

Menu

Deluxe Taster Menu - 70 per person

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 half a bottle per person

White: Luna Lunera, Sauvignon Blanc

Red: Arcum, Ribero del Duero or Rosé: Cuatro Pasos Rosado.

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

Ají Panca Butter Beans VG GF DF

Butter beans cooked with ají panca sauce served on a bed of red lentil puree and topped with pico de gallo.

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.

Miso Glazed Cod GF DF

Oven-roasted cod with cava, miso and citrus sauce, with ginger, pickled yellow beetroot, green chilli and crispy kale.

Round 3

Chipotle & Pisco Chicken GF

Tender strips of marinated chicken breast pan-fried in a chipotle and pisco sauce, topped with fresh coriander.

Rum & Lime King Prawns GF

Succulent king prawns, with roasted garlic, dark rum and lime sauce. Topped with coriander and chilli fibres.

Patatas Bravas V GF

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

Steak GF

Pan seared steak (180g) with an ancho chilli, cocoa & espresso rub, served with our truffle and peppercorn sauce.

Popeye GF

Tapas signature dish. Pan fried spinach with a unique blend of parmesan, cream & black pepper. Topped with parmesan shavings.

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