



Welcome to

EIVISSA - IBIZA



TINTO DE MERCADO - 7

Our House Red Wine, Lixir Blood Orange Tonic,
Lemon & Orange

MIMOSA

Orange Juice, Casal Garcia Vinho Verde

GLS - 8 JUG - 27

MIMOSA ESPECIAL - 12.5

Fresh OJ, Orange Curacao, Villa Conchi Cava Brut,

REBUJITO ROJO - 10

Sherry, Strawberries, Soda, Mint, Lime

PEACH ON THE BEACH - 11.5

Peach Liqueur, White Wine, Orange Juice, Cranberry
Juice, Lime, Cherry

SANGRIAS - €27 / JUG

Red / White / Rosé Wine, Juicy Fruits, Soda

CAVA SANGRIA - €40 / JUG

Villa Conchi Cava Brut, Orange Liqueur, Juicy Fruits,
Soda





APERITIVOS

"SNACKS"

- "**Olivas**" - Cordoba Olives €4
"Almendras" - Roasted & Salted Almonds

PARA COMPARTIR

"PLATTERS"

- "**Jamon Serrano**" 150g - 18 months aged Duroc Ham €19.50
"Selección de Queso" - Manchego, Cabrales, Smoked Tetilla & Black Mission Figs €18.50
"Mediterranean Mezze" - Hummus, Sundried Tomatoes, House-made Tapenade €9

TAPAS

PATATAS

- "Bravas" - Spicy Tomato sauce €5
"Trufa" - House-made Truffle & Parmesan Mayo €5.50
"Mojo" - a traditional Canary Island sauce made from Green Bell Peppers, Garlic, Chilli, Olive Oil €5

CROQUETAS

- "Jamon" - Ham €5.50
"Chorizo" - Chorizo €5.50
"Queso de Cabra" - Goats Cheese €5

PINTXOS

"TASTY BITES SERVED ON BREAD"

- "Piruleta de Chorizo" - Chorizo Lollipop €7
"Cangrejo y Cangrejo de Rio" - Crab & Crayfish Tail Salad €7
"Tosta de Salmón" - Smoked Salmon, Cream Cheese, Capers €6.50
"Morcilla" - Spanish Black Sausage & Toasted Pinenuts €5
"Manchego y Membrillo" - Manchego Cheese & Quince €5



CLASSIC HOT

"Gambas al Ajillo"	€8
Pan fried prawns in chilli, garlic, olive oil	
"Calamares Fritos"	€8
Fried Calamari, Lemon, Pepper, Black Garlic Aioli	
"Pintxo Moruno"	€7
Chicken Thigh Skewers, Onions, Peppers, Smoked Paprika & Herbs	
"Pimiento Padrón"	€6.50
Fried Padrón Peppers, Sal de Ibiza	
"Albóndigas"	€7.50
Beef Meatballs in a Home-made Spicy Tomato Sauce	
"Berenjena Tempura"	€7.50
Tempura Aubergines, Black Honey Drizzle	
"Tortilla Espanola"	€4.50
A traditional Potato & Onion Omelette	

CLASSIC COLD

"Atún Braseado"	€8
Seared Peppered Tuna, Pickled Shallots	
"Cangrejo y Cangrejo de Rio"	€8
Crab & Crayfish Tail, Babygem, Parsely, Lemon, Red Onions, Mayo	
"Rulo de Cabra"	€7
Blue Goats Cheese, Babygem, Anchovies, Fried Garlic, Truffle Oil	
"Ensalada Pipirrana de Jaen"	€6.50
Seasonal Tomatoes, Cucumbers, Peppers, Red Wine Vinegar, Olive Oil	

DESSERTS

Churros	(8 pcs) - €6.50
Belgian Chocolate <u>or</u> Dulce de Leche	
Malaga Ice Cream	€7.50
Pedro Ximenex, Vanilla Ice Cream, Raisins & Toasted Almonds	



WINES FROM AROUND SPAIN

REDS

	glass (150ml)	bottle
<u>Bodegas Maximo</u> Tempranillo [Castilla La Mancha]	6.5	29
<u>Monesterio de las Vinas Tinto</u> Tempranillo, Grenache [Carinena]	7.0	31
<u>Tarima Organico</u> Monastrell [Alicante, Spain]	8.0	37
<u>Evodia San Alejandro</u> Garnacha, Old Vines [Calatayud, Spain]	8.5	38
<u>El Coto "Vineyard Selection"</u> Tempranillo Crianza [Rioja]	9.0	39
<u>Florão, Symmington</u> Aragonêz, Trincadeira, Syrah [Portugal]		45
<u>Dominio de Cair</u> Tempranillo, Old Vines [Ribero del Duero, Spain]		48
<u>MUSEUM, "La Renacida"</u> Tempranillo, very Old Vines [Cigales, Spain]		52

ROSÉS

<u>Casal Garcia Rosé</u> Vinhão, Azal Tinto, Borraçao [Portugal]	7.0	30
<u>Museum "La Musas" Rosé</u> Garnacha, Tempranillo, Verdejo [Cigales, Spain]		43

WHITES

<u>Casal Garcia</u> Trajadura, Loureiro, Arinto, Azal [Portugal]	6.5	29
<u>El Coto Blanco</u> Viura, Verdejo, Sauvignon Blanc [Rioja, Spain]	6.5	30
<u>Coto Mayor</u> Sauvignon Blanc [Rioja Oriental, Spain]	7.0	32
<u>Aveleda</u> Alvarinho (aka Albarino) [Vinho Verde, Portugal]	8.0	34
<u>Val de Vid</u> Verdejo, 25-30 year old Vines [Rueda, Spain]	8.0	37
<u>Valmiñor Minius</u> Godello , [Monterrei, Galicia, Spain]	8.5	42
<u>Pazo de San Mauro</u> Albariño , [Rías Baixas, Galicia Spain]		43
<u>875M Finca Carbonera</u> Chardonnay , [Rioja Oriental, Spain]	9.75	44
<u>Flora, Symmington</u> Arinto, Verdelho , [Alentejano, Portugal]		46
<u>Villa Conchi Selección</u> Cava Brut , [Rioja Alavesa, Spain]	12.5	56