

COCKTAILS

SANTA MARTA SPECIALS 15

Sloegroni plymouth sloe gin, campari, yzaguirre rojo vermouth

Green Mojito bacardi, mint smoothie, mango soda

Junglebird campari, brugal rum, pineapple, lime

Frosty Paloma ibika tequila, bitter petroni, grapefruit syrup, lime, lime salt

Espresso Martini absolut vanilla vodka, kahlúa, espresso

Santa Marta Sour ojo de Isla mezcal, cucumber infused pisco, lemon, egg white

‘Kiss the Boys Goodbye’ brandy, plymouth sloe gin, egg whites, lemon

Ibizan Scaffa hierbas, brandy, angostura bitters, no ice

Afternoon Tea milk-washed drambuie, vodka, earl grey syrup, lemon

Piña Colada spiced rum, coconut cream, pineapple juice

SPRITZ & SANGRIA

Aperol Spritz aperol, cava, soda 15

Spring Fever strawberries, elderflower syrup, lemon juice, rose cava 15

Pimm’s lemonade, fresh fruit, mint & cucumber 12.5 | jug 30

Sangria red wine, white wine, cava 12.5 | jug 30
champagne jug 100

ALCO-NO-HOL COCKTAILS 15

Nogroni seedlip spice gin, vibrante, undon orange bitters

Nospresso Martini seedlip spice gin, spiced almond milk, espresso

Pina Nolada undone rum coconut cream, pineapple juice

BREAKFAST BEVERAGES

BOOZY BREAKFASTS 15

Bloody Mary humo chipotle liqueur, absolut peppar vodka, tomato juice, spices

Watermelon Mary ojo de isla mezcal, bitter petroni, tomato juice, watermelon juice, spices

Pink Lady peach puree, rose cava 8

JUICES & SMOOTHIES 8

Ginger & Turmeric Shot 5

Ginger & Turmeric Juice apple juice, lemon, honey

Green Juice apple, kale, celery, cucumber, honey

Watermelon & Lime watermelon juice, lime juice, sugar

Fresh Lemonade

Fresh Orange Juice

Frappé vanilla | hazelnut | cinnamon

HOT DRINKS

Coffee

espresso | cortado 3.5 americano | café con leche 4
cappuccino | double espresso 4.5 latte macchiato 5

Pot of Tea 4

english Yorkshire | earl grey | green | sweet ginger peach | chamomile
mint infusion | apple, cinnamon & vanilla | rooibos

Fresh Mint Tea 5

Matcha tea | latte 6

Vanilla Chai tea | latte 6

Hot Chocolate whipped cream 6

Espresso Affogato 7

BREAKFAST, BRUNCH & CAKE

10.00 to 12.00

BREAKFAST TOASTS

Burrata, sobrasada, honey 10.5

Iberian ham, gratin payoyo cheese, bechamel 11.5

Ricotta, pesto, confit tomatoes 9.5 v

Guacamole, poached egg, seeds 9.5 v

Goats cheese, sun-dried tomatoes, pistachio cream 10 v

Avocado, tahini, seeds, chili vinaigrette 9 ve

Additions avocado 2 | Iberian ham 3 | ricotta 2 | gluten-free bread 1 | egg 1.5 | chicken 2

SANTA MARTA SPECIALS

Eggs Benedict, spinach, pine nuts, pancetta 16.5

Carbonara egg croissant, pancetta dusting, beetroot pâté 16.5

Smoked salmon blini, beetroot tartar, dill yogurt, capers, caviar 18

Banana and oat bread, guacamole, cilantro 14.5 ve

Crispy bacon pancakes, caramelized banana, maple syrup 15

French toast, red berry compote, pecans, caramelized banana, honey 13

Fluffy pancakes, pistachio cheesecake, fresh berries, dulce de leche, cookie crumble 15

HEALTH CONCIIOUS

Fresh seasonal fruit platter 13 ve

Vegan coconut yogurt bowl, dragon fruit, mango, granola, coconut crunch, peanut butter 12.5 ve

Acai bowl, granola, mango yogurt, pineapple, kiwi, passion fruit, pistachio cream 12.5 ve

Our homemade cake section, made by our pastry chef Bianca, please ask our team

Si hay algo que no puedes o no te gusta beber, háznoslo saber para que podamos ayudarte a elegir tu bebida favorita

LUNCHTIME

QUICK & SMALL BITES

Smoked sardines, bread, tomato 9.5

Boquerones, garlic bread, salmorejo 10

Cantabrian anchovy brioche, truffle butter 11.5

Russian salad, tuna, piparra peppers, toast 9

Salted almonds 6 ve

Parmesan & oxtail bombita, tomato chutney 10.5

Pigs ear, mojo sauce 9.5

GOURMET SANDWICHES

Available until 6pm

All served on our brioche bread made on site by our pastry chef, Bianca

Roast beef, mustard mayonnaise, pickles, rocket, cheddar, sun-dried tomato 22

The club, roast turkey, chicken & egg mayonnaise, smoked bacon, cheddar cheese 25

Falafel, beetroot hummus, rocket, pico de gallo, yogurt mint sauce, red cabbage, mango 20 ve

Smoked salmon, dill yoghurt, rocket, capers, cucumber 24

RECOMMENDED SIDES

Rosemary potatoes 7 Green salad 8 French fries 7

Confit red peppers 8 Padron peppers 8.5

Smoked courgette, romesco 7 Coleslaw 7 Swiss cucumber salad 8

Russian salad 9

ALL DAY MENU

APPETISERS

Sourdough cob, olives, aioli 8 v

Pan-fried calamari, garlic, parsley, saffron aioli 21

Cod & sobrasada fritters, tartar sauce 17

Croquetas selection | Prawn & squid in ink | Mushrooms & truffle v 18

Patatas bravas 13 ve

Galician scallops, pico de gallo, mango pearls, jalapeño gazpacho 25

Smoked artichokes, crispy Iberian pork loin, fresh truffle, egg yolk 26

Iberian ham, walnut bread, grated tomato 35

Tempura eggplant, beetroot hummus, molasses 17 ve

Oxtail brioche, caramelized onion, pico de gallo, truffle mayonnaise, avocado mojo sauce 22

Seabass carpaccio, tiger's milk, red onion, sweet potato puree, plantain, crispy corn 26

Gazpacho, melon, Iberian ham 17 ve available

Steak tartare, potato chips, toast 28

SALADS

Ibizan tomato, red onion, bluefin tuna escabeche, piparra juice, Kalamata olives 25

Goats cheese, prawn, asparagus, cherry tomato, hazelnut, pinenut, raisin, vinaigrette 24

Grilled gem lettuce, parmesan, capers, bacon, smoked chicken, Caesar dressing 20

Mixed salad, avocado, tuna, egg, olives, vinaigrette 20 ve available

Greek tomato salad, herb dressing, cucumber, feta, red onion, tapenade, pumpkin seeds 20 ve

OUR RICES

Rice 'a la llauna', octopus, prawn, paprika alioli 35

Meloso de matanzas rice, pork, pabrusus mushroom 25

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ALL DAY MENU

MAIN COURSE

- Sautéed calamari, crispy bacon, samphire, sobrasada, rosemary potatoes 29
- Seared tuna, spiced pineapple carpaccio, wakame seaweed, strawberry, smoked chili mayonnaise 33
- Pappardelle, braised beef cheek, Iberian chorizo, smoked tomatoes, demi-glace 24
- Beetroot & mint risotto, pistachio romesco 26 ve
- Smoked aubergine, beetroot hummus, crispy kale, sweet potato puree, coconut yogurt 20 ve
- Chicken cannelloni, mushroom béchamel, fresh truffle, vanilla sweet potato cream, demi-glace 28
- Rack of lamb, herb crust, asparagus, rosemary potatoes, mustard onions, mojo verde 35
- Crispy pork belly, aligot potatoes, kale, mushroom, port reduction 29
- Lemon chicken leg, sweet potato puree, caramelized onions, broccoli, sobrasada 27

FISH & GRILL

- 300g grilled Nebraska rib-eye steak, café de paris butter 43
- Classic hamburger, angus beef, crispy bacon, smoked cheddar, burger sauce 21
- Veggie burger, artichoke & mushroom burger, aubergine, fennel, pico de gallo, burger sauce 20 ve
- Bilbao style fillet of seabass 35
- Fillet of grouper, fried garlic, confit tomatoes 38
- Fresh fish depending on availability, recommended for two
- Baked john dory 80
- Salt baked seabass 75
- Bilbao style turbot 70

ACCOMPANIMENTS

- Rosemary potatoes 7 Green salad 8 French fries 7 Chilli broccoli 7
- Roast carrots, mustard 7 Cauliflower gratin 7 Confit peppers 7 Padron peppers 8.5
- Smoked courgette, romesco 7 Potato aligot 7 Coleslaw 7 Swiss cucumber salad 8
- Patatas a lo pobre 7

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ALL DAY MENU

DESSERTS

Grilled strawberries, white chocolate, almond biscotti, meringue, matcha tea ice cream 13 v

Spanish torrija, coffee ice cream, cafe caleta foam, kumquat marmalade 13 v

Baked apple, vanilla foam, salted caramel ice cream 13 v

Caramelized pineapple, coconut sorbet, rum jelly, mint granita 13 ve

Rum baba, pistacho tiramisú cream, raspberry, vanilla ice cream 13 v

Chocolate cheesecake, violet ice cream 13 v

Hazelnut profiterole, hot chocolate, dulce de leche ice cream 12 v

Fresh fruit plate, mango sorbet 13 ve

Ice cream selection 1 scoop 3,5 | 2 scoops 5 | 3 scoops 6

Espresso affogato 7

DESSERT COCKTAILS 15

Ibizan Flip hierbas, brandy, whole egg

Irish Coffee jameson whiskey, coffee, cream

White Russian vodka, kahlúa, milk

CHILDRENS MENU

We aim to provide children with fresh and balanced dishes, including vegetables and lowering salt levels where possible.

FOR THE SMALLER CHILDREN

Side of vegetables available on request

Chicken fingers with French fries 13.5

Pesto pasta 14

Pasta in tomato sauce 14 v

Pasta bolognese 14

Pizza with choice of toppings tomato | cheese | ham | mushroom | chicken | onion 14

Ham & cheese sandwich with French fries 13

Cheeseburger with French fries 14.5

Fish fillet with steamed vegetables & rice 18.5

FOR THE YOUNG ADULTS

Caesar salad with bacon, smoked chicken, parmesan & croutons 17

Roasted lemon chicken with seasonal vegetables & rosemary potatoes 22

Chicken cannelloni 22

Mini Nebraska rib-eye steak with vegetables & potato chips 25

Pappardelle pasta carbonara 18

Egg & chicken mayonnaise sandwich with French fries 17

Roast beef & cheddar sandwich with French fries 17

DESSERTS

Fresh fruit plate, mango sorbet 10 ve

Hazelnut profiterole, hot chocolate, dulce de leche ice cream 10 v

Ice cream selection 1 scoop 3.5 | 2 scoops 5 | 3 scoops 6

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VINOS | WINES

VINOS ESPUMOSOS | SARKLING WINE

Aula Cava Brut España	6 29
Mas Candi Corpinnet Brut Nature España	45
Juve & Camps Brut Reserva Familia 2018 España	49
Alta Alella Laietà Gran Reserva Cava 2019 España	59
Nyetimber Classic Cuvee Inglaterra	99
Louis Roederer Brut Collection 242 Francia	129 magnum 269
Louis Roederer Brut Vintage Rose 2016 Francia	199
Henri Giraud Dame-Jane Rose Francia	239
Billecart-Salmon Blanc de Blancs Grand Cru Francia	199
Billecart Elizabeth Rose 2009 Francia	399
Louis Roederer Cristal 2015 Francia	499

VINOS DE LAS ISLAS | WINES OF THE ISLANDS

Sincronia Blanco, Chardonnay, Prensall Mallorca	6,5 31
Ca'n Verdura Supernova Moll Blanco, Prensall Mallorca	49
Sincronia Rosat, Cabernet, Merlot Mallorca	7 35
Ojo de Ibiza Rose, Ibiza España	54
Ses Rotes Rose, Calet, Pinot Noir Mallorca	31
Black Nose, Monastrell, Syrah, Cabernet Sauvignon 2021 Ibiza	99
Ojo de Ibiza Tierra Sur, Monastrell, Syrah Ibiza	69
AN/2, Callet, Mantonegro, Syrah Mallorca	49
Ca'n Verdura Son Agullo, Mantonegro, 2021 Mallorca	109

SUPERNATURAL VINOS | WINES

Pell de Mas Perdut Vino Naranja, Muscat, Paralleda, Penedés España	30
Matassa, Olla Blanc Vino Naranja Vin de France, Macabeu Francia	53
Son Llebre Ve d'Avior Blanc, Giro Ros, Malvasia, Prensall Mallorca	49
Francois de Nicolay Bouzeron Blanc, Aligoté 2020 Francia	79

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VINOS | WINES

VINO BLANCO | WHITE WINE

- Martinsancho, Verdejo, Rueda | España 7 | 35
- Mocén, Sauvignon Blanc | España 6 | 27
- Blanc del Terrer, Macabeo, Tarragona | España 7 | 34
- Alma de autor, Godello, Galicia | España 39
- Sierra de Toloño, Viura, Rioja | España 39
- Pazo de Rubianes, Albariño | España 54
- Tokyo Gomez-Rojo La Malpagada, Albillo Mayor, Ribera del Duero 2020 | España 59
- NUS del Terrer, Sauvignon Blanc, Tarragona 2019 | España 93
- Davide Perfectionista, Godello 2021 | España 139
- San Leonardo Vette Sauvignon Blanc | Italia 47
- Chablis Grand Regnard 2022 | Francia 109
- Domaine A Cailbourdin Silex Triptyque Pouilly-Fume 2019 | Francia 129
- Mainson AMI Santenay 1er 'Cru Clos Rousseau' Chardonnay 2020 | Francia 149
- Nik Weis St. Urbans Riesling | Alemania 53
- Demorgenzone Reserve Chenin Blanc 2019 | South Africa 99
- Konrad Sauvignon Blanc, Marlborough | New Zealand 48
- Three Sticks Durell Vineyard Origin Chardonnay, Sonoma Coast 2019 | USA 163

VINO ROSADA | ROSE WINE

- Oh my Baie 0.0%, Provenza | Francia 6.5 | 31
- Viña Real Rosado, Viura, Tempranillo, Rioja | España 29
- Les Valentines L'Effrontte, Provenza | Francia 6.5 | 31 | magnum 65
- Domaines OTT Chateau De Selle, Provenza | Francia 99
- Minuty rose, Provenza | Francia 55

VINOS | WINES

VINO TINTO | RED WINES

Señorio de Libano Crianza Rioja España	6.5 31
Bodegas Altún, Altún Rioja España	37
Pago de los Capellanes Crianza, Ribera del Duero 2021 España	79
López de Heredia Viña Tondonia Rioja Reserva 2011 España	99
Pradorey Origen Antiguo Roble, Ribera del Duero España	6 29
Altavins Almodi Garnatxa Peluda, Terra Alta España	7 37
Preludio de Sei Solo, Ribera del Duero 2021 España	94
Josep Grau Pedrabona, Priorat España	66
Amancio 2017, Rioja España	259
Mainson AMI Homard Blue Pinot Noir, Bourgogne Francia	89
Louis Latour Pommard Epenots 2001, Pinot Noir, Bourgogne Francia	229
Cantine Coppi Don Antonio, Primitivo 2017 Italia	62
Elia Altare, Barolo 2020 Italia	145
Ciacci Piccolomini d'Aragona, Brunello di Montalcino 2018 Italia	155
Tenuta Fratini, Harte, Bolgheri Italia	299
Domingo Molina Hermanos, Malbec 2019 Argentina	43
Head High, Pinot Noir, Sonoma 2018 USA	69
Worlds End If Six Was Nine, Cabernet Sauvignon, Napa Valley 2017 USA	159