

# Menu

## Delux Taster Menu - 55€

Treat yourselves to the Deluxe Taster menu. Enjoy some of the chefs's finest creations from this hand crafted taster menu. The menu is designed to be shared, and the dishes will be served in the traditional tapas style, in rounds.

The menu does include some drinks. However additional drinks, aperitifs, cocktails etc. can be ordered to the table as desired.

Finally, the meal is concluded with our homemade chocolate brownie with vanilla ice cream, tea or coffee and finally finished off with a glass of the local liquor Hierbas.

## Drinks

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**Wine or Sangria** half a bottle / jug per person

White - Martin Codax, Albarino. Red - Bernie, Tempranillo/  
Grenache or Rose - Chateau Beaulieu, Cotes de Provence

**Table Water**

## Round 1

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**Bread & Alioli** 

**Selection of Meat &/or Cheese Board**

The traditional sharing board, served with our signature red onion marmalade, olives & toasted ciabatta

**Pimientos de Padrón**   

Some of them are hot, some of them are not. Little green peppers, deep fried, finished with Maldon sea salt

## Round 2

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**Beetroot & Apple Salad**   

Zesty salad with cherry tomatoes, cucumber, red onion & toasted pumpkin seeds, with an agave & mustard dressing

**Balsamic & Chilli Glazed Octopus**  

Tapas signature dish. Braised marinated octopus served on a bed of pico de gallo

**Braised Lamb** 

Tender lamb shoulder served with our delicious mint chimichurri sauce and spiced couscous

**Seabass** 

Sauteed seabass served with tahini and yoghurt dressing and topped with roasted red pepper and basil pesto

## Round 3

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**Peruvian Chicken** 

Tender strips of chicken breast stir fried in a medium yellow chilli paste with mixed peppers, finished with fresh coriander

**Garlic Prawns**  

Succulent king prawns, pan fried with garlic, dried chilli & sweet paprika

**Patatas Bravas**  

Bite sized crispy potatoes served with our house rich & spicy tomato sauce, and alioli

**Pan-fried Duck**

Served with a lime and ginger soy sauce and marinated cucumber, and toasted sesame seeds

**Popeye** 

Created in 2002. Pan fried minced beef & spinach with cream, parmesan & black pepper.

## Desserts

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**Triple Chocolate Brownie** 

Luxurious homemade brownie laced with mixed chocolate chips, served with vanilla ice cream

**Tea or Coffee**

**Hierbas, Ibiza local digestive.**

**Allergy Notes:**

*Please note that the menu can be adjusted to cater for any dietary requirements or allergies.*

*As all of our dishes are homemade, please advise us of any dietary requirements or menu changes in advance, where possible.*