

# Menu

## Deluxe Taster Menu - 65€

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

---

### Pan Fried Butter Beans VG GF DF

In an ancho chilli sauce with white wine, sun-dried tomatoes and aubergine. Topped with a jalapeño salsa verde, pickled onion & coriander. Served room temperature.

### 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.*

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

### Dietary Information

V Vegetarian VG Vegan GF Gluten Free DF Lactose Free