

# The menu

## Desserts

### CHOCOLATE FONDANT 12

Served with vanilla ice cream



### BELGIAN WAFFLE 12

Served with melted chocolate  
and whipped cream



### REVISITED LEMON PIE 12



### RED BERRY PAVLOVA 14



# Tapas

## CREAMY BEETROOT HUMMUS 15

Chickpea cream, beetroot, toasted sesame, candied orange zest



## CHICKEN TACOS 17

Shredded chicken, orange peanut sauce, pineapple



## SALMON TACOS 19

Gravlax salmon, rocket, cream cheese, passion fruit vinaigrette



## GRILLED KING PRAWNS ON THE PLANCHA 29

Served with soy mayonnaise



## GOURMET NACHOS 18

Tortilla chips, spiced beef, homemade guacamole, feta, cheddar, jalapeños, red onion



## VEGETARIAN NACHOS 16

Tortilla chips, homemade guacamole, feta, cheddar, jalapeños, red onion



## PIZZETA / PIZZETA TARTUFATA 19/24

Stracciatella, green pesto and confit tomatoes



## CHEESE PLATTER 19

Selection of local cheeses



## 100% IBERIAN HAM PLATTER 39

Finely sliced 100% Iberian ham, served with homemade “pan con tomate”



## AIR-DRIED BEEF PLATTER 39

Finely sliced air-dried beef (cecina), served with homemade “pan con tomate”



## OVEN-BAKED CAMEMBERT 23

Melted baked camembert, thin slices of air-dried beef, homemade fries  
*Ibiza honey supplement “Can Romanins” — 1 €*



## CHEF'S PATATAS BRAVAS 9

Crispy potatoes, bravas sauce



## TRUFFLE PATATAS BRAVAS 12

Crispy potatoes, creamy truffle-flavoured bravas sauce



## LEBANESE ASSORTMENT 35

Falafels, spinach fatayers, traditional hummus, fresh herb tabbouleh, tzatziki sauce



## AIOLI 3 /PERS



# Starters

## BURRATA WITH BASIL PESTO 21

Creamy burrata, confit tomatoes, homemade pesto, fresh basil, flaked almonds



## ASIAN-STYLE SALMON TIRADITO 21

Marinated salmon, soy sauce, lime



## MARINATED TUNA TATAKI 23

Marinated tuna, lamb's lettuce, lime, soy sauce, pickled onions



## CRUNCHY THAI SALAD 19

Red cabbage, carrots, red onions, roasted peanuts, coriander, homemade Thai dressing



## OCTOPUS SALAD 26

Tender octopus, cherry tomatoes, avocado, red onions, coriander and lime



## BEEF CARPACCIO 12

Served with rocket and parmesan shavings



# Meat

## ENTRAÑA & PADRÓN PEPPERS 24

Local red meat served with mild peppers

## FRENCH BEEF TARTARE 24

Hand-cut beef tartare, homemade fries

## FREE-RANGE CHICKEN & HOMEMADE MASHED POTATOES 24

Oven-roasted free-range chicken, homemade mashed potatoes, chimichurri sauce



## ASIAN-STYLE CHICKEN WOK 21

Stir-fried rice noodles, marinated chicken, crunchy vegetables, peanuts, coriander



## CREAMY TRUFFLE RIGATONI 26

Rigatoni pasta in a creamy truffle sauce, soft-cooked egg, Iberian ham or air-dried beef (cecina), rocket and parmesan shavings



## MOROCCAN CHICKEN TAGINE 24

Free-range chicken slow-cooked with spices, olives, coriander and aromatic sauce

## CHIC BURGER 24

Beef patty, lettuce, tomatoes, cheddar, caramelised onions, truffle mayonnaise, homemade fries



# Fish

## GRILLED OCTOPUS 32

Grilled octopus, buttery homemade mashed potatoes, chimichurri sauce



## CORBINA CITRUS CEVICHE 29

Corbina marinated with passion fruit, lime, tequila, avocado, red onions, coriander, orange

## SUMAC & SESAME SALMON 28

Salmon, sumac sauce, sesame, spinach and broccoli



# Vegetarian

## ASIAN-STYLE TOFU WOK 24

Stir-fried rice noodles, tofu, crunchy vegetables, peanuts, coriander



## RIGATONI WITH RED PESTO 21

Rigatoni pasta coated in red pesto, cherry tomatoes, rocket



## VEGETABLE TAGINE WITH SPICES 24

Seasonal vegetables slow-cooked Moroccan style, aromatic spices, olives, potatoes, coriander



## COCONUT CURRY LENTIL DAHL 24

Lentils simmered in curry sauce with coconut milk and ginger, served with broccoli and squash



## CHILLED CAULIFLOWER VELOUTÉ 18

Vegetable broth, cream, cauliflower, walnuts and chives



# Sides

## HOMEMADE MASHED POTATOES 9

## HOMEMADE FRIES 9

## SEASONAL VEGETABLES 9

# Kids

## THE AMERICAN 12

Burger with beef patty, cheddar, ketchup, homemade fries  
Vanilla ice cream scoop

## THE ITALIAN 12

Homemade spaghetti bolognese  
Vanilla ice cream scoop