SALADS

THAI SALAD
green papaya, peanuts, carrot, beans, coriander and chili with strips of sirloin and shitakes in the wok 28€

(V)(V) **vegan option** with tofu and wok shitakes 25€

(V)(G) **BURRATINA CHEESE ON TOMATO VARIETY**
avocado, pignons, basil and NqIR6v3S·3qFNS·A6qIT'

(V)(G) **ROASTED BEET, APPLE, GOAT CHEESE SALAD,**
arugula, lamb's lettuce, caramelized walnuts and passion fruit 20€

STARTERS

A CORN-FED IBERIAN HAM CROQUETTES 19€

WILD BLUEFIN TUNA TARTARE
with ceviche mayonnaise, avocado, and pickled onions 33€

(V)(G) **ROASTED CARROTS AND BEETROOT** with tzatziki sauce, toasted pumpkin seeds and carrot with miso hummus 21€

(V)(V)(G) **IBIZA TOMATO AND STRAWBERRY "GAZPACHO"**
with apple infused with cucumber 19€

STEAK TARTARE
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(G) **SCARLET SHRIMP GRATIN WITH SPICY MAYONNAISE**
(per unit) 39€

(G) **FRIED IBIZA POTATOES WITH CRÈME FRAÎCHE AND CAVIAR** 45€

CRISPY FRIED BABY SQUID accompanied by homemade lemon mayonnaise, pickles and piparras 30€

(G) **KING CRAB LEG WITH CITRUS HOLLANDAISE SAUCE** 105€

WAGYU CARPACCIO capers, taggiasche olives and parmigiano reggiano 34€

TUNA TARTARE AND CAVIAR BRIOCHE 55€

KNIFE-CUT IBERIAN HAM, toasted bread and tomato 45€

CRISPY PRAWNS with kimchi mayonnaise and sweet chili 21€

ROASTED VARIEGATED SCALLOP (zamburiña)
in ceviche (per unit) 9€

FOR KIDS

HOMEMADE CHICKEN BREAST NUGGETS
with chips 17€

SEA BREAM LOIN with rice 18€

(V) **MINI PASTA WITH NAPOLITANA SAUCE** 14€

HAPPY BEEF BURGER WITH CHEDDAR
and chips 16€

ONLINE MENU



SUSHI

ENTRANTES

(V)(V) **Edamame / Soybeans** 12€

URAMAKIS & FUTOMAKIS:

SPICY TUNA ROLL Filled with cucumber, tuna, and spring onion, and topped with sesame wasabi and spicy Nassau-style mayonnaise. 33€

TRUFFLE ROLL Kanikama, yuzu mayonnaise, and avocado, 3S·DN..6·WID''3F3k'I3S·3F6·DAP76F3:NSS3IT6

(V) **NEW VEGETARIAN** Avocado, green shiso leaf, spring onion, and asparagus. Topped with chives, sesame seeds, DAP76F3:NSS3IT63S·kAIT.:NSINS

CALIFORNIA: Salmon, avocado, and cream cheese, topped with sesame seeds and teriyaki sauce. 31€

(G) **NEW JAP ROLL "AKUMA"** Salmon, avocado, and spring onion, DN..6·WID'3F86·T3qFNS3S·T.Ik:c3TT3PTD:q6F3:NSS3IT6

NEW CRISPY DOUBLE PRAWN ROLL Crispy Double Prawn Roll Crispy and cooked prawn with honey mustard mayonnaise and sliced avocado topping. 31€

(G) **NIKKEI ROLL** Filled with avocado, yellow chili mayonnaise, prawn, and cucumber, topped with tuna with honey mustard sauce 3S·DAP76F3:NSS3IT6aISIT'6·WID'k'IR6T

NEW MEDITERRANEAN TUNA ROLL Filled with sun-dried tomato, avocado, and piparras peppers. Topped with tuna with salmorejo andgrated mojama. 34€

NEW OKTAY 2.0 Filled with avocado, prawn, mayonnaise, and salmon, topped with chives and black sesame seeds. With mayonnaise and crispy onions 30€

NEW UNAGUI ROLL TOKYO STYLE Filled with tamago, avocado, and chives. Topped with eel, tare sauce, and white sesame seeds. 32€

FUTOMAKIS TEMPURA ROLL

(G) **NEW HOT SALMON VIP** Tempura roll. Filled with salmon, cucumber, avocado, topped with salmon tartare with spicy mayonnaise, chives and red tobiko 33€

(G) **NEW TUNA VIP** Tempura roll. Tempura roll. Filled with tuna, ginger. Topped with tuna tartare, spring onion, chef's sauce, red tobiko 34€

(G) **HOT VEGETARIAN** Tempura roll. Filled with cucumber, avocado, carrot and shiso. Topped with teriyaki, crispy onion and spring onion 30€

(G) **NEW TUNA PRAWN** Filled with tuna, green shiso, avocado, red tobiko and crispy prawn with spicy mayonnaise and teriyaki 26€

SUSHI TACO

NEW SUSHI SALMÓN TACO With spicy salmon tartare, avocado, green shiso, spring onion and red tobiko 21€

NEW SUSHI TUNA TACO With spicy tuna tartare, avocado, spring onion, green shiso and crispy onion 24€

SASHIMIS AND NIGUIRI

TUNASASHIMI (10pcs) 35€ - **TUNA NIGIRI** (2 ud) 14€
SALMÓN SASHIMI (10 pcs) 31€ - **SALMON NIGIRI** (2 ud) 12€
HAMACHI SASHIMI (10 pcs) 34€ - **HAMACHI NIGIRI** (2 ud) 13€
MIXED SASHIMI (15 pcs) 47€

COMBINATIONS

(G) **NASSAU NIGIRI COMBO** 34€
ESPALMADOR (14 pcs) 2 niguiri 2 ½ roll, 4 pzs sashimi: 47€
FORMENTERA (24 pcs) 4 niguiri, 4 ½ roll, 4 pzs sashimi: 75€
IBIZA (40 pcs) 6 niguiri, 6 ½ roll, 10 pzs sashimi: 110€

(V) VEGETARIAN (V) VEGAN (G) GLUTEN FREE

3D MENU

MAIN COURSE

FREE RANGE CHICKEN IN RED CURRY CREAM,
pumpkin, raw vegetable salad and nuts with jasmin rice 29€

BLACK SPAGHETTI WITH PRAWNS TAILS AND MUSSELS,
young garlic, asparagus and marinara sauce 34€

(G) **BEEF SIRLOIN** candied potatoes, caramelized piquillo peppers and pepper sauce 47€

(G) **ROASTED IBIZAN SQUID**
with black rice and basil aioli 36€

(G) **"BULLIT DE PEIX"**
Dgnm/unQuo€ºv·vs/,u/omnº/ºv·mVG:ºÎm·€,€/u"gv/m/vu€
with meagre bathed in bullit sauce, accompanied by fried rice 35€

(V)(V)(G) **BUNLESS MUSHROOM BURGER "º/,/o7su.m€,un**
potatoes, mustard and vegetables €29

PREMIUM BURGER
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chipotle mayonnaise and French fries 29€

LOBSTER AND CRAB CANNELLONI
with cheese bechamel foam 33€

(V)(V) **CRISPY MUSHROOM (Lion´s Mane) KOREAN STYLE** 29€
Stir-fried vegetables and pickles

(G) **WILD TUNA STEAK** couscous, mango, red onion, tomato, basil and miso sauce 39€

TRUFFED TAGLIATELLE hazelnuts, cream, poached egg, .3AF6T3S3S·DAP76

SIDES

FRENCH FRIES with mayonnaise and ketchup 12€

(V)(V)(G) **STEAMED BROCCOLI**
(V) **"º/,Q°o)°·vV°Quv°Vm·n€mV/m1u€**

(V) **SWEET POTATO** with sweet chilli and kimchi mayonnaise 12€

(V)(G) **CHERRIES TOMATO SALAD,** rocket and parmesan 13€

(V)(V)(G) **FRIED "PADRON" GREEN PEPPERS** with Ibiza sea salt 12€

(V)(V)(G) **JASMINE RICE** with cashews 9€

TASTING OF APPETIZERS AND SEAFOOD

King crab, tuna tartare, Osetra caviar, scallops and oysters
(min 2 people, price per person) 210€



2026 SHARING SPECIALS

(G) **NEBRASKA BLACK ANGUS FLANK STEAK**
with two garnishes of your choice and side sauces
(min 2 people, price per person) 44€

(G) **IBIZA SALT-CRUSTED BEEF SIRLOIN** accompanied with green pepper sauce and two garnishes to choose
(min 2 people, price per person) 52€

(G) **MARKET SEA BASS** french fries
with peppers and garlic 9,50€ /100gr

(G) **JAPANESE WAGYU SIRLOIN** crispy potato mille-feuille
with honey and citrus glazed baby carrots 42€/100gr

RICES (Prep time: 40 minutes)

(G) **BLACK FIDEUA WITH OCTOPUS, SHRIMP AND BASIL ALL I OLI** (min 2 people, price per person) 32€

(G) **BLIND RICE WITH FISH AND SEAFOOD** 35€
(min 2 people, price per person)

(G) **PAELLA OR MELLOW RICE WITH LOBSTER** 58€
(min 2 people, price per person)

(G) **PAELLA OR MELLOW RICE WITH SPINY LOBSTER**
from our tank 32€/100gr

FROM OUR LOBSTER TANK

SPINY LOBSTER FISHED IN THE IBIZA SEA 32€/100gr

WITH LINGUINE (gluten free option)

WITH FRIED EGGS AND CHIPS with peppers and garlics, typical dish from ibiza

ROASTED with two garnishes of your choice

LIVE LOBSTER 17€/100gr

(G) **WITH FRIED EGGS AND CHIPS** with peppers and garlics, typical dish from ibiza

WITH LINGUINE (gluten free option)

ROASTED with two garnishes of your choice

OYSTERS

ESPECIAL FINE DE CLAIRE Nº3
1 SERV. 11€ · **3 SERV.** 32€ · **6 SERV.** 63€ · **12 SERV.** 120€

ESPECIAL FINE DE CLAIRE Nº2
1 SERV. 12€ · **3 SERV.** 35€ · **6 SERV.** 68€ · **12 SERV.** 132€



(G) **CHEF'S RECOMMENDED SEASONINGS**
Cabernet sauvignon and echalotte vinegar

IMPERIAL OSETRA CAVIAR

Classic accompaniment:
Blinis, sour cream, chopped egg.

• **30 gr.** 125€ • **50 gr.** 205€ • **100 gr.** 410€



20 % ADDITIONAL FEE ON THE BEACH