

Aguas de Ibiza

Grand Luxe Hotel





Welcome drink & Winery

Welcome drink

Cava	10€
Wine	8€
Beer	8€
Water	4€
Infusion	5€
Cocktail (Frozen Daiquiri o Fresa Armañac)	12€
Virgin Cocktails	9€
Sangria	11€

Winery

PREMIER	PLUS	PREMIUM
WHITES Verdejo D.O Rueda	WHITES Palacio de Bornos D.O Rueda Verdejo	WHITES Bardos Verdejo D.O Rueda
REDS Petit Pittacum D.O Mencía	REDS Paco García D.O Rioja 6 meses	REDS Beronia Edición limitada
CAVA Duc de Foix Brut	CAVA Cygnus Brut Reserva	CAVA Vilarnau Brut Reserva Organic
Price: 20€	Price: 24€	Price: 26€

*Drinks packs include water, soft drinks and beer.
 *The winery packages have a duration of 60 minutes
 *Option to extend 30 min. for 15€ p.p.

A coffee break

Healthy Start

Water, herbal teas and coffee

Natural juice or energy shake (sup. 3€)

Price: 15€

Recharge AM

Assortment of mini French pastries

Fruit skewers

Water, herbal tea buffet, fresh orange juice and coffee

Price: 25€

Recharge PM

Assortment of mini sandwiches

Mixed nuts and dried fruit

Selection of petit fours

Water, buffet of infusions, juices and coffee

Price: 28€

Recharge PM Plus

Assortment of mini sandwiches

Mixed dried fruit and nuts

Assortment of French pastries

Yoghurt with fruit and granola

Selection of petit fours

Fruit skewers

Water, herbal teas, coffee, soft drinks

Price: 40€

*Duration: 30 minutes.

*Prices for a minimum of 15 people.

*Permanent option in the meeting room: supplement 50% of the price every 30 minutes.

*Supplement soft drinks 3€/p.p.





Our appetizers

Appetizer I

- Salmorejo with shavings of Iberian cured ham
- Foie gras, toasted bread with dried fruits and fig jam
- Salmon tartar with mango, avocado, tobiko and Asian dressing
- Goat cheese sphere with sesame and tomato jam
- Oxtail croquette with truffled mayonnaise
- Chicken gyozas with hoisin sauce
- Prawn kebab with sweet chilli mayonnaise

Price: 62€

Appetizer II

- Salmorejo with shavings of Iberian cured ham
- Foie gras, toasted bread with dried fruit and fig jam
- Salmon tartar with mango, avocado, tobiko and Asian dressing
- Prawn brioche with kimchi mayonnaise, spring onion and pickles
- Goat cheese sphere with sesame and tomato marmalade
- Chicken gyozas with hoisin sauce
- Oxtail croquette with truffled mayonnaise
- Prawn kebab with sweet chilli mayonnaise
- Duck confit taco with vegetable crudites and Thai sauce
- Chicken kebab with satay sauce

Price: 72€

*Duration: 60 minutes.

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

*Winery not included.

Design the appetizers to your liking

Combine our cold and hot options and choose at least 7 appetizers

Cold appetizers

VEGETARIAN

Mango gazpacho with olive oil pearls	6.5€
Salmorejo with Iberian ham shavings	6.5€
Vegan vegetable and mango ceviche	6.5€
Vegetable escalivada coca	6.5€
Cassava chips with aji amarillo mayonnaise	6.5€
Goat cheese spheres with tomato jam	6.5€

FISH

Sea bass ceviche, coconut milk and passion fruit with cilantro	8€
Balfego red tuna tartar with sushi rice	10€
Blini, citrus cream cheese, smoked salmon and radish	10€
Salmon, mango and avocado tartar with Asian sauce	12€
Prawn tartare, onion confit and rustic bread	10€
Mini prawn roll with tobiko roe	12€
Tuna tartar with soya and ginger dressing and avocado purée	12€

MEAT

Nut bread toast with foie gras and fig jam	9€
Mini caesar bite-sized salad	8€
Steak tartar, bread toast and cured egg yolk	10€
Roast beef with sundried tomato and rocket	8€

*Duration: 60 minutes

*Prices for a minimum 35 people.

Please consult for smaller sizes.

*Winery not included.





Design the appetizers to your liking

Hot appetizers

VEGETARIAN

Patata brava with all i oli and kimchi emulsion	8€
Millefeuille of potato brava with spicy all i oli	10€
Truffle mozzarella sandwich	8€
Tomato, mozzarella and pesto bruschetta	8€

FISH

Prawn with sweet chilli mayonnaise	9€
Turbo prawns with chipotle mayonnaise	10€
Prawn brioche with kimchi mayonnaise and avocado	12€

MEAT

Chicken Gyoza with hoisin and sesame sauce	7€
Mini cheek cannelloni and truffled cream	12€
Marinated chicken durum and tzatziki	10€
Mini burger with brie cheese, onion compote and truffle mayonnaise	10€
Pulled pork brioche with pickle mayonnaise	10€
Beef taco with avocado, pickled red onion and coriander	9€
Pulled duck taco with hoisin sauce and vegetables with Thai sauce	9€

Our Stations

Iberian Ham

Piece of Iberian ham (chosen) accompanied by bread, peppers and grated tomato.

Iberian cebo ham 20€/person

Acorn-fed Iberian Ham 25€/person

Cheeses 16€

Selection of national cheeses: manchego semi, goat cheese and paprika, Mahon, Idiazabal and Cabrales accompanied by glass bread with tomato, peppers and extra virgin olive oil.

Oysters 9€/ud

Accompanied by different sauces:

Mignonette vinaigrette, orange ponzu, lime and coriander aguachile and coconut and passion fruit tiger milk.

Iberian Bodegón 20€

Selection of Iberian cold meats and national cheeses. Ham, salchichon, chorizo and Iberian loin and semi Manchego, Idiazabal and Mahon cheeses accompanied by bread with tomato, peppers and extra virgin olive oil.

Mexican 16€

Cochinita pibil taco with pickled onions and avocado
Chicken burrito with chipotle chilli, fresh cheese and coriander.
Guacamole with tortilla chips and pico de gallo.

Tartar Bar 18€

Salmon, mango and avocado tartar.
Steak Tartar with mustard trio and black bread toast.
Prawn tartar, kimchi mayonnaise, lime and rustic bread.

Ibicenca 18€

Selection of Ibicenca sausages and cheeses. Sobrasada, Longaniza, black and white butifarron and an assortment of 4 Ibicenca goat and sheep cheeses (flavours according to annual production) accompanied by glass bread with tomato, peppers and extra virgin olive oil.

Española 16€

Gazpacho
Potato and onion omelette
Chorizo sausages in cider
Padrón peppers
Octopus with paprika oil

Paella Show 18€

Paella rice with fish and seafood from the coast.
Vegetarian paella with seasonal vegetables.

*Prices for a minimum of 60 people. Please consult us for smaller sizes.

*Winery not included..

Our buffets

Starters

SALADS (choice of 2)

Caesar salad with chicken confit, parmesan, tomato and rustic bread croutons.

Couscous tabouleh with vegetables, nuts, dried fruits, dried apricots, fresh herbs and orange cinnamon vinaigrette.

Marinated kale and baby spinach, cherry tomatoes, onion confit and date with pineapple lime vinaigrette.

Thai cabbage, red cabbage, carrot, green papaya and mango salad with peanuts and Thai dressing.

A trio of quinoa, rocket, smoked tofu, pickled cranberries and honey vinaigrette.

Ibicensan salad of potato, roasted pepper, tomato, red onion and bread croutons.

COLDS (choice of 1)

Balearic coca with roasted pepper, Mahón cheese, oregano oil.

Salmorejo with oil pearls.

Potato omelette with onion confit and all i oli.

Beetroot with Granny Smith apple, avocado, green leaves and white balsamic vinaigrette.

Main Courses

FISH (choice of 1)

Salmon with yoghurt sauce and fresh herbs.

Bilbao-style redfish with tomato and garlic confit.

Grilled hake with green mojo sauce.

MEATS (choice of 1)

Grilled chicken thigh marinated with herbs and lime.

Pork sirloin steak with dried fruit sauce.

Roast beef with capers, rocket, parmesan and mustard vinaigrette.

PASTA (choice of 1)

Rigatoni with Neapolitan sauce and basil.

Tagliatelle with mushroom cream.

Spaghetti carbonara with bacon and chives.

Tortiglioni with burrata cream, pesto, cherry tomatoes and rocket.

VEGETARIANS (choice of 1)

Roasted aubergine with yoghurt and tahini sauce, pomegranate, fresh herbs and almonds.

Miso roasted cauliflower.

Soft yellow chickpea curry with baby vegetables and ground peanuts.

Vegetable lasagna with Neapolitan sauce and mozzarella cheese.

GUARNITIONS (choice of 1)

Baked baby potato with rosemary, butter and citrus fruit.

Fried padron peppers with Maldon salt and sesame seeds.

Roasted root vegetables with sautéed mushrooms.

Courgette confit with herbs and semi-dried tomatoes.

Aubergine, onion and red pepper escalivada with parsley oil.

Basmati rice with baked crostini.

Desserts (choice of 2)

Seasonal fruits with mint syrup.

Dark chocolate mousse 72% with coffee crumble.

Tiramisu with baileys.

Catalan cream with red fruits.

Mango cheesecake.

Carrot cake with orange frosting.

Price: 52€

*Service offered at the Òligo restaurant.

*Duration: 60 minutes

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

*Winery not included.

Served menu

Starters

Caesar salad. Romaine lettuce, chicken confit with herbs and lemon, parmesan, rustic bread croutons and anchovy, garlic and mustard mayonnaise.

Cold tomato soup with marinated prawns, ricotta and cherry tomato confit.

Carpaccio of courgette, tomato concasse, hazelnut, black olive and basil.

Kale and baby spinach salad with strawberries, crispy onion and cashew nut, forum vinegar and lime sauce.

Burrata with coloured tomatoes, crunchy bread and fig jam.

Sautéed mushrooms, truffled poached egg and boletus sauce.

Caramelised onion tart tatin with thyme, honey and Modena vinegar.

Desserts

Mango and passion fruit soup with roasted pineapple.

80% chocolate mousse, coffee and orange.

Torrija with butter brioche and coconut ice cream.

Cheesecake, almond crumble and red fruits.

Main Courses

Ricotta and spinach ravioli with Aurora sauce.

Cod, couscous, dried fruits, basil pesto and rocket.

Sea bream, roasted sweet potato purée and asparagus.

Redfish, baked potato and sautéed onion, garlic and tomato.

Pork tenderloin, potato millefeuille and sultana and dried apricot sauce.

Marinated chicken thigh with vegetables and red wine sauce.

Lamb chops with potatoes and roasted cherry tomatoes.

Please find supplementary dishes to complete your menu on the following page.

Price: 50€

*Menu consists of the choice of a starter, a main course and a dessert.

*Prices for a minimum of 20 people.

*Winery not included.

Served menu

Supplementary dishes

Beef carpaccio with old mustard vinaigrette, Idiazabal cheese slices, rocket, capers and pickled red onion.	+5€
Green salad with leek chips, prawns, mango, Thai vinaigrette and peanut.	+4€
Marinated red tuna tataki salad with red curry vinaigrette, crudites and furikake.	+6€
San Pedro rooster, citrus black risotto and baby carrots.	+12€
Salmon, light green curry sauce and baby vegetables.	+6€
Sea bass with carrot and vanilla purée and mini vegetables.	+12€
Taco of lamb shoulder cooked at low temperature, roasted aubergine, spiced yoghurt and marinated red cabbage.	+10€
Mellow Iberian pork with creamy pumpkin and caramelised nuts.	+6€
Fillet of beef, potato millefeuille, asparagus and truffled sauce.	+12€



Gala dinner

Starters

Coconut and almond white garlic with tomato, date and prawn tartar.	29€
Marinated salmon with green sprouts salad, fennel, mini carrots, green beans, mango and vanilla oil.	29€
Beef carpaccio, crispy black bread, idiazabal cheese, old mustard vinaigrette and fried capers.	29€
Cream of boletus and butter cream with truffled poached egg and crystal bread sticks.	27€
Buffalo burratina with coloured tomatoes, rocket and pistachio pesto, dried fruit bread toast with tomato and ginger jam.	26€

VEGAN OPTIONS

Coconut and almond white garlic with tomato tartar, onion confit, kale and dates.	29€
Vegetable tiara with cauliflower, broccoli, baby carrots, courgette pearls, asparagus, baby tomatoes and red curry vinaigrette.	29€
Beetroot, green apple and avocado tartar with sherry vinaigrette.	27€

*Prices for a minimum of 50 people. Please consult for smaller sizes.

*All diners must choose the same menu (starter, main course & dessert).

*Winery not included.

Gala dinner

Main Courses

FISH

Hake, creamy Iberian pork, potato gnocchi, green beans and crispy leek.	38€
Turbot with potato mille-feuille, mini vegetables and saffron sauce.	40€
Bluefin tuna tataki marinated with curry and a bouquet of fresh leaves.	38€
Sea bass with carrot and vanilla purée, black rice with citrus fruits, mini carrots and green asparagus.	40€
Monkfish with prawn Suquet, potato pearls and bread toast with all i oli.	42€

MEATS

Rack of lamb, sweet potato puree, confit shallots and pistachio demi glacé.	42€
Tenderloin of beef, truffled potato millefeuille and perigord sauce.	38€
Tenderloin of beef, mini vegetables, hollandaise sauce foam and red wine reduction.	36€
Free-range chicken cannelloni, smoked cheese and truffle cream, demi glacé with pear and dried peaches.	34€
Iberian pork with mini vegetables, honey and mustard sauce and cassava chips.	36€

VEGAN

Vegan cheese and tomato confit ravioli with piquillo pepper sauce and chopped pistachio nuts.	35€
Yellow curry with pumpkin, baby vegetables, chickpeas and basmati rice.	32€
Roasted cauliflower with miso, pomegranate, coriander, peanut and flowers.	32€

SORBETS

Lemon and Cava.	12€
Tangerine and Martini.	12€
Mango and Vodka.	12€
Gin & Tonic.	12€
Strawberry and Cointreau.	12€

Desserts

El Caribe, passion fruit and white chocolate cream, pistachio sponge cake, mascarpone cream and lemon sorbet.	15€
Chocolate and coffee tiramisu with red fruit ice cream.	15€
Strawberry and red fruit Farandola with sponge cake and mascarpone cream.	16€



Kids menu

Menu

Tomato and mozzarella salad.	15€
Iberian ham croquettes with French fries.	16€
Chicken cannelloni payes au gratin.	19€
Spaghetti with homemade tomato sauce.	17€
Chicken crispies with fries.	18€
Fish fingers with mashed potato.	19€
Pizza margherita or prosciutto.	17€
Baked potatoes in the oven.	28€
Medallions of beef tenderloin with vegetables.	29€

Desserts

Strawberry mousse with biscuits.	12€
Vanilla custard with chocolate crisp.	12€
Chocolate brownie and vanilla ice cream.	12€
Assorted ice creams.	12€

Open Bar

STANDARD

Bombay Sapphire (Gin)

Absolut (Vodka)

Brugal Extraviejo (Rum)

JW Red Label (Whisky)

Jose Cuervo (Tequila)

Baileys

Hierbas Ibicencas Mari Mayans

Wine, beer, soft drinks and water are included.

Price 2 hours: 45€

Price extra hour: 22€

SUPERIOR

Whitley Neil (Gin)

Grey Goose (Vodka)

Brugal 1888 (Rum)

JW Black Label (Whisky)

Herradura Añejo (Tequila)

Baileys

Hierbas Ibicencas Mari Mayans

Wine, beer, soft drinks and water are included.

Price 2 hours: 55€

Price extra hour: 32€

*Duration: 120 minutes
*Extendable per hour.
*Open bar packages include the wines of our winery "premier".





Our event spaces

The exclusivity of the spaces Scuba Cocktail Bar, Central Rooftop Area & Garden has a duration of 2 hours.

Scuba Cocktail Bar

From 3. April to 15. June + from 15. September to the end of October:

Use of the space from 5 PM: 3.350€.

From 7 PM: 4.800€.

From 15. June to 15. September:

Use of the space from 5 PM: 4.200€.

From 7 PM: 5.700€.

Central Rooftop Area

Minimum consumption of €1.200

Garden

Minimum consumption of €1.200

Maymanta Restaurant & Terrace

From 3. April to 15. June + from 15. September to the end of

October: 8,250 €.

From 15. June to 15. September: 10.500 €

The exclusivity of our Maymanta Restaurant & Terrace lasts for the full evening.

*If you would like to celebrate more than 2 hours please consult us.

For more information or to arrange a visit,
please contact us.

Phone: +34 971 319 991

Email: eventos@ncalmahotels.com

Address: Salvador Camacho 14, 07840 Santa Eulàlia del Rio, Balearic Islands, Spain

aguasdeibiza.com

