



Menus

Our buffet

These menus include our wine list option I in the price.

All our prices include VAT.

Prices for a minimum of 35 people. For smaller groups, enquire.

Exterior layout



Interior layout



Salad Bar

- Organic salad with ibizan vegetables
- Caprese salad with burrata, tomato and basil
- Rocket, figs and scamorza salad
- Lamb’s lettuce and rocket salad with pear and duck prosciutto
- Peasant salad
- Quinoa, dates, cashew nut and citric salad
- Vegetable cous cous with herbs

Soups

- Cold pumpkin soup with crunchy bread
- Mango gazpacho
- Cold leek cream with essence of truffle

Cold Appetizers

- Ibizan coca bread with goat’s cheese
- Assortment of wraps (vegetable, chicken, avocado, fresh cheese and salmon)
- Onion and rosemary focaccia
- Pâté board with pickle
- Iberian sausages with tomato coca bread
- Assortment of cheeses with jam
- Melon with ham and black olives
- Quail lollipop marinated in ginger
- Beef carpaccio with tomatoes and watercress
- Salmon en croûte, its caviar and egg salad
- Tuna tartar with tomato and avocado
- Roast beef with caramelized apple



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Rice and Pasta

Mixed or vegetable paella

Rice with shelled seafood

Rice with lobster

Fungi and Iberian ham risotto

Neapolitan style rigatoni

Fusilli in prosciutto and mushroom sauce

Spaghetti with clams and cockles

Fish

Cod with cream of pumpkin and cumin

Grilled salmon with sorrel cream

Roasted monkfish with prawn noodles

Grilled tuna loin with piperade, soy and ginger

Grouper in Txakoli with wild asparagus

Gilt-head sea bream loin with fennel stew and roasted tomatoes

Meat

Lemon chicken with green olives and roasted tomatoes

Hungarian goulash with pilaf rice

Stewed lamb with plums, dates and cous cous

Iberian sirloin with pumpkin purée and nuts sauce

Duck confit with Ibizan figs and pear

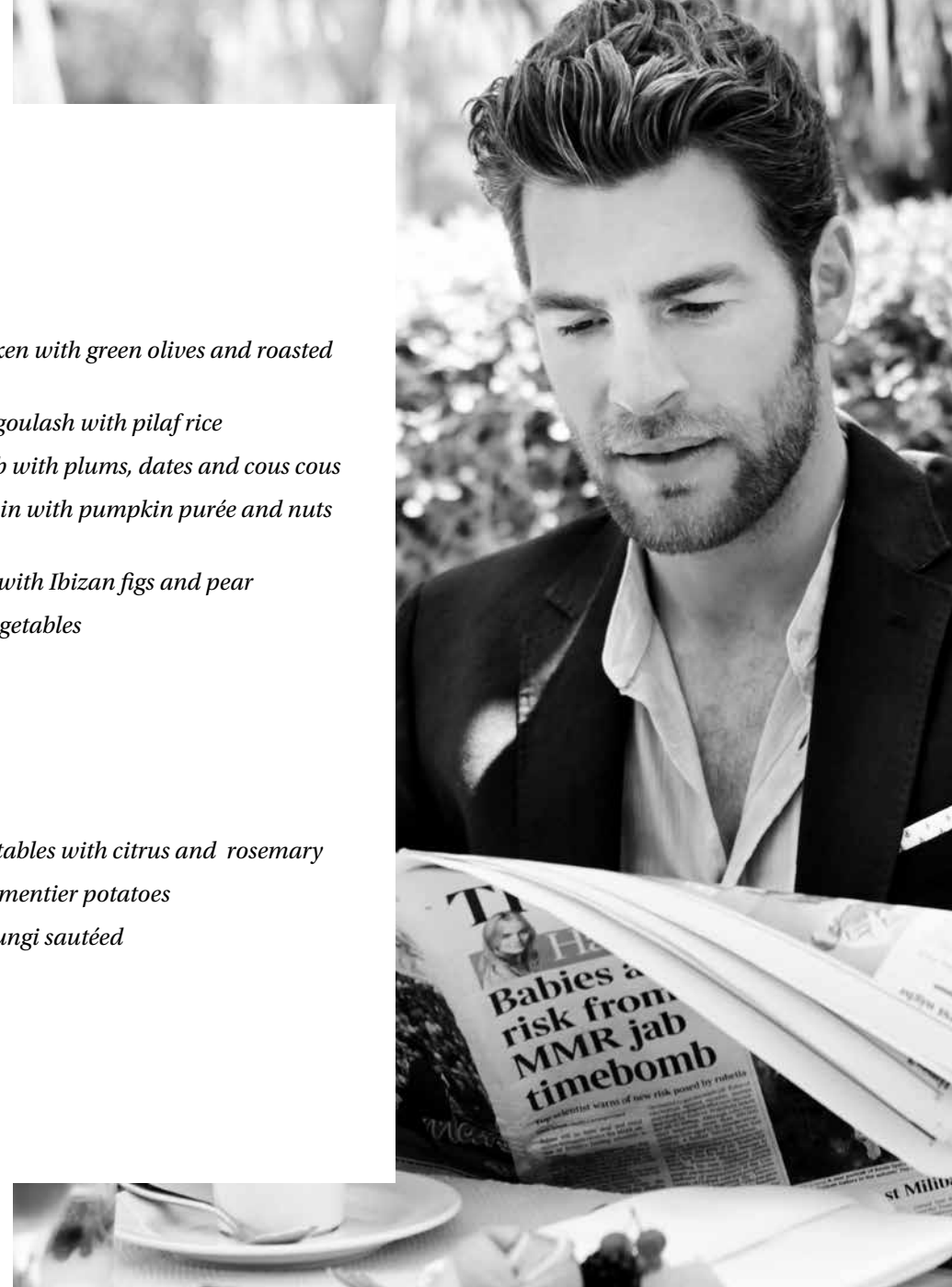
Veal with vegetables

Sides

Grilled vegetables with citrus and rosemary

Truffled parmentier potatoes

Tuber and fungi sautéed



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Desserts

- Chocolate brownie with passion fruit sauce
- Strawberries and cream with maple syrup
- Baileys tiramisu
- Vanilla cream with toffee and caramelized walnuts
- Fruit brochette with raspberry powder
- Chocolate mousse with orange
- Catalan crème brûlée
- Cheesecake

Stations

Meat barbecue	6€
Seafood barbecue	9€
Mexican	6€
Sushi	8€
Mini burgers	6€
Coffee	3€

Option I

3 salads, 1 soup, 3 cold appetizers, 1 rice dish, 1 meat dish, 1 fish dish, 1 side and 3 desserts

Price: 41€

Option II

4 salads, 1 soup, 3 cold appetizers, 1 rice dish, 1 meat dish, 1 fish dish, 1 side and 4 desserts

Price: 47€

Option III

4 salads, 1 soup, 4 cold appetizers, 2 rice and pasta dishes, 2 meat dishes, 2 fish dishes, 2 sides and 4 desserts

Price: 55€

A finger buffet

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Duration: 1 hour and 45 minutes.

Exterior layout



Interior layout



Finger buffet I

Salad Bar

Quinoa, plums and cashew nut salad with citrics vinaigrette

Lamb's lettuce and rocket salad with pear and prosciutto duck

Roast beef and mango salad with soy, sesame and ginger vinaigrette

Cold dishes

Peach gazpacho

Vegetable dips with hummus

Cheeses with breadsticks and orange marmalade

Crispy goat's cheese, tomato and figs coca

Salmon tataki with avocado and sesame

Hot dishes

King prawn brochette with curry and mango

Salmon brochette with celery purée and citrics teriyaki

Iberian ham and boletus risotto

Iberian pork with red wine icing

Desserts

Catalan crème brûlée

Chocolate brownie with maracuyá coulis

Fruit brochettes with raspeberry powder

Price: 50€

Finger buffet II

Salad Bar

Assorted tomatoes salad with smoked tuna and Aragon olives

Burrata salad with beetroot and red cabbage

Organic salad with green sprouts, crudités and mustard vinaigrette

Cold Dishes

DO Iberian ham with bread and tomato

Ceviche from the market

Marinated salmon with fresh cheese, fennel and citrics

Foie micuit terrine with mango, spices and raspberry

Steak tartar with soy, wasabi and ginger

Tuna tartar with avocado and sesame

Hot Dishes

Prawns with mint yogurt and cumin

Duck gua bao with hoisin sauce

Truffled potato foam with iberian cured ham chips

Crispy octopus with kimchi mayonnaise

Teriyaki farmhouse chicken tacos

Desserts

Catalan crème brûlée

Pina colada with white chocolate

Strawberries with cream, meringue and mint

Price: 57€

An informal lunch or dinner

These menus include our
wine list option I in the
price.

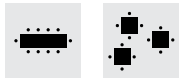
All our prices include VAT.

Prices for a minimum of 8
people. For smaller groups,
enquire.

Exterior layout



Interior layout



Starters

<i>Green salad with avocado, celery, crispy green apple, macadamia nuts and honey vinaigrette</i>	17€
<i>Tuna tataki Thai salad, mango, cucumber, carrot and a soy, sesame and ginger vinaigrette</i>	17€
<i>Red lentils salad with dates, celery and honey, citrus and mint vinaigrette</i>	16€
<i>Roasted vegetables millefeuille with thyme and local burrata</i>	15€
<i>White asparagus with milk foam and truffle oil</i>	15€
<i>Mango gazpacho, prawns and rustic bread</i>	15€
<i>Celery cream with scallop, lime and hazelnut</i>	17€

Pastas

<i>Papardelle with walnuts and basil pesto</i>	19€
<i>Rigattoni, cherry tomatoes, burrata cheese, and a tepanade of kalamata olives</i>	20€

Meat

<i>Leg of lamb with baked potatoes, saffron, beet and mint yogurt</i>	23€
<i>Veal Sirloin with asparagus, wild mushrooms and caramelized onion purée</i>	26€
<i>Local chicken, carrot purée and sauté vegetables with rosemary</i>	22€

Fish

<i>Roasted salmon with fennel salad, citrus, green asparagus and peas</i>	25€
<i>Sea bass with hummus, green asparagus, Japanese onion and arugula oil</i>	23€
<i>Hake with carrot purée, vanilla, black rice and citrus</i>	24€

Desserts

<i>Coconut soup, white chocolate with pineapple, and caramelized mango</i>	8€
<i>Vanilla cream, toffee, streuzel and caramelized nuts</i>	7€
<i>Cheesecake with herbal syrup, apricot and rhubarb jam</i>	8€



Our lunches or dinners for sharing

Classic Menu

Mango tartar with mango and papaya

Idiazábal cheese lollipops

*Octopus with Iberian dewlap, crispy pepper
and La Vera paprika sauce*

Creamy truffle croquettes

Beef tartar with crispy pepper

Coconut foam, quince and pineapple

Price: 50€

*These menus include, our wine list
option I in the price.*

All our prices include VAT.

Prices for a maximum of 36 people.

Interior layout



Menu del Mar

*Butter fish tataki with
coriander and honey sauce*

*Steamed prawns with
plankton powder*

Rockefeller Zamburiñas

Lobster taco with chimichurri

Razor clams with herbal oil

*Marinated salmon and blinis
potato*

*Red fruits salad with balsamic
oil and baileys foam*

Price: 55€



Gala dinners

These gala dinner menus include taylor made floral decor.

These menus do not include any drinks package, they need to be chosen extra.

All our prices include VAT.

Starters

Sirvia tartar with papaya and mango, lime, ecologic honey from Ibiza and coriander	21€
Foie gras ravioli with truffle foam and cava	24€
Corn soup with prawns sautéed in vanilla oil	18€
Grilled octopus with crème fraîche and purple candied potatoes	22€
Scallops with pearls of cucumber and apple with dill juice	26€
Lobster salad with mix of green leaves, caramelized pineapple and green pistachio dressing	33€
Roasted king crab with cream of cauliflower and beetroot gel	34€
Guacamole salad, spherification of yuzu, tender lettuce and green grapes	20€
Salmon flower marinated on a bed of kimchi with tamarind reduction and organic honey from Ibiza	29€
Cod brandade salad with candied piquillo peppers and mesclun	25€
White asparagus soup and sprouts with dried fruit dressing	19€

Fish

Slow-cooked cod with creamy sweet potato and black garlic alioli	24€
Roasted hake with velouté of lobster with candied broken potatoes	26€
Amazonian black rice with sea urchin and romescu	31€
Slow-cooked sea bass with carrots in textures and parsley air	34€
Poached monkfish with ratatoullie and saffron sauce	30€
Sirvia tataki with tomatoes and capers tartar with teriyaki sauce	33€

Sorbets

Lemon and cava sorbet	9€
Strawberry and Cointreau shot	9€
Passion fruit and muscat infusion	9€
Gin and tonic sorbet	9€

Meat

Grilled beef tenderloin with parnsip purée, baby carrots and veal glaze	28€
Roasted lamb with butternut pumpkin puree and coffee and cardamom strokes	28€
Angus beef flank steak with hazelnut spread and mustard grains	30€
Roasted lamb ribs with rosemary quinoa and garlic casein	32€
Iberian dam with pak choi and mushrooms with reduction of Porto	32€
Slow-cooked veal rib with potatoes à la bourguignon	34€

Menú Degustación

Check our tasting menu options

Dessert

Semi cold hazelnut and orange cake 15€

Semi-bitter chocolate mousse truffled with salt flakes and olive oil 12€

Brioche torrija with yogurt ice cream 10€

Coconut foam with caramelized pineapple and quince 11€

Baileys and coffee cake with matcha tea ice cream 14€

Celebration cakes

Taylor made celebration cake from 13€



Our cocktails

These menus include, in
price our wine list option I
.
All our prices include VAT.

2 pieces will be served per
person

Prices for a minimum of 35
people. For smaller groups,
enquire.

Exterior layout



Interior layout



Cocktail I

Piña colada

Watermelon and cucumber gazpacho

Strawberry and armagnac shot

Prawns in tempura

Idiazábal cheese lollipop

Marinated salmon with caper vinaigrette

Chicken gyozas with hoisin sauce

Piparras with Cantabrian anchovy

Vegetable tartar with coriander air

Price 27€

Maximum duration: 45 minutes

Cocktail II

Daiquiri Frozen

Gin and tonic sorbet

Rocks of potato with garlic garlic black oli

Torrezno of Iberian and Kimchi

Papaya, mango and crab salad

Octopus and Iberian dewlap taco

*Fritters of duck with quail egg and fig
marmalade*

Servia tataki with teryaki sauce

Cold soup of corn and basil coulis

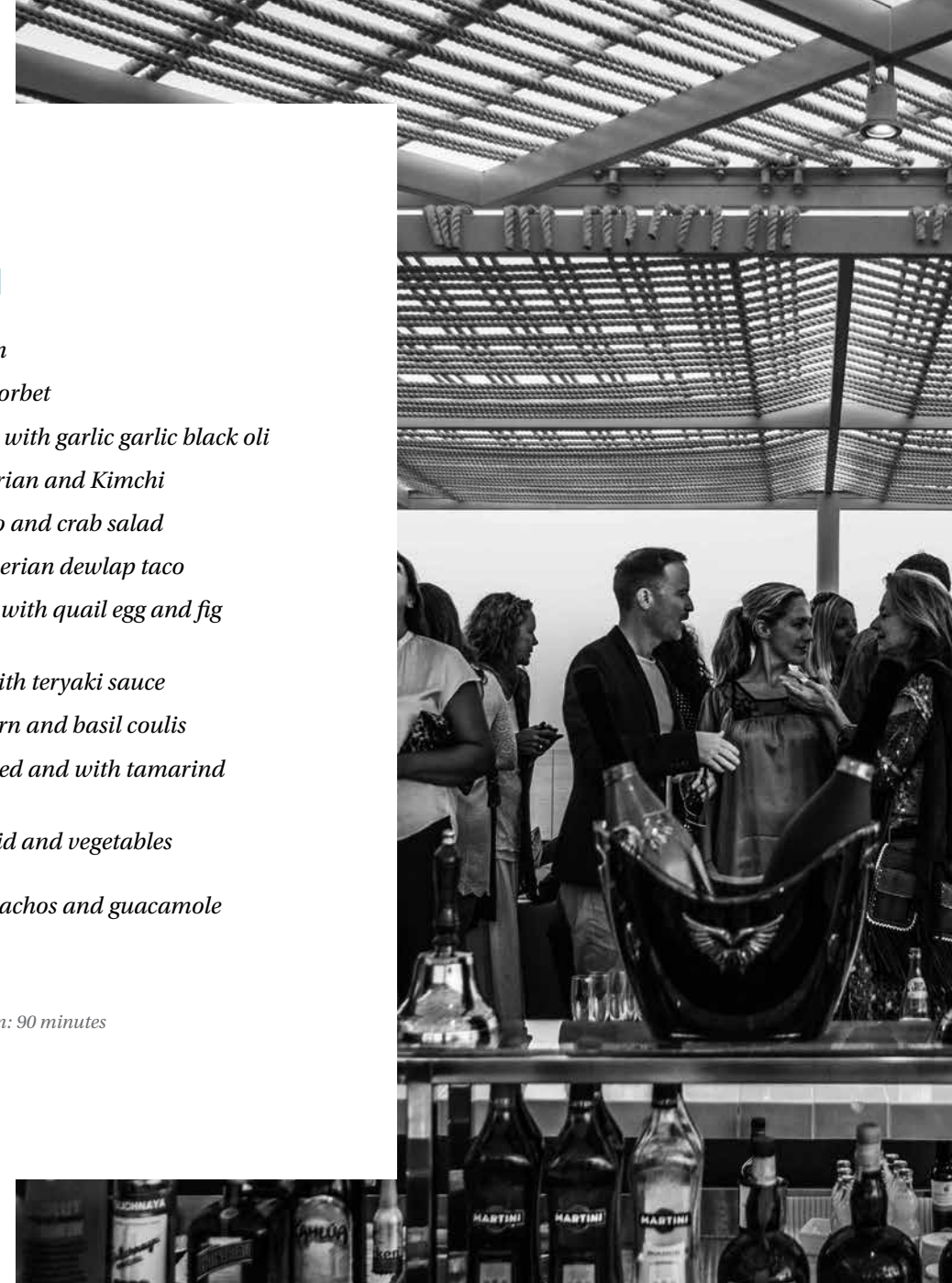
*Seitan marinated and with tamarind
mayonnaise*

Salad with squid and vegetables

Black quinoa nachos and guacamole

Price: 36€

Maximum duration: 90 minutes



Our cocktails

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2 pieces will be served per person

Prices for a minimum of 35
people. For smaller groups,
please, enquire.

Exterior layout



Interior layout



Cocktail III

Mojito

Macerated veal taco

Duck gua bao with hoisin sauce

Cod cheeks pil pil style

Coconut, cinnamon and mirin shot

Pork cheek croquettes

Cochinita pibil tacos

Mini soy burgers with cheddar cheese

Palm heart, sweet and sour pickle and olive caviar salad

Prawn in spicy sweet and sour pineapple sauce

Tuna Poke bowl

Beet and homemade ricotta tartar

Caramel and banana with matcha tea ice cream

Price: 40€

Maximum duration: 90 minutes

Samples

Sushi

Add 8€

Iberian ham on the bone

700€ / piece

Joselito ham on the bone

1500€ / piece

Oyster buffet

Add 10€

Smoked salmon cut

Sup. 8€



Welcome drink & Open Bar

All our prices include VAT.

Exterior layout



Interior layout



Welcome

Sparkling or still water, beer,
soft drinks

Wine pack I

Price 10€ (30 min)

(Additional 30 min - 8€ extra)

Get ready

Sparkling or still water, beer,
soft drinks

Wine pack I

1 Cocktail of your choice
(Mojito, Caipirinha, Pina
Colada)

Price 15€ (30 min)

(Additional 30 min - 10€ extra)

Open bar

Sparkling or still water, cava
beer, wine

Wine list Option I

Beefeater (Gin)
Absolute (Vodka)
Brugal (Rum)
JW Red Label (Whisky)
Jose Cuervo (Tequila)

Price 40€ (2 hours)

(Additional hour - 12€ extra)

Open bar+

Sparkling or still water, cava
beer, wine

Wine list Option I

Bombay Sapphire (Gin)
Grey Goose (Vodka)
Havana 7 (Rum)
JW Black Label (Whisky)
Herradura añejo (Tequila)

Price 55€ (2 hours)

(Additional hour - 15€ extra)

Cash Bar

Open bar drink selection 12€

Open bar drink selection plus 14€

Cocktail 14€

Veuve cliquot Add 10€

Uncorking the bottle enquire

Cocktail station enquire

Spirit station enquire

Private hire options enquire



A coffee break

All our prices include VAT.

Prices for a minimum of 12 people.

Duration: 30 minutes.

Exterior layout



Interior layout



Refill

Water, selection of teas and coffee

Fresh juice or energizing shake (add 3€)

Price: 8€

Recharge AM

Assortment of mini French pastries

Fruit brochettes

Water, selection of teas and coffee

Price: 12€

Recharge AM+

Selection of cookies and mini cupcakes

Selection of Actimels and smoothie shots

Water, selection of teas, coffee and orange juice

Price: 14€

Recharge PM

Assortment of mini sandwiches

Vegetable chips and dried fruit

White chocolate brownie

Water, selection of teas and coffee

Price: 15€

Recharge PM+

Assortment of mini sandwiches

Vegetable chips and dried fruit

Mini cheese lollipop

Crystal bread with tomato tartare and Iberian ham

Energizing natural shake

Selection of Petit fours

Water, selection of teas, coffee and assorted refreshments

Price: 19€

Improve your experience

Supplement for service in the room: 50% of the time

Soft drink supplement: 2€

Fresh juice or detox shake supplement 3€



Cellar

Drinks packs include water, soft drinks and beer

All prices include VAT

To choose 1 white and 1 red wine.

Option I

Whites

Conde Valdemar

D.O. Rioja, Viura y Verdejo

Viñas del Vero

D.O. Somontano, Macabeo y Chardonnay

Verdeo

D.O. Rueda, Verdejo

Reds

Conde de Valdemar

D.O. Rioja, Tempranillo

Valdubón Cosecha

D.O. Ribera del Duero, Tinta Fina

Torres Altos Iberico

D.O. Rioja, Tempranillo

Cava

Segura Viudas Aria

Cava, Xarel·lo, Macabeo, Parellada

Price: 16€

Option II

Whites

Palomo Cojo

D.O. Rueda, Verdejo

Petit Caus Blanc de Blancs

D.O. Penedés, Ecológico

Premier Rendez-Vous

Sur de Francia, Sauvignon Blanc

Reds

Arienzo crianza de Marqués de Riscal

D.O. Rioja, Tempranillo, Mazuelo

Santa Digna

Valle Central, Cabernet Sauvignon

Le Carredon

Sur de Francia, Cabernet Sauvignon

Cava

Segura Viudas Aria

Cava, Xarel·lo, Macabeo, Parellada

Price: 19€

Option III

Whites

Marqués de Riscal

D.O. Rueda, Sauvignon Blanc

Zarate

D.O. Rias Baixas, Albariño

Jean Leon 3055

D.O. Penedés, Viura y Verdejo

Reds

Pruno

D.O. Ribera del Duero, Tinta Fina y Cabernet Sauvignon

Ramón Bilbao Edición Limitada

D.O. Rioja, Tempranillo

Jean Leon 3055

D.O. Penedés, Merlot y Petit Verdot

Cava

Juve & Camps Cinta Púrpura

Cataluña, Xarel·lo, Macabeo, Parellada

Price: 25€

Children's menu

All prices are VAT included.

Starters

Iberian ham croquettes with chips	10€
Spaghetti with tomato sauce	10€
Free range chicken cannelloni with cheddar au gratin	10€

Mains

Crispy Chicken with baked mini potatoes	14€
Ham and mozzarella mini pizza	14€
Three burgers with onion comfit and cheddar cheese	16€
Hake with mashed potato and peas	18€

Dessert

Strawberry mousse with cookies	6€
Caramel lollipop with choco-vanilla ice cream	6€
Chocolate cake with candies	7€

Drinks

Water and assorted refreshments	6€
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Special menus

Please for any special allergies or other dietetic options do not hesitate to contat us when planning the final menu
All prices are VAT included.

Vegetarians

Cream of fresh pea soup with mint and grilled tofu	24€
Green sprouts salad with avocado, mango and macadamian nuts	22€
Red lentil salad with dates, celery amd citrics vinaigrette	24€
Roasted vegetables millefeuille with thyme and buffala mozzarella	24€
Grilled tofu steak with roasted aubergines and tomato sauce	27€
Seitan steak with beetroot purée and vegetables	27€

Aguas de Ibiza

Grand Luxe Hotel