

A black and white photograph of a bar scene. In the foreground, a bar counter is lined with various bottles of liquor, including Martini, Dewar's White Label, and Macallan. In the background, several people are socializing and talking. The bar has a distinctive ceiling with a grid of small lights. A large white rectangle is overlaid in the center of the image, containing the word "Menus" in a teal, italicized serif font.

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

*Ibicencan 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 Ibizan
citrus fruits*

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

Accompaniment

Sautéed tubers and mushrooms

Desserts

Fresh exotic fruits and mint

*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 Ibicencan 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

Croaker in sweet and sour sauce

*Duck confit with Pedro Ximenez glacé and wild
berries*

Accompaniment

Charcoal-grilled vegetable garden

Ibicencan 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 panco 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

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

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

Ibicenca pumpkin, pomodoro of peppers, carrots in orange syrup, fresh salad, Ibicenca 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€



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>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>Cod confit, hazelnut romesco, and roasted leeks</i>	33€

Sorbets

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

Meats

<i>Beef tenderloin and truffled glace with toupinambor puree and baby greens</i>	34€
<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€

Desserts

<i>The Caribbean Passion fruit cream with white chocolate cream, pistachio sponge cake, mascarpone cream and lemon 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

Aperitif I

Salmorejo and ham shavings 35 €

Prawn skewers with honey, tamarind, pineapple and coriander honey

Idiazabal cheese delight

Sea tartar on seaweed bread

Chicken gyozas with hoisin sauce

Mini foie sandwiches with pear jam

Goat's cheese sphere with strawberries

Limt time of 60 mins

2 pieces per person

All our prices include VAT.

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

Cellar not included.

Aperitif II

Thai chicken kebab 55 €

Piparra with anchovies

Salmorejo with ham shavings

Galician style octopus

Foie mousse with caramelised onion

Sea tartar on seaweed bread

Prawn brochettes with honey, tamarind, pineapple and coriander honey

Vegetable and duck taco with hoisin sauce

Mini burgers

Roast beef with house pickles and mustard old fashioned vinaigrette

Limt time of 60 mins

2 pieces per person

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

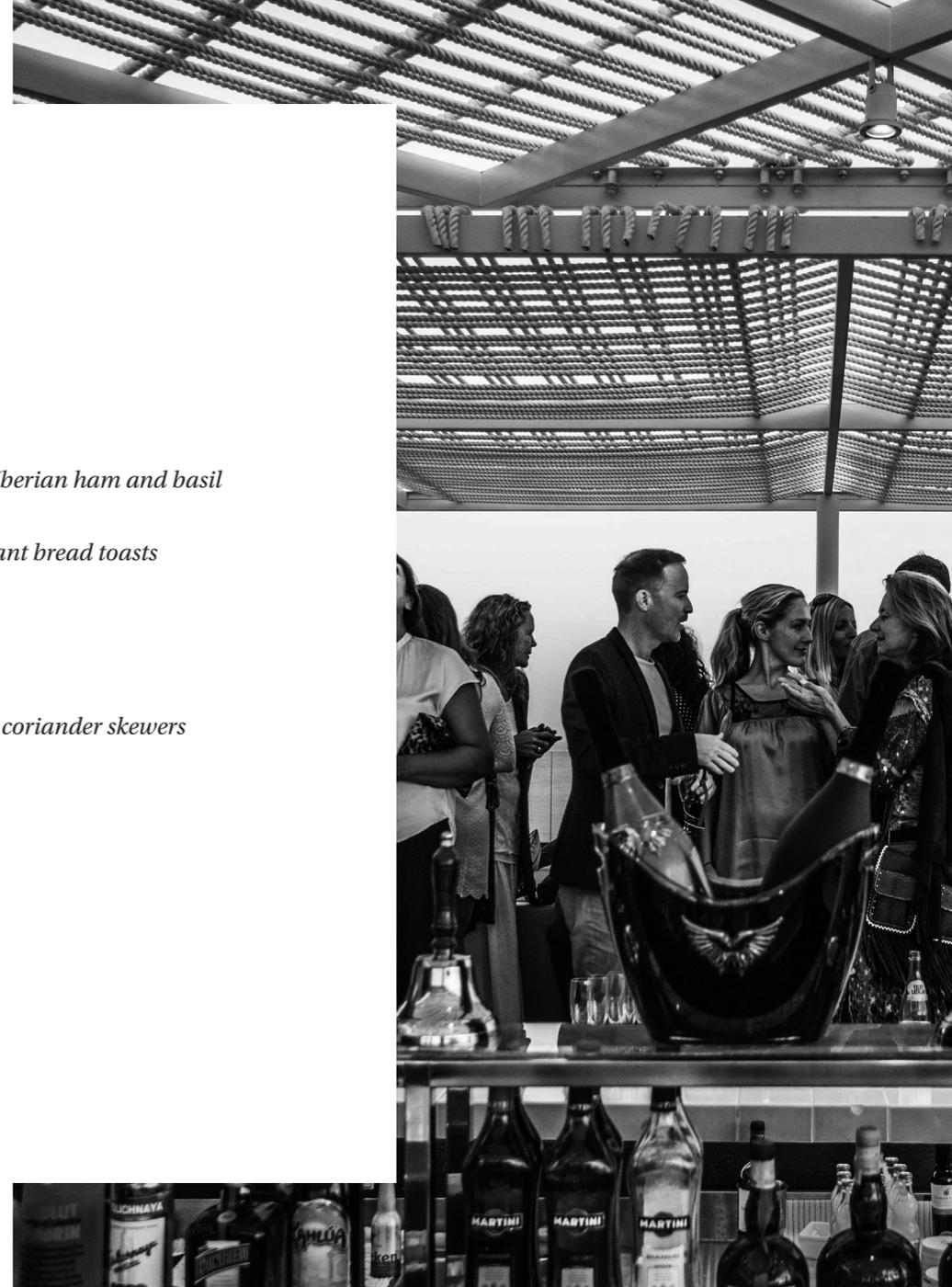
Marinated beef taco

Mini burgers

Petit fours

Price: 70 €

Maximum duration 60 mins



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.

Stans

<i>Assortment of cheeses</i>	<i>350€</i>
<i>Iberian cured ham</i>	<i>700€ /piece</i>
<i>Joselito ham sliced</i>	<i>1500€ / piece</i>
<i>Ham sliced</i>	<i>350€ /piece</i>
<i>Oysters</i>	<i>8€/piece</i>



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€
<i>Cava sangría</i>	11€

**Price per unit*

Welcome cocktail

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

Drinks option Premier

Price 19€ (1 hour)

Open barPremiere

*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. 16,50€ extra hour)

Open bar Plus

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

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. 19,50€ extra hour)

Cash Bar

Drink selection open bar 12€

Drink selection open bar plus 14€

Cocktail station consult



A 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: 12€

Recharge AM

Assortment of mini French pastries

Fruit kebabs

Water, buffet of herbal teas, natural orange juice and coffee

Price: 20€

Recharge PM

Assortment of mini sandwiches

Nuts and dried fruit

Selection of petit fours

Water, buffet of herbal teas, juices and coffee

Price: 26€

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

Assortment of mini french pastries

Price: 35€



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

Verdeo

D.O. Rueda, Verdejo

Viñas del Vero

D.O. Somontano, Macabeo y Chardonnay

Reds

Sangre de Toro

D.O. Cataluña, Cariñena y Garnacha tinta

Viñas del Vero

D.O. Rioja, Tempranillo

Cava

Comte del subirrats Brut Nature

D.O. Cava

Price 16€

Supplement Champagne Moet Chandon

+38€

Plus

Whites

Palacio de Bornos.

D.O. Rueda, Verdejo

Pazo de Mariñán, Albariño y Godello

D.O. Monterrei

Reds

Paco García

D.O. Rioja, 6 meses.

Carramimbre Roble

D.O. Ribera del Duero Cabernet Sauvignon

Cava

Dus de Foix Brut

D.O. Cava

Price 19€

Supplement Champagne Moet Chandon

+38€

Premium

Whites

Bardos Verdejo

D.O. Rueda

Polvorote Godello

D.O. Bierzo. Emilio Moro

Reds

Bardos Altura Crianza

D.O. Ribera del Duero, Tempranillo

Hacienda López de Haro

D.O. Rioja

Cava

Cygnus Brut Reserva

D.O. Cava

Price 25€

Supplement Champagne Moet Chandon

+38€

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

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€**

*Grilled hake with baked
potatoes* **25€**

Desserts

*Strawberry mousse with
biscuits* **12€**

Vanilla custard **12€**

Chocolate cake and sweets **12€**

Beverages

Soft drinks and waters **6€**

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€.

Alabastro restaurant

From 19h: Minimum consumption of 750€.



Aguas de Ibiza

Grand Luxe Hotel