

Croissant-Show



IBIZA

Croissant selection

Classic butter croissant	2.80
Vegan or wholemeal	3.10
Dark chocolate	3.20
Butter & homemade jam	4.20
Peanut butter & homemade jam	4.20
Banana & nutella	4.50
Brie & homemade jam	4.50
Dulce de leche	4.50
Almond	4.50
Pistachio	4.50
Ham & cheese	4.75
Smashed avocado, scrambled egg & bacon	6.00
Serrano ham & brie	6.50
Smoked salmon, avocado & cream cheese	8.00

Selection of pastries & cakes

Ensaïmada	2.50	Chocolate brownie (vegan & gluten free) 	5.00
Caracola	2.75	Lemon / Chocolate pie	5.50
Pain au chocolate	2.75	Carrot cake / Banana bread	5.50
Pain au chocolate & almond cream	4.50	Cheesecake Classic / Pistachio	6.50 / 7.50

Our breakfasts

Spanish breakfast	11.00
<i>Toasted bread with oil, rubbed tomato & serrano ham + orange juice + coffee or tea</i>	
French breakfast	11.50
<i>Brioche & omelette, croissant with butter & jam + coffee or tea</i>	
Moroccan breakfast	13.00
<i>Shakshuka oven baked eggs, olives, harissa, labneh dip + coffee or tea</i>	
English breakfast	13.00
<i>Fried eggs, bacon, sausages, baked beans, hash brown & toast + coffee or tea</i>	

Bowls

Porridge with almond milk, banana, apple, peanut butter, honey, cinnamon & chocolate chips 	6.50
Yogurt with granola, strawberries, mango & honey	8.00

Our organic eggs

Two (2) organic eggs served with sourdough bread, smashed avocado & rubbed tomato 9.00

Choose your **style**:

Soft boiled / Fried / Scrambled / Poached / French Omelette

Add your favorite **extras** to your eggs:

Egg - 1.50 / Bacon - 1.50 / Manchego cheese - 1.50 / Ham - 1.50 / Serrano ham - 2.00

Spinach - 2.00 / Mushrooms - 2.00 / Salmon 2.50

Toasts with brioche bread

Homemade jam & butter 6.00

Brioche with smoked salmon, cream cheese, avocado & sesame 10.50

Benedict with bacon, poached egg & hollandaise sauce 12.00

Florentine with spinach, smoked salmon, poached egg, hollandaise sauce & sesame 14.00

Toasts with sourdough bread

Rubbed tomato & manchego cheese 6.00

Smashed avocado, scrambled egg & bacon 7.50

Smashed avocado, mushrooms, roasted almonds & tahine ✓ 7.50

Goat cheese, serrano ham, rocket salad, rubbed tomato & honey 8.00

Pesto, dried tomatoes, manchego cheese & avocado 8.50

Crêpes

Sugar 4.50

Nutella 5.50

Dulce de leche 6.50

Suzette with Grand Marnier 7.50

York ham & mozzarella with fried egg 7.50

Omelette, salmon & avocado 9.50

Add your favorite **extras**:

Whipped cream - 1.50 / Banana - 2.00 / Strawberry - 3.00

Quiches (served with salad)

Lorraine 8.50

York ham, bacon & emmental cheese

Spinach 8.50

Spinach, raisins, emmental cheese & pine nuts

Salmon 9.50

Smoked salmon, broccoli & emmental cheese

Baguettes (Extras: Salad +2.50 / French fries +3.50)

N° 1	8.00
<i>Rubbed tomato, manchego cheese & serrano ham</i>	
N° 2	7.60
<i>Rubbed tomato, manchego cheese & york ham</i>	
Tuna	8.50
<i>Tuna, cornichons, capers & mayonnaise</i>	
El preferido	8.50
<i>York ham, manchego cheese, butter & pickled mayonnaise</i>	
Veggie	8.50
<i>Avocado, rocket salad, beetroot, manchego cheese & old mustard</i>	
De campo	8.50
<i>Grilled chicken, sautéed peppers, manchego cheese & avocado</i>	
Salmon	9.50
<i>Smoked salmon, cream cheese, avocado & rocket salad</i>	
Bikini	5.00
<i>Grilled ham & cheese toast</i>	
Croque Monsieur	8.50
<i>Toast, york ham, manchego cheese, emmental cheese & mustard béchamel</i>	
Croque Madame	9.50
<i>Toast, york ham, manchego cheese, emmental cheese, mustard béchamel & fried egg on top</i>	

Mains

Pumpkin cream soup 	9.00
<i>With coconut milk & toasted baguette</i>	
Parmigiana	10.50
<i>Eggplant, parmesan, mozzarella, tomato & basil</i>	
Liv Salad	12.50
<i>Rocket salad, grilled goat cheese on sourdough bread, oven baked pumpkin, dried tomatoes, nuts & balsamico dressing</i>	
Caesar Salad	14.00
<i>Lettuce, chicken, bacon, croutons & parmesan yogurt dressing</i>	
Salmon Poke	19.00
<i>Smoked salmon cubes, basmati rice, avocado, cherry tomatoes, edamame, carrot, sesame seeds, mango-lime vinaigrette & crunchy onion</i>	
Vegan Poke 	15.50
<i>Sautéed mushrooms, basmati rice, avocado, cherry tomatoes, edamame, carrot, mango-lime vinaigrette & crunchy onion</i>	
Daily menu	15.00
<i>Starter + main course</i>	

Kids menu

Chicken nuggets with french fries	7.50
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Coffees & Teas

Espresso / Double espresso	2.30 / 3.30
Black coffee	2.30
Cortado	2.80
Americano	2.80
Coffee with milk	3.30
Flat White	3.80
Cappuccino	3.80
Cappuccino with whipped cream	4.30
Frappuccino	6.00
Café bombón	3.30
Chocolate espeso	4.50
Nesquik	3.90

Tea variations 2.80

*Black tea, organic green, mint,
rooibos, red, chamomile, ginger & lemon*

Alternative milks / lactose - free +0.30

Waters & soft drinks

Solan de Cabras still (0.50l)	3.50
Solan de Cabras sparkling (0.33l / 0.75l)	3.80 / 7.00
Bitter Kas	3.50
Coca Cola - Sprite - Fanta - Aquarius - Nestea	3.80
Schweppes Tonic Water	3.80
Schweppes Ginger Beer	3.80
Schweppes Ginger Ale	3.80
Crodino	4.00

Mocktails

Lemonade Fresh Show (glass / liter) 5.00 / 15.00

Fresh mint, lime & ginger juice, sugar syrup & soda

Green Coco 8.00

Ginger & lime juice, coconut & almond syrup, basil, angostura bitter & Ginger Beer

Pinky Promise 8.00

Strawberry & passion fruit purée, lime juice, mint & Ginger Ale

Revitalizing Shots

Ginger 4.00	Revival 5.00
<i>Ginger juice</i>	<i>Ginger, lime & orange juice, turmeric &</i>
Sweet 4.50	<i>black pepper</i>
<i>Ginger juice & agave</i>	

Juices & Smoothies

Minute Maid 3.50

Pineapple / Peach / Tomato / Apple

Fresh orange juice 6.50

Show juice 7.00

Beetroot, ginger & apple

Herve juice 7.50

Orange, carrot, apple & ginger

Detox juice 8.00

Spinach, celery, apple & ginger

Milkshakes 8.00

Strawberry / Mocha / Vanilla / Chocolate

Detox smoothie 8.50

*Almond milk, spinach, celery, banana &
ginger*

Yogurt smoothie 8.50

Yogurt, red berries & coconut syrup

Aperitifs & digestives (glass)

Lillet Blanc / Rose	6.00	Ricard	5.00
Dos Deus Bianco	6.00	Pernod Absinthe	5.00
Dos Deus Rosso	6.00	Cynar	7.50
Punt e Mes	6.50	Campari	8.00
Cinzano Bianco	7.00	Amaro Montenegro	9.00
Cinzano Rosso	7.00	Fernet Branca	11.00

Additional charge for mix + 1.00

Spritz

Crodino Spritz (alcohol free)	8.00
<i>Crodino & soda</i>	
Aperol Spritz	12.00
<i>Aperol, Prosecco & soda</i>	
Campari Spritz	12.00
<i>Campari, Prosecco & soda</i>	
Limoncello Spritz	12.00
<i>Villa Massa, Prosecco & soda</i>	
Mandarine Spritz	12.00
<i>Mandarine Napoleon, Aperol, Prosecco & soda</i>	

House Cocktails

La Bellina	12.00
<i>Red fruits puree, homemade spices & Prosecco</i>	
Pomelo Punch	12.00
<i>Tanqueray, St. Germain, lime, pomelo, fresh mint & agave</i>	
Spicy Show	14.00
<i>Mezcal, tequila, Chipotle liquor, cinnamon & cayenne pepper syrup, Falernum, lime, fee foam & nutmeg</i>	
Ibiza Calling	14.00
<i>Lemon infused Skyy Vodka, St. Germain, cucumber, mint lime & sugar syrup</i>	
Bloody Mary Show	14.00
<i>Vodka, spicy homemade mix, lemon & tomato juice</i>	
Rum Passion	14.00
<i>Abuelo Añejo, Bacardi, Cointreau, passion fruit, pineapple & cinnamon syrup</i>	



We offer all the classic cocktails as well!

Sangrias



Sangria with wine 12.00 / 32.00

Red / White

Sangría with cava 14.00 / 36.00

Homemade sangria mix of berries, orange & cinnamon

Beers

Alhambra Especial 3.30 / 3.80 / 6.00

San Miguel 3.80

San Miguel toasted 0.0% 3.80

San Miguel gluten free 5.50

Alhambra Reserva 5.00

Corona 5.00

Sparkling Wines

Serena Prosecco 6.50 / 28.00

DOC, Trevisa Brut, Italy

Villa Conchi Cava 6.80 / 29.00

Macabeo, Paredlada, Xarello & Chardonnay, Spain

Brimoncourt Brut Régence 81.00

Chardonnay, Pinot Noir, Champagne, France

Laurent Perrier 105.00

Chardonnay, Pinot Noir & Meunier, Champagne, France

Rose Wines

Pigoudet Premier 6.00 / 28.00 / 58.00

Syrah, Cabernet Sauvignon, Cinsault, Aix de Provence, France

Can Rich 7.50 / 31.00

Monastrell, Ibiza, Spain

Ojo de Ibiza 43.00

Rosé Coupage, Ibiza, Spain

Miraval 55.00

Cinsault, Grenache & Syrah, Côte de Provence, France

White Wines

Valderivero 4.60 / 22.00

Verdejo, Rueda, Spain

Valdecuevas 5.50 / 26.00

Sauvignon Blanc, Rueda, Spain

Pontellón 6.50 / 36.00

Albariño, Rías Baixas, Spain

Ojo de Ibiza 43.00

Malvasía, Ibiza, Spain

Louis Latour Chablis 59.00

Chardonnay, Chablis, France

Red Wines

Ramon Bilbao Crianza 5.10 / 25.00

Tempranillo, Rioja DOC, Spain

Valderivero Roble 5.50 / 27.00

Tempranillo, Ribera del Duero, Spain

Les Argelières 32.00

Pinot Noir, Grande Cuvée, France

Ramón Bilbao Limitada Garnacha 38.00

Garnacha, Rioja DOC, Spain

Catena Zapata 48.00

Malbec, Mendoza, Argentina

Ojo de Ibiza Tierra Sur 55.00

Red Cuvée, Ibiza, Spain

Vodka (shot / glass)

Skyy	4.00 / 10.00
Grey Goose	6.00 / 14.00
Belvedere	6.00 / 14.00

Ron (chupito / copa)

Bacardi	4.00 / 10.00
Abuelo Añejo	5.00 / 11.00
Diplomático Reserva	6.00 / 14.00

Tequila & Mezcal (shot / glass)

Espolón Blanco	4.00 / 10.00
Espolón Reposado	5.00 / 12.00
Mezcal Amores	6.00 / 14.00
Fortaleza Añejo	12.00 / 18.00

Whiskey (shot / glass)

Jameson	5.00 / 12.00
Black Label Johnnie Walker	6.00 / 14.00
Bulleit Bourbon	6.00 / 14.00
Wild Turkey Bourbon	6.00 / 14.00
Chivas Regal 12 years	6.00 / 14.00
Macallan Double Cask 12	8.00 / 18.00

Liqueur (shot / glass)

Hierbas Ibicencas	3.50 / 5.00	Baileys	4.00 / 7.00
Patxaran Zoco	3.50 / 5.00	Licor 43	4.00 / 7.00
Limoncello Villa Massa	4.00 / 7.00	Jagermeister	4.50 / 8.00
Amaretto Disaronno	4.00 / 7.00	Green Chartreuse	5.00 / 12.00
		Yellow Chartreuse	5.00 / 12.00

Additional charge for mix + 1.00

Gin (shot / glass)

Tanqueray	4.00 / 10.00
Bulldog	5.00 / 12.00
Citadelle	5.00 / 12.00
Martin Millers	5.50 / 12.50
Hendrick's	6.00 / 14.00
Gin Mare	7.00 / 15.00

Brandy & Cognac (shot / glass)

Torres 5	3.50 / 8.00
Couvoisier Vsop	5.00 / 12.00
Calvados Vsop	5.00 / 12.00

*All prices are indicated in **Euros** and include **VAT**.*