and soya sauce	25,80
	Avocado with prawns and cocktail sauce	18,00
	Melon with Iberian cured ham	19,50

## Warm starters

	Garlic prawns	34,00
	Grilled vegetables with romesco sauce	13,80
	"Chipirones" (small cuttlefish)	16,00
	Grilled green asparagus with romesco sauce	16,00
	Peppers from Padrón	16,00
	Clawed lobster sautéed with garlic	46,00
	Mussels marinière or steamed ( <i>Only in season</i> )	21,00
	Homemade croquettes	2,80
	Fish and seafood soup	17,80
	"Gambusi" fried small prawns	23,50
	Grilled or Andalusian style squid	23,50
	Grilled fish spawns ( <i>Only in season</i> )	26,00
	Octopus Galician style	34,00
	Fried ibicencan octopus	25,00
	Norway lobster (110 gr. each aprox.)	148,00/Kg
	Grilled large red Prawns (50 gr. each aprox.)	180,00/Kg
	Sautéed red prawn (whole)	30,00
	Oysters (1/2 dozen)	32,50
	Sauteed or fisherman's style clams	36,00
	Grilled razor clams	26,90
	Scallops	26,50
	Ibiza lobster in stew	184,00/Kg
	National clawed lobster fried with garlic, grilled or stewed	148,00/Kg

## Varied seafood platter

**Special shellfish selection, grilled** (Min. 2 people, price per person) 79,50  
 Clawed lobster, nephrops, prawns, clams, razor clam, mussels, scallops  
 (the lack of one product will be compensated with a larger quantity of other)

SULPHITES	CELERY	SESAME	PEANUTS	NUTS	SOY	GLUTEN	EGG	FISH	MOLLUSCS	CRUSTACEANS	MILK	MUSTARD

# Specialities



VAT included

<b>Boiled fish stew</b> (Min. 2 pers / Price per pers.)		48,00
<b>Brine fish</b> (Min. 2 pers / Price per pers.)		48,00
<b>Fish stew</b> (Min. 2 pers / Price per pers.)		47,00
<b>Fried lobster with garlic, potatoes and fried eggs</b>		184,00/Kg

## Wild fish - large pieces

Grouper, dentex, John Dory fish, red scorpion or snapper	95,00/Kg
Sea bass "a la espalda" (garlic and vinegar sauce) or baked (2 Kg. aprox.)	78,00/Kg
Sea bass in salt crust (1,3 Kg. aprox. 2 people)	65,00/Kg

## Wild fish - per portion

Mixed grill of fish and seafood	49,00
Sole, grilled or meunière	37,00
Grouper fish or dentex or monkfish	43,00
Wild sea bass grilled or a la espalda" (garlic and vinegar sauce)	39,00
Red tuna in pepper	46,00
Tuna tataki	46,00

## Rice & Paellas (Min. 2 pers / Price per person)

Vegetarian paella	28,50
Paella with fish and seafood	30,00
Lobster paella	48,00
Ibicencan lobster paella	68,00
"Arroz brut"	30,00
Brothy lobster rice	48,00
Rice "ciego" (boneless) with fish and seafood rice	29,50
Fideuá (noodle paella) with seafood	39,50

## Meat

Fillet steak	34,00
Ribeye steak beef (1,2 Kg. aprox. 2 people )	58,00 / (0,5 Kg. for 1 person)
Sirloin steak	31,00
Baby lamb shoulder	34,00
Chicken breast or wiener schnitzel	19,00
*Choice of sauces supplement (Roquefort, pepper)	3,50

## Pasta

Spaghetti Bolognese	19,80
Spaghetti with clams	32,00
Spaghetti with prawns	32,00

## Children's menu

















































Chicken fingers	12,50
Chicken escalope	12,00
Spaghetti Bolognese	12,00
Croquettes with fries	12,50

<b>Bread and appetizers</b>	3,50
Price per person	
Plastic bag	0,50







VAT included

# Desserts & more

 	Cheesecake with fig jam	9,00
   	Hot chocolate cake over mango soup	10,50
   	House special dessert tasting (Min. 2 people / price per person)	15,00
   	Tiramisú	9,80
  	"Greixonera" (typical pudding)	8,20
  	Chocolate surprise (10 minutes of cooking time)	11,80
   	Profiteroles with vanilla and Tanzanian chocolate ice cream	9,80
	Strawberries and cream or with orange juice	8,95
   	Strawberries in pepper sauce	9,65
  	Millefeuille of cream with raspberry coulis	8,10
 	"Crema catalana" (caramel custard)	7,80
   	Crêpe "Suzette" or with Nutella or cream and nuts	10,85
 	Tatin tart	9,85
	Fresh pineapple	8,80
	Assorted seasonal fruit (Min. 2 people / price per person)	8,80
	Lemon sorbet (With vodka or cava + 1,50) 	7,20
   	Soufflé Alaska (15 min. baking time) (Min. 2 people / price per person)	16,00
  	Homemade ice creams and sorbet sundae, 2 flavours in "tulipa" (biscuit) (Chocolate, vanilla, raspberry, mango and passion fruit)	7,20

## Coffees

 	Afoggato-espresso + vanilla ice-cream	6,50
 	Irish Coffee	8,50

## Whisky

Macallan 12	12,00
Glenrothers 12	11,00
Chivas Regal 12	10,20

## Brandy

Ximénez Spinola	16,00
Cardenal Mendoza	9,50
Gran Duque de Alba	8,50
Larios 1866 Gran reserva	12,00

## Premium Gin & Tonic

Gvine Flouraison	12,00
Gin Mare	12,00
Martin Miller's	11,00