

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

Wine or Sangria half a bottle / jug per person

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

Table Water

Round 1

Bread & Alioli **V**

Whole Baked Camembert **V**

Infused with garlic & rosemary, served with sliced apple, toasted bread & cranberry sauce.

Pimientos de Padrón **VG GF DF**

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

Round 2

Beetroot & Apple Salad **VG GF DF**

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

Balsamic & Chilli Glazed Octopus **GF DF**

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

Braised Lamb

Tender lamb shoulder with seasoned orzo pasta, topped with Mahon Menorca Cheese shavings & mint chimichurri sauce.

Tuna **GF DF**

Sesame coated pan seared Tuna with an avocado & lime puree, honey & soya sauce and topped with wakame.

Round 3

Peruvian Chicken **DF**

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

Garlic Prawns **GF DF**

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

Patatas Bravas **V GF**

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

Steak **GF**

Pan seared steak with an ancho chilli, cocoa & espresso rub, served with our truffle and peppercorn sauce.

Popeye **GF**

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

Desserts

Triple Chocolate Brownie **V**

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.

Dietary Information

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Lactose Free