

BREAKFAST ROOM SERVICE 8:00 - 11:00

CONTINENTAL BREAKFAST	32	DETOX JUICES	15
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Room service charge per room	18	GREEN DETOX:	
Coffee, milk, tea and chocolate		Apple, spinach, celery, lemon and mint	
Assorted bread		TURMERIC CLEANSER:	
Assorted pastries		Carrot, orange, grapefruit and turmeric	
Butter, jams, and yoghurt			
Natural fresh orange juice			
Fresh fruit salad			
EXTRAS			
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Toast with butter and jam	5	Charcuterie	7
Cornflakes-cereals	3	Assortment of soft and cured cheeses	7
Extra pastries	5	Serrano ham	7
Eggs to your taste	6	Natural fresh Orange juice	7

LUNCH AND DINNER ROOM SERVICE 11:00 - 00:00

STARTERS		SALADS	
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Ibiza Caviar Cheminée Royale served with blinis and natural butter	100 /50g	Classic Caesar salad	24
Iberian ham, served with coca bread, tomato ramallet	42	+ Chicken	4
Traditional gazpacho Km 0 made with products from the organic garden	18	+ Prawns	5
Cold cream of zucchini and basil with peppermint oil and pine nuts	20	Fresh salad with smoked salmon	25
Chicken consomé with vegetables	22		
WITH BREAD		RAW & FRESH	
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Club Sandwich with Grilled Chicken, Turkey, Bacon, Hard-Boiled Egg, Lettuce and Tomato	26	Traditional croaker ceviche	24
150gr Black Angus 100% grilled burger, cheddar cheese, caramelized onion and brioche	30	Beef steak tartare with crispy toasts and chips	34
Homemade Vegan Burger with lentils and quinoa, brioche bread and salad	20	VEGGIE	
		
		Chickpeas falafel with tzatziki sauce and hummus	22
		Baba ghanoush served with sweet potato puree and croutons	20

*All accompanied by chips

FROM THE LAND AND THE SEA

Grilled fish from the Ibiza fish market with sweet potato puree and sautéed vegetables	36
Grilled snapper fillet with green asparagus and lemon pil pil	34
Lingüini "alle vongole" with clams, tomato cherry and white wine sauce	26
Penne all' Arrabbiata	22
Grilled beef tenderloin with chimichurri, grilled mushrooms and potatoes	38
Boneless peasant chicken thigh, grilled with fresh herbs and vegetables	30

DESSERTS

Orange mousse server with lavender jelly	16
Citrus meringue cake with rosemary biscuit, lemon and rosemary drops	16
Fluffy hot chocolate cake with pistachio cream, emulsion of vanilla custard and red fruit sorbet	16
Fresh seasonal fruit salad with fruit sorbet	16

SIDES

White rice	7
French fries	p/i
Fried sweet potatoes	
Steamed vegetables	
Mixed salad with tender leaves, cherry tomatoes, and fresh spring onion	

MENÚ INFANTIL

Homemade ham croquettes	8 4 ud.
Cherry and mozzarella tomato salad	12
Zucchini cream	10
<i>Cold or hot</i>	
MAIN	
Penne with tomato or butter	12
Breaded chicken	12
Mini beef burger	12
Grilled fish of the day	18

SELECT YOUR GARNISH

Chips
White Rice
Fried sweet potatoes
Sautéed vegetables
Salad of tender leaves

NIGHT ROOM SERVICE 00:00 - 08:00

Iberian ham, served with coca bread, tomato ramallet	42	Selection of national cheeses	26
Smoked salmon served with walnut bread toasts and philadelphia	26	Traditional gazpacho Km 0 made with products from the organic garden	18
Vegetarian sandwich club with chips	20	Beef pastrami sandwich, arugula, mustard, and pickle, with potato chips	24