

Mediterranean BBQ menu

€37.50 per person (plus iva)

SHARED STARTERS

Freshly baked bread & alioli Marinated olives Padron peppers cooked in olive oil

MAINS FROM THE GRILL

Each person at the table chooses 2 options

Chicken breast - marinated in lemon & garlic

Lamb chops - seasoned and grilled spanish style

Entrecote steak - cooked a punto and served sliced

King prawns - marinated in chilli & garlic

Sea Bream papillote - on a bed of lemon & fennel

Halloumi & vegetable - marinated in lemon & mint

Smoked Tofu & vegetable kebab - marinated in soy sauce, ginger & garlic (VG)

Spicy bean burger - with black bean, coriander and peppers (VG)

Miso aubergine - grilled with a miso glaze

All of the above are served with our house sauces, chimichurri & salsa verde

SIDES

Choose 3 options for the table

Jacket potatoes - waxy spanish potatoes grilled and served drizzled in olive oil

Ibicencan country salad - roasted peppers and potatoes

Creamy potato salad - gherkins & dill

Wild rice salad - roasted peppers, fresh herbs & chilli

Marinated grilled vegetables - aubergine, peppers, onions & tomatoes

Courgette ribbons - rocket, lemon & fresh chilli

Spiced chickpea salad - cucumber, tomato, fresh mint & lemon

Roasted beetroot salad - goats cheese, avocado, rocket, walnuts & maple dressing

Smoked aubergine salad - red onion, fresh peppers, parsley & lemon

Creamy coleslaw - with a tangy yoghurt dressing

Greek salad - with feta, cucumber, mint & olives

Tomato and mozzarella salad - with basil dressing

Tomato & pomegranate salad - with red pepper, red onion & oregano

Garden salad - mixed green leaves with vinaigrette

Caesar salad - croutons, anchovy & parmesan

Romaine lettuce salad - with pickled onion, pecorino cheese & hazelnuts

DESSERTS

Each person at the table chooses a dessert

Chocolate brownie - with salted caramel sauce

Ibizan lemon cheesecake - with ginger and mascarpone

Eaton mess - chewy meringue with seasonal fruit & cream