



Menus

Our buffet

Service offered at the Oligo restaurant.

Prices for a minimum of 35 people.

For smaller sizes, please consult us.

VAT included.

Cellar not included.

Option I

Salad Bar

Kale and spinach with avocado, beetroot and almonds in a balsamic vinaigrette with maple and modena vinaigrette

Lebanese tabbouleh, organic peppers and tomatoes, kalamata and spring onion

Colds

Salmorejo cordobés and quail egg brochette, Iberian ham and basil oil

Ibicenca coca with marinated feta cheese, tomato and rocket

Beef carpaccio with capers and watercress vinaigrette

Pasta

Rigatoni Neapolitan style and fresh rocket

Fish and meat

Salmon with sage butter and Ibiza citrus fruits

Chicken confit at low temperature, white wine sauce and tarragon flavouring

Accompaniment

Sautéed tubers and mushrooms

Desserts

Fresh exotic fruits and mint

Catalan cream

80% dark Amazonian chocolate mousse and coffee crunch

Price: 42€.

Option II

Salad Bar

Salad with octopus

Kale, spinach, avocado, beetroot and almonds in a maple-modena vinaigrette.

Our slow braised Ibicenca squash with burrata, sundried tomatoes and basil

Soup

Vichyssoise with truffle aroma and peasant bread croutons

Colds

Selection of Iberian cured meats and glass bread with tomato.

Assortment of Balearic cheeses and homemade compotes

Glazed quail lollipops in ginger pickled sauce

Rice and pasta

Gnocchis in mushroom sauce

Fish and meat

Salmon in sweet and sour sauce

Duck confit with Pedro Ximenez glacé and wild berries

Accompaniment

Charcoal-grilled vegetable garden

Ibicenca potato parmentier

Desserts

Tiramisu with baileys

Cheesecake deconstruction

80% dark amazonian chocolate mousse and coffee crunch

Price: 64€

An informal option

A choice between a starter, a main course and a dessert.

Prices for a minimum of 20 people.

10% discount for more than 50 people.

Cellar not included.

Option I

Starter

Ragout mushroom with truffled egg cream.

Caesar salad with anchovy and garlic mayonnaise, romaine lettuce, parmesan, polar bread croutons with crispy panko chicken.

Principal

Catalan cod confit with hazelnut romesco, roasted leeks and broccoli chimichurri

Homemade artichoke, spinach and ricotta ravioli, parmesan foam and piquillo sauce

Desserts

80% chocolate mousse, kahlua, coffee earth and red fruits

Apple tatin with hazelnut ice cream

Price: 46€

Option II

Starter

Carpaccio with catch of the day, Ibizan citrus vinaigrette, pomegranate, rocket and toasted pine nuts.

Grilled marrow and aubergine, mustard emulsion, chives, garlic confit and pickled capers

Kale, spinach, avocado, beetroot and almonds in maple-modena vinaigrette

Principal

Ibicencan pumpkin, pepper pomodoro, carrots in orange syrup, fresh salad, Ibicencan goat's cheese and vegetable glacé.

Grilled peasant chicken with orange sauce, roasted baby tomatoes, potato cake and Ibicencan cabbage

Desserts

Coconut, cauliflower and white chocolate

80% chocolate mousse, kahlua, coffee earth and red fruits

Apple tatin with hazelnut ice cream

Price: 58€

Option III

Starter

Salmorejo with crispy lobster, serrano ham tartar, baby vegetables and chilli oil.

Grilled marrow and aubergine, mustard emulsion, chives and garlic confit, pickled capers and peasant bread toasts.

Grilled Tulum octopus, green avocado bowl, garlic pak choi, green pepper salad, onion ashes

Principal

Ibicencan pumpkin, pomodoro of peppers, carrots in orange syrup, fresh salad, Ibicencan goat cheese, roasted vegetable glace

Turbot Smith in meunière, fennel salad, apple, papaya and fresh herb crème fraîche

Entrecote with anticuchero sauce, Andean root vegetables, huancaína sauce, huacatay sprouts

Desserts

80% chocolate mousse, kahlua, coffee earth and red fruits

Cauliflower, coconut and white chocolate

Fig Pavlova

Price: 68€

Meals or dinners to share

*Service offered in our
restaurant Oligo or
Alabastro.*

All our prices include VAT.

*Prices for a minimum of 20
people*

Cellar not included.

Classic menu

Open your mouth

*Classic ceviche of our catch of the day and
sweet potato in syrup*

*Limean octopus croquettes and creamy yellow
chili sauce*

*Prawn anticucho with pineapple chalaquita
and sweet potato sauce cream*

*Andean potatoes with rocoto brava sauce and
green huacatay mojo sauce*

*Sautéed tenderloin with toasted onions,
smoked tomatoes and chilli pepper*

Suspiro Citrus

Petit fours

Price: 50€

Sea menu

Open your mouth

*Mixed ceviche with lime of our catch
of the day, octopus chicharrón and
piquillo peppers.*

*Crispy calamari jelly with papaya and
green tomato chalaquita*

*Chicken anticucho with chilli pepper,
beer, kafir lime and warm parsnip
chalaquitas*

*Wok stir-fried jasmine rice, shitakes in
pisco, soy and wet prawn omelette*

*Stir-fried sirloin steak with toasted
onions, smoked tomatoes and yellow
pepper*

Peruvian picarones

Petit fours

Price: 75€



Gala dinners

Prices for a minimum of 50 people.

For smaller sizes please consult us.

All our prices include VAT

All menus must include at least a starter main course and dessert or cake.

Cellar not included.

Starters

<i>Foie gras ravioli with parmesan and summer truffle foam</i>	30€
<i>Beef carpaccio with risotto and old mustard and crispy carob bread.</i>	28€
<i>White asparagus, sprouts and dried fruit soup.</i>	26€
<i>Marinated salmon flower with avocado emulsion and almond soil.</i>	26€
<i>Kale and spinach salad with avocado, beetroot sphericals, Ibiza melon, pomegranate, toasted almonds and maple and modena vinaigrette.</i>	25€
<i>Grilled scallops in lemon butter with candied pumpkin and pesto</i>	31€
<i>Octopus in a citric avocado sauce, vegetables and chilli peppers with garlic and onion ashes</i>	35€

Maymanta Selection

<i>Classic ceviche of our catch of the day and sweet potato in syrup.</i>	30€
<i>Tiradito Toshi with chilli emulsion miso and chalaquita de lulo (lulo chalaquita)</i>	28€
<i>Red and white quinoa solterito with tender wheat, edamame, tomatoes and fresh cheese topped with josper avocado</i>	27€
<i>Lime cause of prawns and creamy avocado</i>	30€

Fishes

<i>Roast hake with lobster velouté and confit potatoes</i>	32€
<i>Low temperature sea bass with carrot and parsley air textures</i>	33€
<i>Turbot Smith a la menier with fresh fennel, apple and dehydrated papaya salad</i>	35€
<i>Cod confit, hazelnut romesco, and roasted leeks</i>	33€
<i>Tuna tataki in nikkei sauce on a bed of avocado and cucumber</i>	33€
<i>Fish of the day quinoto in chupe sauce</i>	35€

Sorbets

<i>Lemon and cava</i>	12€
<i>Strawberry and cointreau shot</i>	12€
<i>Gin and tonic</i>	12€

Meats

<i>Beef tenderloin and truffled glaze with toupinambor puree and baby greens</i>	34€
<i>Roast rack of lamb with wild asparagus, glazed carrots and shallots</i>	36€
<i>Iberian pork with Grand Manier and parmentier of Ibicencan potatoes</i>	29€
<i>Duck confit in Pedro Ximenes and red fruits sauce with candied pears and rocket</i>	36€
<i>Angus steak with anti-cuchero sauce, Andean root vegetables and huancaína al huacatay (a local sauce made with huacatay)</i>	39€

Desserts

<i>Millefeuille of red fruits with yoghurt ice cream</i>	16€
<i>The Caribbean Passion fruit cream with white chocolate cream, pistachio sponge cake, mascarpone cream and lemon sorbet.</i>	15€
<i>Trio of chocolate mousse with blood orange sorbet</i>	15€
<i>Chocolate and coffee tiramisu and red fruit ice cream</i>	15€
<i>Strawberry and red fruit farandola, with sponge cake and mascarpone cream</i>	16€

Our appetizers

All our prices include VAT.

Prices for a minimum of
35 people, for smaller sizes
please consult us.

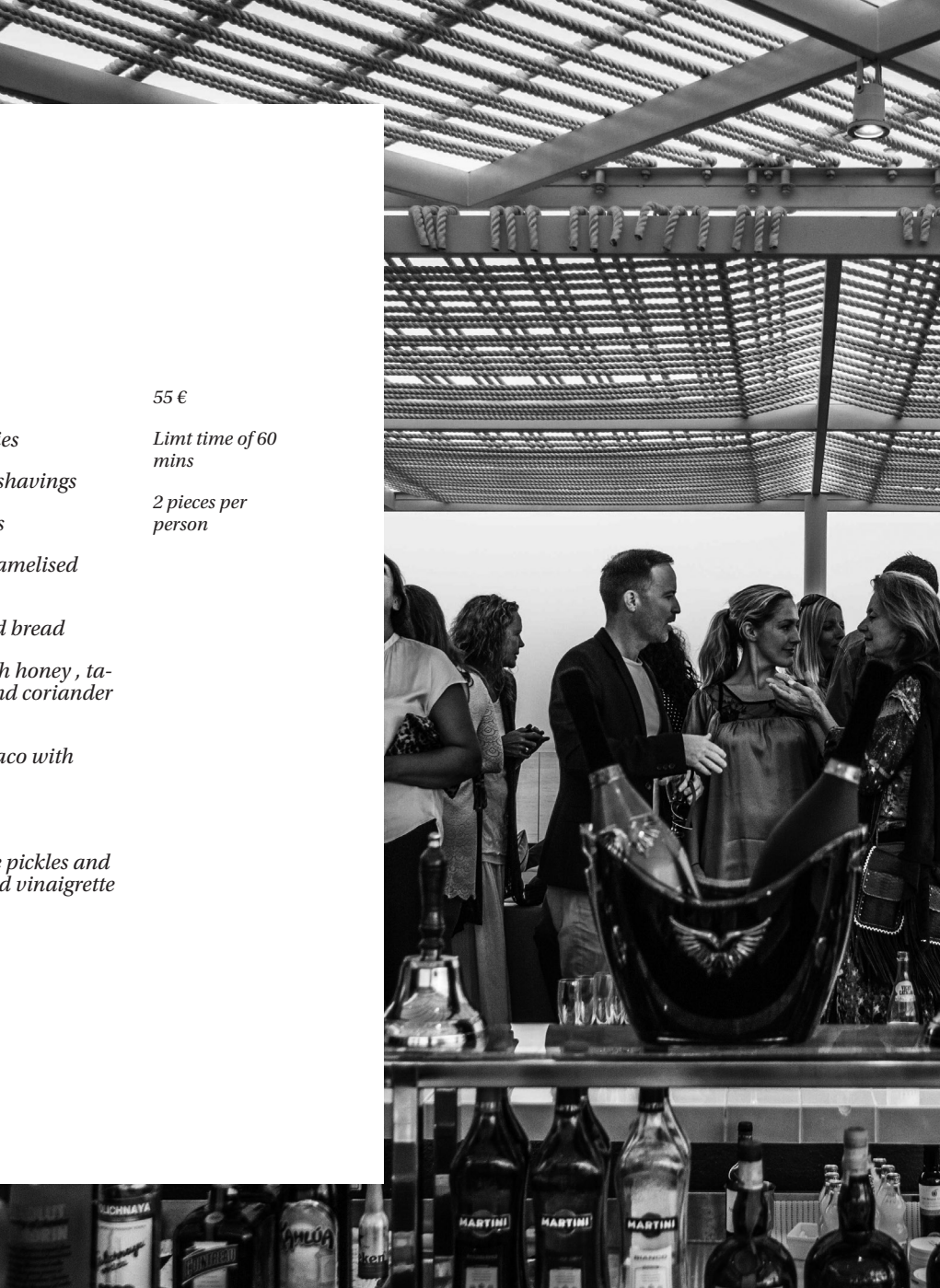
Cellar not included.

Aperitif I

<i>Salmorejo and ham shavings</i>	35 €
<i>Prawn skewers with honey, tamarind, pineapple and coriander honey</i>	Limt time of 60 mins
<i>Idiazabal cheese delight</i>	2 pieces per person
<i>Sea tartar on seaweed bread</i>	
<i>Chicken gyozas with hoisin sauce</i>	
<i>Mini foie sandwiches with pear jam</i>	
<i>Goat's cheese sphere with strawberries</i>	

Aperitif II

<i>Thai chicken kebab</i>	55 €
<i>Piparra with anchovies</i>	Limt time of 60 mins
<i>Salmorejo with ham shavings</i>	2 pieces per person
<i>Galician style octopus</i>	
<i>Foie mousse with caramelised onion</i>	
<i>Sea tartar on seaweed bread</i>	
<i>Prawn brochettes with honey , tamarind, pineapple and coriander honey</i>	
<i>Vegetable and duck taco with hoisin sauce</i>	
<i>Mini burgers</i>	
<i>Roast beef with house pickles and mustard old fashioned vinaigrette</i>	



Our appetizers

All our prices include VAT.

*We serve 2 pieces of each
appetizer per person.*

*Prices for a minimum of
35 people, for smaller sizes
please consult us.*

Aperitif III

Passion fruit mojito

Coconut and cinnamon shot

Ceviche with lime

*Salmorejo cordobés and quail egg brochette, Iberian ham and basil
oil*

Aubergine and mustard tapenade with peasant bread toasts

Tuna poke

Cheek croquette

Chilli chicken kebabs

King prawn, pineapple tamarind honey and coriander skewers

Polenta cake and ragout mushroom

Vegetable and duck hoisin taco

Marinated beef taco

Mini burgers

Petit fours

Price: 70 €

Maximum duration 60 mins

Stans

Assortment of cheeses

350€

Iberian cured ham

700€ /piece

Joselito ham sliced

1500€ / piece

Ham sliced

350€ /piece

Oysters

8€/piece



Welcome drink y Open Bar

All our prices are inclusive
of VAT.

For Open Bar options a
minimum of 2 hours must
be booked.

Welcome

<i>Cava</i>	10€
<i>Wine</i>	8€
<i>Beer</i>	8€
<i>Water</i>	4€
<i>Infused water</i>	5€
<i>Cocktail (Frozen Daiquiri or Fresa Armañac)</i>	12€
<i>Alcohol-free cocktail</i>	9€

**Price per unit*

Welcome cocktail

*Sparkling/non-carbonated
water, beer, soft drinks*

Drinks option Premier

Price 19€ (1 hour)

Open bar

*Sparkling/non-carbonated water, beer,
soft drinks*

Bombay sapphire (Gin)

Absolut (Vodka)

Bacardi (Rum)

JW Red Label (Whisky)

Jose Cuervo (Tequila)

Baileys

Price 39€ (2 hours)

(Sup. 22€ extra hour)

Open bar+

*Sparkling/non-carbonated water, beer,
soft drinks*

Drinks option Premier

Martin Miller (Gin)

Sirocco (Vodka)

Havana 7 (Rum)

JW Black Label (Whisky)

Herradura añejo (Tequila)

Baileys

Supplement Jagermeister 9,50€/pax.

Price 49€ (2 hours)

(Sup. 25€ extra hour)

Cash Bar

Drink selection open bar 12€

Drink selection open bar plus 14€

Cocktail station consult

Spirit - liquor station consult



Un coffee break

Prices for a minimum of 15 people.

Duration 30 minutes.

Permanent option in the hall 50% extra every 30 mins.

Supplement refreshments 3€.

Healthy start

Water, tea buffet and coffee

Natural juice or energy shake (sup. 3€)

Price: 18€

Recharge AM

Assortment of mini French pastries

Fruit kebabs

Water, buffet of herbal teas, juices and coffee

Price: 25€

Recharge PM

Assortment of mini sandwiches

Nuts and dried fruit

Chocolate brownie

Water, buffet of herbal teas, juices and coffee

Price: 31€

Recharge PM+

Assortment of mini sandwiches

Vegetable and nut chips

Mini cheese lollipops

Glass bread with tomato tartar and Iberian ham

Natural energising milkshake

Selection of petit fours

Water, buffet of infusions, coffee, selection of soft drinks

Price: 38€



Winery

Drinks packs include water, soft drinks and beer.

All our prices include VAT.

Wine cellar only available if catering service is contracted.

Premier

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

Signat

Macabeo, Parellada, Pansa Blanca (Xarel·lo), ecológico

Price 38€

Supplement Champagne Moet Chandon

+36€

Option to extend half an hour
Hour plus drinks: 15€ per person

Plus

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

Signat

Macabeo, Parellada, Pansa Blanca (Xarel·lo), ecológico

Price 42€

Supplement Champagne Moet Chandon

+36€

Premium

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 49€

Supplement Champagne Moet Chandon

+36€

Children's menus

All our prices are inclusive
of VAT.

Iberian ham croquettes	16€
Spaghetti with homemade tomato sauce	18€
Grilled chicken cannelloni	17€
Chicken crispies with chips	18€
Ham and mozzarella mini Pizza	19€
Battered hake with spiced potato and bimi	25€

Desserts

Strawberry mousse with biscuits	12€
Caramel lollipop with vanilla and chocolate ice cream	12€
Chocolate cake and sweets	12€

Beverages

Soft drinks and waters	6€
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Menus special

*Please inform us of any allergies or
special dietary requirements that we
should be aware of when preparing
your menu.

All our prices include VAT.

Vegetarians

Vichyssoise with truffle aroma and peasant bread croutons	23€
Grilled aubergine tartare with mustard emulsion, chives, garlic confit and homemade pickles	25€
Thai cauliflower with red curry, kafir lime, lemon basil, and coconut rice	28€
Homemade artichoke, spi- nach and ricotta ravioli with parmesan foam and piquillo sauce	27€
Ibicencan pumpkin with pomodoro peppers, carrots in orange syrup, fresh salad, goat's cheese ibicenco y glacé de vegetales rostizados	31€

Exclusivity of spaces

The exclusivity of the space has a duration of 2 hours.

Maymanta restaurant and terrace

Between 15 June and 15 September:

*It is not possible to privatise this area (Between 16-19h)
9.600€ (From 19h onwards)*

April, May, 1 - 15 June, 15 - 30 September and October:

*6.450€ (Between 16-19h)
8.000€ (After 19h)*

Central roof-top area

No privatisation cost. Minimum consumption of 750€.

Chill-out zone

Minimum consumption of 750€.

Cocktail bar roof-top

Between 15 June and 15 September:

*It is not possible to privatise this area (Between 16-19h)
5.700€ (From 19h onwards)*

April, May, 1 - 15 June, 15 - 30 September and October:

*3.250€ (Between 16-19h)
4.800€ (From 19h onwards)*

Garden

Minimum consumption of 750€.

Alabaster restaurant

From 19h: Minimum consumption of 750€.



Aguas de Ibiza

Grand Luxe Hotel



Menus