

FOOD MENU



TAPAS

SELECT ANY 4 : 24€ per person

SELECT ANY 5 : 29€ per person

SELECT ANY 6 : 34€ per person

IBERIAN HAM & BREAD WITH TOMATO

MANCHEGO CHEESE

IBERIAN HAM CROQUETAS

SQUID ANDALUSIAN STYLE

PATATAS BRAVAS

PADRON PEPPERS

CHORIZO SAUSAGES IN CIDER



CAPRESE SKEWERS

BLACK ANGUS MINI BURGERS

ORANGE AGUACHILE WITH RED PRAWNS,

GREEN MANGO AND HAZELNUTS

GRILLED ZUCCHINI BABAGANOUSH, FETA CHEESE
AND SPICY PINE NUTS

MINI PIZZETTES OF KAMUT,
TOMATO AND MOZZARELLA OF IBIZA

TAPAS TO BE SERVED AS SHARING PLATES
OR SERVED BY STAFF

MENUS ARE SUBJECT TO CHANGE
ALL GROUP MENUS ARE SUBJECT TO VAT & 5% GRATUITY.

BRUNCH

BUFFET OPTION OR FAMILY STYLE

45€ per person

COLD BUFFET

WATERMELON SALAD WITH FETA,
MOROCCAN LEMON, KALAMATA OLIVES AND RED ONION

QUINOA AND WILD RICE SALAD WITH GOJI BERRIES,
PUMPKIN SEEDS AND GREEK YOGHURT

SALAD OF IBICENCAN TOMATOES,
MOZZARELLA DI BUFALA AND BASIL

SALMOREJO CORDOBÉS,
IBERIAN HAM SHAVINGS AND BASIL



HOT BUFFET

PATATAS BRAVAS

CHICKEN PAYÉS

BLACK ANGUS MINI BURGERS

FLAME GRILLED AUBERGINE,
TZATZIKI AND DRESSED TOMATOES

DRINKS

COFFEE & TEA · STILL AND SPARKLING WATER

MENUS ARE SUBJECT TO CHANGE

ALL GROUP MENUS ARE SUBJECT TO VAT & 5% GRATUITY.

OPTION LIGHT

PLATED OPTION 50€ per person

TAPAS

CHOOSE ANY 3 BELOW TO BE SERVED
AS SHARING PLATTERS FOR THE TABLE

IBERIAN HAM CROQUETAS

CHORIZO SAUSAGES IN CIDER

PATATAS BRAVAS

SQUID ANDALUSIAN STYLE

IBERIAN HAM AND PAN CON TOMATE



MAIN

CHOOSE ONE BELOW FOR ALL GUESTS

IBERIAN PORK A LA MORUNA, SPICED YOGHURT
SAUCE AND SUMMAC RED ONION

SQUID RISOTTO, CUTTLEFISH AND IBICENCAN LEMON

QUINOA SALAD WITH AVOCADO, WILD RICE,
GOJI BERRIES, PUMPKIN SEEDS AND GREEK YOGHURT

GRILLED CHICKEN PIEES, CUCUMBER AND PEACH KIMCHI

DRINKS

COFFEE & TEA · STILL AND SPARKLING WATER

MENUS ARE SUBJECT TO CHANGE
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DINNER OPTION

PLATED OPTION 65€ per person

TAPAS

CHOOSE ANY 3 BELOW TO BE SERVED
AS SHARING PLATTERS FOR THE TABLE

IBERIAN HAM CROQUETAS

CHORIZO IN CIDER

PATATAS BRAVAS

SQUID ANDALUSIAN STYLE

IBERIAN HAM & PAN CON TOMATE



STARTERS

CHOOSE ANY 1 OF THE BELOW
TO BE SERVED TO EACH GUEST

STEAK TARTAR WITH STRAW POTATOES

GREEK WATERMELON SALAD, FETA CHEESE,
MOROCCAN LEMON, KALAMATA OLIVES AND RED ONION

FISH OF THE DAY CEVICHE, DASHI, TIGER'S MILK,
AVOCADO AND TOASTED CANCHA

SALAD OF IBICENCAN TOMATOES,
HOMEMADE LABNEH AND ZA'ATAR

MAIN

CHOOSE ANY 1 OF THE BELOW TO BE SERVED TO EACH GUEST

GRILLED FISH OF THE DAY, SAUTÉED FENNEL, STRACIATELLA AND LIME RELISH
SEARED SCALLOPS WITH JOSPER, SWEET AND SOUR SAUCE & PICO DE GALLO

SQUID, SOBRASADA CRUMBS & ROASTED GARLIC AIOLI

FREE RANGE CHICKEN HOMEMADE CUCUMBER KIMCHI AND PEACH

BEEF TENDERLOIN WITH CAPER CHIMICHURRI (+15€)

DRINKS

COFFEE & TEA

STILL

AND SPARKLING WATER

MENUS ARE SUBJECT TO CHANGE

ALL GROUP MENUS ARE SUBJECT TO VAT & 5% GRATUITY.

BBQ BUFFET

BUFFET OPTION 65€ per person

STARTERS

ALL OF THE BELOW
TO BE SERVED BUFFET STYLE

GREEK SALAD WITH WATERMELON, FETA
CHEESE, MOROCCAN LEMON,
KALAMATA OLIVES AND RED ONION

SALAD OF IBICENCAN TOMATOES,
MOZZARELLA DI BUFALA
AND JOAN BENET VIRGIN OLIVE OIL

GREEN SALAD OF LETTUCE,
MUSTARD AND PICKLED SHALLOTS



MAIN

CHOOSE ANY 1 OF THE BELOW
FOR ALL GUESTS

SELECTION OF DIFFERENT TYPES OF LOCAL MEAT
(BEEF, LAMB, CHICKEN AND IBERIAN PORK).

MIXED SELECTION OF DIFFERENT TYPES
OF LOCAL MEATS AND FISH
FROM THE MEDITERRANEAN +12 €

SELECTION OF DIFFERENT TYPES
OF MEDITERRANEAN FISH +18 €

SIDES

ALL OF THE BELOW TO BE SERVED BUFFET STYLE

POTATOES 'AL POBRE'
FLAME GRILLED RED PEPPER AND AUBERGINE
GRILLED SWEET POTATO

DRINKS

COFFEE & TEA
STILL
AND SPARKLING WATER

MENUS ARE SUBJECT TO CHANGE
ALL GROUP MENUS ARE SUBJECT TO VAT & 5% GRATUITY.

CHILDREN'S MENU

35€ per child

INCLUDES SODA, JUICE
AND ICE CREAM FOR DESSERT

STARTER

PLEASE SELECT ONE OF THE FOLLOWING

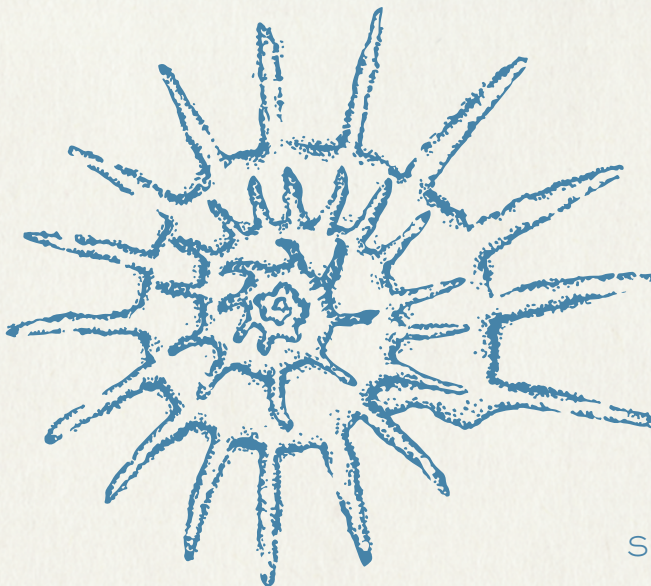
FETTUCCINI AL POMODORO
OR
PIZZETA MARGHERITA

MAIN

PLEASE SELECT ONE OF THE FOLLOWING

FISH AND CHIPS
OR
MINI BURGER WITH CHIPS

CHILDREN'S MENU APPLIES FOR CHILDREN UNDER 12



MENU ADDITIONS

Add the below to any group menu

OLIVES

ADDITIONAL 4€ PER GUEST

BREAD & ALIOLI

ADDITIONAL 4€ PER GUEST

DESSERT

ADDITIONAL 9€ PER GUEST

SELECTION OF SORBETS AND ICE CREAMS

ADDITIONAL 11€ PER GUEST

LEMON POSSET, STRAWBERRIES AND STRAWBERRY SORBET
BRIOCHE BREAD FRENCH TOAST WITH COCONUT ICE-CREAM
CHOCOLATE MARQUISE, CRYSTALLISED PISTACHIO NUTS
AND PISTACHIO ICE CREAM