

BREAKFAST

COCKTAILS | SMOOTHIES | JUICES

Bloody mary 15	Espresso Martini 15	Belini 7
Frappe 6	Buck's fizz 7	Fresh Orange 6
'Red detox' juice beetroot, cucumber, spinach & lime 8	'Tropical sunrise' juice mango, strawberry, banana & orange 8	
'Citric boost' juice pineapple, lemon, celery, apple, ginger & mint 8	Smoothies red fruits strawberry mango or banana 8	

TOASTS

All of our toasts are served on sourdough bread but can be served on rye, wholemeal or gluten free if you prefer

Salmon, avocado, brie & molasses 11.5
Roast beef, rocket, parmesan, mustard & sun-dried tomatoes 11
Ibérico ham, payoyo cheese, rocket, tomato, walnuts & honey 11.5
Scrambled eggs, sobrasada, spinach, goats cheese & caramelised pear 10.5
Spanish eggs benedict, english muffin, hollandaise, spinach & crispy bacon 11
Eggs cooked how you like, bread & grated tomato 10 v
Extras: Ibérico ham, smoked salmon or avocado 4

SOMETHING SWEET

Cake of the day 7.5 v please ask one of the team for options
Pancakes please choose two options: Seasonal fruits, red fruit compote, maple syrup, whipped cream, nutella, chocolate sauce, dulce de leche, marmalade, honey 10.5 v
French toast with red fruit compote & honey 9 v
Basket of mini bakes two mini donuts, two mini croissants, two mini pan au chocolat 7.5 v

TEA & COFFEE

Yorkshire tea 4	Americano 4
Earl Grey Green tea 4	Cappuccino 4.5
Camomile 4	Latte macchiato 5
Sweet Ginger Peach 4	Café con leche 4
Menta Infusion 4	Cortado 3.5
Fresh mint 5	Espresso 3
Apple, cinnamon & vanilla 4	Matcha tea latte 5
Hot chocolate 5	Chai latte 5

If there is anything you can't or don't like to eat, please let us know so we can help you choose your favourite dish

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THE MENU

COCKTAILS 15

Negroni gin, campari, yzaguirre rojo vermouth	Strawberry Mojito the classic mojito with strawberry
Jungle Bird campari, brugal rum, pineapple, lime juice	Paloma tequila, grapefruit soda, lime juice
Espresso Martini espresso, vodka, kahlua	Dry Martini your choice of gin or vodka, olive sphere
El Duque spanish brandy, Plymouth sloe gin, egg whites, lemon juice	Aperol Spritz the classic, Aperol, cava, soda 12
Manhattan knob creek rye, yzaguirre rojo vermouth, angostura bitters	

SMALL PLATES

Basket of artisan bread, olives & beetroot alioli 6 v
Selection of croquettes: squid ink & prawn idiazábal cheese & butternut squash (6 units) 20
Patatas bravas 17 ve
Prawn carpaccio, apricot salmorejo, chipotle pearls, citrus, avocado cream & toast 27
Grilled scallops, pico de gallo, raspberry pearls, jalapeño gazpacho 26
Classic french steak tartare, egg yolk, potato chips, toast 34
Smoked artichoke, crispy ibérico ham, truffle & poached egg yolk 27
Ibérico ham, walnut bread & grated tomato 35
Tempura aubergine, beetroot hummus & molasses 20 ve
Mini brioche of oxtail, caramelised onion, pico de gallo, truffle mayonnaise, avocado cream & payoyo cheese 24

SALADS

Ibizian tomatoes, red onion, diced tuna & kalamata olives 26
Fennel, grilled goats cheese, walnuts, sun-dried tomatoes & pesto 23 v
Smoked stracciatella, confit cherry tomatoes, rocket, figs, walnuts & caramelized pistachio 26 v
Courgette ribbon, tender shoots, sun-dried tomatoes, beetroot yoghurt, pomegranate, caramelized pistachio & tofu 22 ve

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MAIN COURSE

Ibizan style sauteed calamari, crispy pancetta, samphire, sobrasada, squid vinaigrette,
seasonal vegetables & new potatoes 32

Seared tuna, spiced pineapple carpaccio, wakame seaweed, strawberry, soy reduction &
smoked chilli mayonnaise 33

Pappardelle, slow cooked beef, chorizo, calamansi, smoked tomatoes, demi-glaze & parmesan 30

Gnocchi with mushroom ragout, romesco sauce, black truffle & caramelised
pistachio, vegan parmesan 26 ve

Roasted aubergine, beetroot hummus, sweet potato, smoked baba ganoush, crispy kale,
pomegranate & herb vinaigrette 25 ve

Chicken thigh, sobrasada, sweet potato puree, sauteed broccoli, caramelized onion & jus 32

Black rice, squid, prawn & saffron alioli 40

Slow cooked beef short rib, roasted pepper polenta, buttered celeriac, chocolate & coffee demi-
glace 38

Classic chicken canelón, porcini mushroom bechamel, white truffle oil, sweet potato,
pickled spring onion & demi-glaze sauce 31

WHOLE FISH & GRILL

As per availability, fish recommended for two

Salt baked seabass 85

Oven baked john dory 100

Oven baked scorpion fish 120

Grilled rib-eye angus steak, café de paris butter & confit tomatoes 38

Grilled nebraska rib steak, café de paris butter & confit tomatoes 45

Classic hamburger: angus beef, bacon, cheddar, sweet pickle mayonnaise 21

Veggie burger: artichoke, mushroom & quinoa burger, aubergine, fennel,
pico de gallo, sweet pickle mayonnaise 20 ve

ACCOMPANIMENTS

Sauteed garlic & chilli baby broccoli 8 Sharing salad 17 Rosemary fries 7

Roasted carrots, honey & mustard 8 Cauliflower gratin 9 Herbed new potatoes 8

Béarnaise sauce 4 Demi-glaze 4

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LUNCHTIME SPECIALS

15.00-18.00

SANDWICHES

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

Slow cooked lamb & beans sandwich, avocado, pico de gallo, sour cream, mint mayonnaise 23

Roast beef sandwich, mustard mayonnaise, pickles, rocket, parmesan, sun-dried tomatoes 24

The Santa Marta Club: braised turkey, chicken & egg mayonnaise with Ibizan herbs, smoked bacon, lettuce, tomato, cheese 25

ACCOMPANIMENTS

Sauteed garlic & chilli baby broccoli 8 Large salad (for 2) 17 Rosemary fries 7

Roasted carrots, honey & mustard 8 Cauliflower gratin 9 Herbed new potatoes 8

BEERS

Estrella Dammn 3.5 | 5

Estrella Lemon 3.5 | 5

550 Weizen brewed in Santa Eulalia 7

550 Session IPA brewed in Santa Eulalia 7

Alhambra Red 7

Corona 6

Daura Damm 6

Free Damm 6

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DESSERTS

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

Torrija (spanish style french toast), orange blossom ice cream, custard foam, strawberries
& kumquat marmalade 13 v

Graixonera foam, café caleta cream, salted caramel ice cream 13 v

'Cheese & grapes': flaó foam, crispy parmesan, grapes, goats cheese ice cream,
confit figs & hierbas jelly 13

Fresh fruit plate, passionfruit sorbet 13 ve

Baba ron with creamy chocolate & hazelnut tiramisú, vanilla ice cream,
coffee & raspberry 13 v

Smoked pineapple, tropical sorbet, coconut syrup & spiced rum 13 ve

DESSERT COCKTAILS 15

Brandy Alexander spanish brandy, chocolate liqueur, cream

Irish Coffee jameson's whiskey, coffee, cream

White Russian vodka, kahlua, milk

Affogato vanilla ice cream, espresso 7

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CHILDREN

MAIN DISHES

Homemade chicken fingers, fries 13.5

Pesto pasta 12.5 v

Tomato pasta 12.5 ve

Pasta bolognese 12.5

Pizza made to order 14

Chicken escalope, fries 13.5

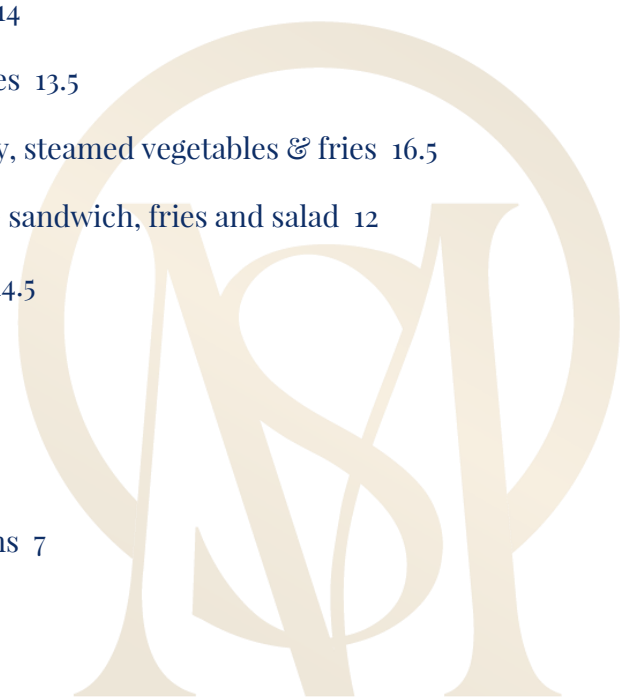
Filleted fish of the day, steamed vegetables & fries 16.5

Ham & grilled cheese sandwich, fries and salad 12

Cheeseburger, fries 14.5

DESSERTS

Selection of ice creams 7



IBIZA

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WINES

SPARKLING WINES

Alta Alella Llaietà Gran Reserva Cava España	59
Aula Cava Brut España	29 6
Mas Candi Corpinet Brut Nature España	43
Juve & Camps Brut Reserva Familia España	49
Nyetimber Classic Cuvee Inglaterra	99
Drappier Carte d'Or Francia	109
Louis Roederer Brut Collection 242 Francia	129
Louis Roederer Brut Collection Magnum Francia	269
Louis Roederer Brut Vintage Rose Francia	199

WHITE WINES

Martinsancho Verdejo, Rueda España	6.5 35
Sumarroca Cha Chardonnay, Penedés España	6 29
Alma de autor Godello, Galicia España	39
Blanc del Terrer, Tarragona España	6.5 34
Sierra de Toloño Blanco Rioja España	39
Ca'n Verdura Supernova Moll, Mallorca España	61
Mocén Sauvignon Blanc España	6 27
Tokyo Gomez-Rojo La Malpagada, Ribera España	59
San Leonardo Vette Sauvignon Blanc Italia	47
La Guardiense Falanghina del Sannio Italia	27
Domaine Laroche Saint Martin Francia	66
Domaine Laporte Sancerre Le Rochoy Francia	69
Chateau de Beauregard Pouilly Fuisse Francia	95
Weingnut Mayer Gruner Veltiner Austria	39
Konrad Sauvignon Blanc New Zealand	48
Three Sticks Durell Vineyard Origin Chardonnay USA	189

ROSE & ECO WINES

Lágrima Baccus Rose & Clear, Penedés España	6 27
Viña Real Rioja Rosado España	29
Ojo de Ibiza Rose, Ibiza España	54
Alta Alella Aus ecológico naranja España	44 8
Les Valentines Francia	54
Les Valentines Magnum Francia	99
Les Valentines L'effronte Francia	6.5 31
Les Valentines L'effronte Magnum Francia	60
Domaines OTT Chateau De Selle Francia	99

RED WINES

Ibizkus Can Bassó Tinto España	35
Ojo de Ibiza Tierra Sur España	89
Señorio de Libano Rioja Crianza España	6.5 31
Bodegas Altún, Altún Rioja España	37
Pago de los Capellanes Crianza Ribera España	79
López de Heredia Viña Tondonia Rioja Reserva España	99
Pradorey Origen Antiguo Roble Ribera España	6 29
Aitavins Almodi Garnatxa Peluda, Terra Alta España	7 37
Ca'n Verdura Son Agullo Mantonegro, Mallorca España	119
Barahonda Barrica Moanstrell/Syrah, Yecla España	39
Preludio de Sei Solo Ribera España	94
Las Viñas Bastardas España	39
Domingo Molina Hermanos Malbec Argentina	43
Cantine Coppi Don Antonio Primitivo Italia	62
Stephane Aviron, Beaujolais Village Francia	35
Foillard Morgon Classique, Beaujolais Village Francia	72
Head High Sonoma Pinot Noir USA	69
Worlds End If Six Was Nine Cabernet Sauvignon USA	189