

Croissant-Show




IBIZA

Croissant selection

Classic butter croissant	3.00
Vegan or wholemeal	3.00
Dark chocolate	3.50
Butter & homemade jam	4.50
Peanut butter & homemade jam	4.50
Banana & nutella	4.50
Brie & homemade jam	4.50
Dulce de leche	4.50
Almond	4.50
Pistachio	4.50
Ham & cheese	4.80
Smashed avocado, scrambled egg & bacon	7.00
Serrano ham & brie	7.00
Smoked salmon, avocado & cream cheese	8.50


Selection of pastries & cakes

Ensaïmada	2.50	Vegan & gluten free brownie 	5.00
Caracola	3.00	Lemon / Blueberry / Chocolate pie	5.50
Pain au chocolat	3.00	Carrot cake / Banana bread	5.50
Pain au chocolat & almond cream	4.50	Cheesecake Classic / Pistachio	6.50 / 7.50

Our breakfasts

Spanish breakfast	12.50
<i>Ibiscan herbs olive oil & tomato rubbed toast, serrano ham, orange juice + coffee or tea</i>	
French breakfast	14.00
<i>Brioche & omelette, croissant with butter & jam + coffee or tea</i>	
Moroccan breakfast	15.00
<i>Shakshuka oven baked eggs, olives, harissa, labneh dip + coffee or tea</i>	
English breakfast	15.00
<i>Fried eggs, bacon, sausages, baked beans, hash brown & toast + coffee or tea</i>	

Summer selection

Yogurt with granola, strawberries, mango & honey	9.50
Açaï bowl with banana, strawberries, granola & peanut butter 	13.50
Ice cream (mocha, chocolate, vanilla & strawberry)	3.00 u.

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 - 2.00 / Manchego cheese - 2.00 / Ham - 2.00 / Spinach - 2.00
Mushrooms - 2.00 / Serrano ham - 2.50 / Salmon 3.00

Toasts with brioche bread

Homemade jam & butter 7.50
Brioche with salmon, cream cheese, avocado & sesame 11.50
Benedict with bacon, poached egg & hollandaise sauce (+ avocado + 2.00) 12.00
Florentine with spinach, salmon, poached egg, hollandaise sauce & sesame 14.00

Toasts with sourdough bread

Rubbed tomato & manchego cheese 6.50
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
Smashed avocado, feta crumble & lemon zest 8.50

Crepes - sweet & savoury

Nutella 6.00
Dulce de leche 7.00
Suzette with Grand Marnier 8.50
York ham & mozzarella with fried egg 8.00
Omelette, salmon & avocado 9.50

Add your favorite extras to your eggs:

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

Quiches (served with salad)

Lorraine 8.50

York ham, emmental cheese & bacon

Spinach 8.50

Raisins, emmental cheese & pine nuts

Salmon 9.50

Broccoli & emmental cheese

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

N° 1 / N° 2	8.00 / 7.50
<i>Rubbed tomato & manchego cheese + Serrano ham / 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	6.00
<i>Grilled ham & cheese toast</i>	
Croque Monsieur / Madame (+ fried egg)	8.50 / 9.50
<i>Toast, york ham, manchego cheese, emmental cheese & mustard béchamel</i>	

Mains

Parmigiana	12.00
<i>Eggplant, parmesan, mozzarella, tomato & basil</i>	
Show Salad	14.00
<i>Lamb's lettuce, cherry tomatoes, apple, walnuts, raisins, onion, grilled goat cheese on sourdough bread & honey-mustard dressing</i>	
Caesar Salad	16.00
<i>Lettuce, chicken, bacon & parmesan yogurt dressing</i>	
Burrata salad	18.00
<i>Lamb's lettuce, burrata, serrano ham, avocado, beetroot, strawberry, walnuts & crispy onion with pesto vinaigrette</i>	
Vegan Poke 	16.00
<i>Sautéed mushrooms, basmati rice, avocado, cherry tomatoes, edamame, carrot, mango-lime vinaigrette & crunchy onion</i>	
Salmon Poke	20.00
<i>Smoked salmon cubes, basmati rice, avocado, cherry tomatoes, edamame, carrot, sesame seeds, mango-lime vinaigrette & crunchy onion</i>	

Kids menu

Chicken nuggets with french fries	7.50
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Coffees & Teas

Espresso / Ristretto	2.50
Café solo	2.50
Cortado	3.00
Americano	3.00
Double espresso	3.50
Coffee with milk	3.50
Bombon coffee	4.00
Flat White	4.00
Cappuccino / with whipped cream	4.00 / 4.50
Nesquik	4.00
Chocolate Espeso	4.50

Iced Americano / Iced Coffee	4.50 / 5.00
Frappuccino	6.00

Tea & Herbal infusions

<i>Black tea, organic green, rooibos, red fruit & chamomile</i>	3.00
<i>Ginger & lemon infusion / Fresh mint tea</i>	4.00

Plant-based / lactose free milk +0.30

Revitalizing Shots

Ginger	4.00
<i>Ginger juice</i>	
Sweet	4.50
<i>Ginger juice & agave</i>	

Waters & soft drinks

Solan de Cabras still (0.50l)	3.50
Solan de Cabras sparkling (0.33l / 0.75l)	3.80 / 7.00
Coca Cola - Sprite - Fanta - Aquarius - Nestea	4.00
Schweppes Tonic Water - Ginger Beer - Ginger Ale - Bitter Kas	4.00
Crodino	4.50

Mocktails

Lemonade Fresh Show (glass / liter)	6.00 / 18.00
<i>Fresh mint, lime juice, ginger, syrup & soda</i>	
Green Coco	8.00
<i>Ginger juice, basil, coconut & almond syrup, lime juice, angostura bitter & Ginger Beer</i>	
Pinky Promise	8.00
<i>Strawberry & passion fruit purée, lime, sugar, mint & Ginger Ale</i>	

Juices & Smoothies

Minute Maid	3.50
<i>Pineapple / Peach / Tomato / Apple</i>	

Fresh orange juice	6.50
Show juice	7.00

Beetroot, ginger & apple

Herve juice	7.50
<i>Orange, carrot, apple & ginger</i>	

Detox juice	8.00
<i>Spinach, celery, apple & ginger</i>	

Milkshakes	8.00
<i>Strawberry / Mocha / Vanilla / Chocolate</i>	

Detox smoothie	8.50
<i>Almond milk, spinach, celery, banana & ginger</i>	

Yogurt smoothie	8.50
<i>Red berries & coconut</i>	

Aperitifs & digestives (glass)

Lillet Blanc / Rose	6.00	Ricard	5.00
Dos Deus Bianco	6.00	Cynar	7.50
Dos Deus Rosso	6.00	Campari	8.00
Punt e Mes	6.50	Amaro Montenegro	9.00
Cinzano Bianco	7.00	Pernod Absinthe	10.00
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>Bulldog Gin, 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



Sangría with wine 12.00 / 32.00

Red / White

Sangría with cava 14.00 / 36.00

Homemade sangria mix of berries, orange & cinnamon

Sparkling Wines

Serena, Prosecco 6.50 / 28.00

DOC, Trevisa Brut, Italy

Villa Conchi Cava 7.00 / 34.00

*Macabeo, Parellada,
Xarello & Chardonnay, Spain*

Brimoncourt Brut Régence 81.00

Chardonnay, Pinot Noir, Champagne, France

Laurent Perrier

Chardonnay, Pinot Noir & Meunier, 105.00
Champagne, France

White Wines

Valderivero 4.60 / 22.00

Verdejo, Rueda, Spain

Valdecuevas 5.50 / 27.00

Sauvignon Blanc, Rueda, Spain

Pontellón 6.50 / 33.00

Albariño, Rías Baixas, Spain

Can Rich Blanc 7.50 / 35.00

*Malvasía, Moscatel Grano Menudo
y otras, Ibiza, Spain*

Ojo de Ibiza 45.00

Malvasía, Ibiza, Spain

Louis Latour Chablis 59.00

Chardonnay, Chablis, France

Beers

Alhambra Especial 3.30 / 3.80 / 6.00

San Miguel 3.80

San Miguel tostada 0.0% 3.80

San Miguel sin gluten 5.50

Alhambra Reserva 1925 5.00

IPA 5.50

Corona 5.00

Rosé Wines

Pigoudet Premier 6.00 / 29.00

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

Can Rich Rosat 7.50 / 35.00

*Monastrell, Tempranillo & Syrah,
Ibiza, Spain*

Ojo de Ibiza 45.00

Rosé Coupage, Ibiza, Spain

Miraval 55.00

Cinsault, Grenache & Syrah,

Red Wines

Ramon Bilbao Crianza 5.10 / 25.00

Tempranillo, Rioja DOC, Spain

Valderivero 5.80 / 28.00

Tempranillo, Ribera del Duero, Spain

Les Argelières 32.00

Pinot Noir, Grande Cuvée, France

Ramón Bilbao Limitada Garnacha 38.00

Garnacha, Rioja DOC, Spain

Can Rich Negre d'Amfora 42.00

Merlot, Ibiza, Spain

Catena Zapata 48.00

Malbec, Mendoza, Argentina

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)

Espolòn Blanco	4.00 / 10.00
Espolòn 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**.*