

COCKTAILS

SANTA MARTA SPECIALS 16

Sloe Groni

Plymouth sloe gin, palo, bitter petroni, rhubarb bitters

Green Mojito

Bacardi, mint smoothie, ginger ale

Santa Margarita

Ibika tequila, mango, passionfruit, lime, agave

Frosty Paloma

Ibika tequila, bitter petroni, grapefruit syrup, lime, lime salt

La Jefa Espresso Martini

Ibika reposado tequila, kahlúa, espresso

Santa Marta Sour

Ojo de isla mezcal, cucumber infused pisco, lemon, egg white

Afternoon Tea

Milk-washed drambuie, vodka, earl grey syrup, lemon

If You Like a Piña Colada

Pineapple rum, spiced rum, coconut cream, pineapple juice, sweet spices

Mediterranean Garden

Gin mahón, basil, cucumber, lemon

Our Thyme in Scotland

Laphroig 10yr whisky, thyme olive oil, lemon, egg white

SPRITZ & SANGRIA

Spritz 15

Aperol | Hugo | Sarti

Spring Fever 15

Rose cava, elderflower syrup, mint, lemon juice

Pimm's & Lemonade 12.5 | jug 30

Fresh fruit, mint & cucumber

Sangria

Red wine, white wine 12.5 | jug 30

Cava 12.5 | jug 35

'NO' COCKTAILS 15

Nogroni

Beefeater 0.0% gin, lucano, undone orange bitters

Nospresso Martini

Cold brew, coffee liqueur, sugar

Piña Nolada

0.0 rum, coconut cream, pineapple juice

Nojito

0.0 rum, mint smoothie, ginger ale

BREAKFAST BEVERAGES

BOOZY BRUNCH

Bloody Mary 16

Humo chipotle liqueur, absolut peppar vodka, tomato juice, spices

Spicy Margarita 16

Ibika tequila, cointreau, lima, jalapeño, agave

Martini 16

Greygoose vodka, dry martini, lemon

Pink Lady 9

Peach puree, rose cava

DETOX JUICES & SMOOTHIES

Sunrise Shot 5

Sunrise Juice 9

Orange juice, pineapple juice, turmeric, pepper, ginger

Green Juice 9

Apple, kale, celery, cucumber, honey

Watermelon & Lime 9

Watermelon juice, lime juice, sugar

Berries & Bananas 9

Fresh Mint Lemonade 8 Fresh Orange Juice 8

Frappé 8

Vanilla | hazelnut | cinnamon | caramel | hazelnut sugar free

HOT DRINKS

Coffee

espresso | cortado 3.5 americano | café con leche | cappuccino 4.5
double espresso 4.5 latte macchiato 5
syrup shot 2

Fresh Mint Tea 5 Matcha | Chai tea | latte 6 Hot Chocolate whipped cream 6

Pot of Tea 4.5

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

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

BREAKFAST, BRUNCH & CAKE

10.00 to 12.00

TO BEGIN | SWEET

Fresh seasonal fruit platter 15 ve

Acai bowl, granola, vegan yogurt, banana, peanut butter 14 ve

Croissant & toast, jam, butter 8 v

French toast, smoked bacon, maple syrup 16

French toast, red berry compote, honey, nuts 15

SECONDS

Eggs on toast, guacamole, seeds 15 v

Eggs benedict 15

Eggs royale 15

Truffle omelette, confit cherry tomatoes 14 v

The breakfast club: fried egg, smoked bacon, tomato chutney, hashbrown 15

Additions avocado 3 | smoked salmon 5 | smoked bacon 5 | gluten-free bread 2 | egg 3

FROM OUR BAKER

Made from scratch, on site. Depending on availability

Carrot cake 7

Cinnamon roll 7

The authentic cheesecake 13

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

v | vegetarian ve | vegan

LUNCH BY THE BEACH

GOURMET SANDWICHES

Available until 6pm. Served on our homemade brioche

Sunday Roast Sarnie 24

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

Santa Marta Club 25

Roast turkey, chicken & egg mayonnaise, smoked bacon, cheddar cheese

‘Fish ‘n’ Chips’ Sandwich 25

Crispy fish, potato puffs, lemon mayo, capers, rocket

Sexy Veg 25 ve

Tempura aubergine, vegan cheese, mayo, pickled cabbage

QUICK BITES & SIDES

Sweet potato wedges 8 Seasoned french fries 7

Green apple salad 8 Curried potato salad 9

Padron peppers 8 Gildas 6 Crispy fish, lemon mayo 8

Sliced roast beef 8 Roasted red pepper 6 ve

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ALL DAY MENU

STARTERS & TAPAS

Bread, olives, aioli 8 v

Oysters depending on availability 8 p.u

Sauteed calamari, apple, lime, ginger, black aioli 24

Idiazabal cheese fritters, membrillo 18 v

Croquetas selection | Prawn | Mushrooms 20

Santa Marta bravas 17

Iberian ham, bread, grated tomato 35

Huevos rotos formentera style, soft crab, prawns 18

Galician scallops, beurre blanc 26

Artichoke hearts, hollandaise, pomegranate, seeds 24 v

Miso aubergine, crispy kale, molasses 18 ve

Oxtail brioche, pickled onion, pico de gallo, lemon mayo 24

Gazpacho, croutons, diced cucumber & tomato 15 ve

Steak tartare, grated cheese 30

SALADS

Caesar 24

Lettuce, parmesan, bacon, panko chicken, Caesar dressing

Toni's mixed salad 22

Avocado, tuna, egg, olives, vinaigrette ve available

Greek salad 22

Tomato, herb dressing, cucumber, feta, pickled red onion v|ve available

Seasonal tomatoes 18 ve

Red onion, vinaigrette

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ALL DAY MENU

MAIN COURSE

Wild mushroom risotto 26 v|ve available

Rice 'del señolet', pan-seared duck margret for 2 50

Seared fillet of mackerel, celeriac puree, pickled fennel, cucumber, yoghurt dressing 30

Fillet of beef, carrot puree, panadera potatoes, demi-glace 45

Grilled octopus, curried potato salad, mango puree 45

Tagliatelle, tomato & vegetable sauce 25 v|ve available

Chicken canelon, truffle bechamel, pistachio 28

Pork schnitzel, mashed potato, red pepper salsa, lemon caper butter 29

Lamb lingote, diced apple, grilled endive 35

SIMPLY MEAT & FISH

Classic hamburger 23

crispy bacon, cheese sauce, burger sauce, burger garnish

Veggie burger 20 ve

Tempura aubergine, cheese sauce, burger sauce, burger garnish, all vegan

Tuna steak, on the bone, romesco 40

Grilled sardines 25

Dishes for two, depending on availability

Bone-in beef rib, cafe de paris butter 85

Salt baked seabass, lemon caper butter 80

Turbot, salsa bilbaína 80

ACCOMPANIMENTS

Sweet potato wedges 8 Panadera potatoes 8 Seasoned french fries 7

Green apple salad 8 Curreid potato salad 9

Padron peppers 8 Creamed leeks 7 Roasted carrots 7 Grilled endive 8

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CHILDRENS MENU

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

Milkshake 9

Vanilla | Chocolate | Strawberry

FOR THE SMALLER CHILDREN

Side of vegetables available on request

Breaded chicken with fries 13.5

Pasta in tomato sauce 14 v

Pasta bolognese 14

Pizza margarita choice of toppings tomato | ham | mushroom | onion 14

Ham & cheese sandwich with fries 13

Simple cheeseburger with fries 14.5

Fish fillet with steamed vegetables & rice 18.5

FOR THE YOUNG ADULTS

Caesar salad with bacon, chicken, parmesan & croutons 17

Chicken cannelloni, truffle bechamel, pistachio 22

Mini fillet steak, fries 25

Vegetable tagliatelle 18 v

Egg & chicken mayonnaise sandwich with fries 17

Roast beef & cheddar sandwich with fries 17

DESSERTS

Fresh fruit plate, mango sorbet 10 ve

Strawberry bavarois 11 v

Ice cream selection 1 scoop 4 | 2 scoops 5.5 | 3 scoops 6

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ALL DAY MENU

DESSERTS

Vegan exotic cup, coco & mango 11 v

Spanish torrija, ice cream, salted coconut sauce 13 v

Strawberry Bavarian cream, crushed pistachio 11 v

Rich chocolate tart, yoghurt ice cream 13 v

Authentic Basque cheesecake 13 v

Whipped cream cheese, lemon curd, passionfruit, crumble 13 v

Fresh fruit plate, mango sorbet 15 ve

Ice cream selection 1 scoop 4 | 2 scoops 5,5 | 3 scoops 6

Espresso affogato 7

CAKES

Carrot cake 7

Cinnamon roll 7

COFFEE & DESSERT COCKTAILS 15

Ibizan Scaffa

hierbas, torres 10 brandy, orange bitters, no ice

Irish Coffee

Jameson whiskey, coffee, cream

Spanish Coffee

Licor 43, coffee, cream

Carajillo 6

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VINOS | WINES

VINOS ESPUMOSOS | SARKLING WINE

Aula Cava Brut | España 7 | 35

Sumarroca Cava Rosado | España 8 | 39

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

ROSE DE LAS ISLAS | ROSE OF THE ISLANDS

Ojo de Ibiza Rose, Ibiza | España 54

Ses Rotes Rose, Calet, Pinot Noir | Mallorca 35

NATURAL VINOS NARANJUA | NATURAL ORANGE WINES

Pell de Mas Perdut Vino Naranja, Muscat, Paralleda, Penedés | España 35

Matassa, Olla Blanc Vino Naranja Vin de France, Macabeu | Francia 53

VINO ROSADA | ROSE WINE

Oh my Baie 0.0%, Provenza | Francia 6.5 | 31

Karmen rose, Granacha, Rioja | España 7.5 | 31

Les Valentines L'Effrontte, Provenza | Francia 9 | 35 | magnum 75

Domaines OTT Chateau De Selle, Provenza | Francia 95

Minuty rose, Provenza | Francia 70 | magnum 140

VINOS | WINES

VINOS BLANCOS DE LAS ISLAS | WHITE WINES OF THE ISLANDS

- Sincronia Blanco, Chardonnay, Prensall | Mallorca 35
- Ca'n Verdura Supernova Moll Blanco, Prensall | Mallorca 49

SUPERNATURAL VINOS BLANCOS | NATURAL WHITE WINES

- Son Llebre Ve d'Avior Blanc, Giro Ros, Malvasia, Prensall | Mallorca 49
- Francois de Nicolay Bouzeron Blanc, Aligoté 2020 | Francia 79

VINO BLANCO | WHITE WINE

- Martinsancho, Verdejo, Rueda | España 8.5 | 35
- Mocén, Sauvignon Blanc | España 7.5 | 31
- Sumaroca Cha, Chardonnay | España 7.5 | 31
- Blanc del Terrer, Macabeo, Tarragona | España 35
- Alma de autor, Godello, Galicia | España 44
- Sierra de Toloño, Viura, Rioja | España 10 | 39
- Pazo de Rubianes, Albariño | España 59
- 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
- Alta Alella Lanius, Chardonnay | España 65
- 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
- Trimbach Cuvée Frédéric Emile, Riesling, Alsacia 2018 | Francia 159
- Nik Weis St. Urbans Riesling | Alemania 53
- Demorgenzon 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

VINOS | WINES

VINOS TINTO DE LAS ISLAS | RED WINES OF THE ISLANDS

Blacknose, 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

VINO TINTO | RED WINES

Don Jacobo Rioja Crianza | España 7.5 | 31

Altún Rioja | España 40

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 7.5 | 31

Altavins Almodi Garnatxa Peluda, Terra Alta | España 9.5 | 37

Preludio de Sei Solo, Ribera del Duero 2021 | España 94

Bonrepos, Priorat | España 85

Josep Grau Pedrabona, Priorat | España 66

Ocampo Listan Negro, Tenerife | España 75

Amancio 2017, Rioja | España 259

Mainson AMI Homard Blue Pinot Noir, Bourgogne | Francia 89

Louis Latour Pommard Epenots 2001, Pinto Noir, Bourgogne | Francia 229

Châteaux Teyssier, Saint-Emilion, Grand Cru | Francia 85

Cantine Coppi Don Antonio, Primitivo 2017 | Italia 62

Elia Altare, Barolo 2020 | Italia 145

Ciacci Piccolomini d'Aragona, Brunello di Montalcino 2018 | Italia 155

I Sodi di San Niccolo, Umbria, Toscani 2019 | Italia 199

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