

APPETIZERS



GARLIC PRAWNS

Grilled prawns cooked in olive oil with garlic

MIXED CEVICHE

Variety of seafood, octopus, squids, major fish and shrimp marinated in lemon and served with "pico de gallo"

SHRIMP CEVICHE

Marinated in lemon and served with "pico de gallo"

CLASSIC IBIZA SALAD

Potato and tuna salad with vegetables and olive oil dressing

OCTOPUS SALAD

Served with vegetables, seasoned in lemon and olive oil

SHRIMP COCKTAIL

With onion, tomato, avocado and our home made cocktail sauce

SHRIMP AGUACHILES

Marinated in a citrus chilli sauce



SOUPS



FISH SOUP

Fish broth served with brunoise vegetables

SOUP WITH EGG

Chicken leek soup, served with mixed vegetables and egg

CREAMY CORN SOUP

With vegetables and potato

RICE SPECIALTIES



A BANDA RICE

Served with alioli sauce

FISH RICE

Served with Mexican gulf fish

SEA FOOD RICE

With shrimps, squids, clams and mussels

BLACK RICE

With squid ink and alioli sauce

VEGETABLE RICE

With seasonal vegetables

FISH AND SEA FOOD SPECIALITY



FISH STEW

Mexican gulf fish served with potatoes and grilled vegetables

GRILLED FISH AND SEAFOOD COMBO

Salmon, mahi mahi, grouper, clams, mussels and shrimp with a citrus touch

COD PORTUGUESE STYLE

Baked cod served with potatoes and sautéed vegetables

OCTOPUS "FRITA"

Tender octopus with potatoes and vegetables



THE CHEF'S CORNER

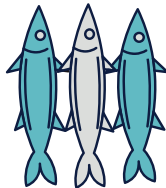


BLUE CHEESE NEW YORK STEAK

New York steak served with vegetables and melted blue cheese sauce

VEGETARIAN LASAGNA

Pasta layers with vegetables and our homemade Pomodoro and white sauce



DESSERTS



GRAIXONERA PUDDING

Sweet bread pudding with cinnamon

FARINETES SWEET SOUP

Cold cream with cinnamon and lemon

CATALAN CREAM BRULEE

Cream slightly flavored with lemon and cinnamon and a caramelized sugar surface.

CHOCOLATE CAKE

Sponge cake layers and chocolate mousse

ASSORTED ICE CREAM

Different flavors of ice cream