



I B I Z A

A culinary journey through the Aegean,
infused with Levantine flair.

Doorway to Delights Appetizers & Dips

Our Bread Loaf

Zaatar & Herbs, Tahini Dip.

10

Hummus

Chickpeas, Tahini, Lemon, Sumac.

17

Falafel Bites

Tarator & Pickles.

19

Tirokafteri

Burnt Peppers, Feta, Harissa, ISOT Peppers, Pickled Red Pepper.

19

Padron Peppers

Padron Peppers, Fennel & Sherry Vinaigrette, Harissa Salt.

12

Labneh w Charcoal Olives

Charcoal Roasted Olives, Herbs & Oriental Spices, Labneh, Tomato, Pomegranate.

17

Tzatziki

Greek Yogurt, Cucumber, Dill, Mint.

17

Moutabal

Smoked Aubergine, Labneh, Tomato, Pomegranate, Sumac.

19

Crispy Calamari

Crispy Squid, Oriental Spices, Chili, Coriander, Lime.

19

Begin your journey with a selection of tantalizing appetizers and dips, inviting you to explore the rich flavors of our cuisine.

Harmony of Flavors Cold Mezze & Salads

Hamachi Tiradito

Yellowtail Carpaccio, Herbs & Citrus Dressing, Hazelnut Dukka.

29

Fresh Crab Salad

Dressed Fresh Crab, Baby Gem lettuce, Avocado, Sundried Tomato, Coriander, Lime Zest.

34

Zitya Tuna Tartar

Bluefin Tuna Tartare, Burrata & Herbs, Zaatar Oil, Caviar.

39

Watermelon & Feta Cheese Salad

Watermelon, Blueberries, Cucumber, Dill, Watermelon Dressing, Dill Oil, Feta.

28

Gambero Rosso Carpaccio

Ibiza Red Prawn Carpaccio, Levantine Vinaigrette, Pine nuts, Croutons.

35

Grilled Fig & Goat Cheese Salad

Grilled Figs, Goat Cheese, Baby Spinach, Sesame Dressing, Tomato, Hazelnut Dukka.

22

Beef Mafrum

Beef Tenderloin Tartare, Oriental Spices, Pine nuts.

32

Tuna Belly & Tomato Salad

Pink Tomatoes, House-Made Tuna in Olive Oil, Ginger Dressing, Tarama, Sumac.

32

Levantine Seafood Ceviche

Poached Lobster, Prawns, Yellowtail and Octopus, Marinated Tomatoes, Fennel, Purple Onion, Capers.

36

Discover a medley of cold mezze and salads, each dish offering a unique taste to be shared and savored together.

Warm Embrace Hot Mezze

Feta Kataifi
Truffle Honey, Lemon Gel,
Seasonal Flowers.

27

Artichoke Rumman
Grilled Artichokes, Romesco,
Pomegranate, Pine nuts.

26

Charred Cauliflower
Smoked Almond & Tahini
Dressing, Lemon & Herbs.

25

Beef Cheek Kunafa
Truffle & Cherry Sauce,
Truffle Honey, Sesame.

34

Charcoal Grilled Lamb Kebab
Arabic Bread, Lemon Labneh, Sumac, Mint,
Pickled Onions, Spiced Tomato Sauce.

29

Daily Line Caught Squid
Grilled Squid, Lemon and
Parsley "Picada", Zaatar Oil.

28

Sultan's Delight
-hour Braised Lamb, Aubergine Bechamel,
Pickled Pepper Bell, Pomegranate, Mint Oil.

39

Elevate your experience with our hot mezze selection, featuring elaborate and unique flavors, crafted for communal enjoyment.

Culinary Showcase Mains

Josper Grilled Baby Chicken
Yogurt and Harissa
Marinade, Tzatziki.

37

Sultan Ibrahim
Grilled Red Mullet,
Walnut & Olive Picada.

42

Hamachi Kebab
Marinated Yellowtail, Kalamata &
Caper Relish, Lemon Butter Sauce.

42

Orzo & Lobster Molokhia
Fennel, Miso, Caper,
Lemon Butter.

80 / Serves 2

Lamb Pilafi
Woodfire Oven Roasted
Lamb Shoulder, Oriental Rice.

65 / Serves 2

Chargrilled Beef Tenderloin
Rubia Gallega beef, Oriental Rub,
Cherry & Sesame Glaze.

60

Indulge in our main courses, where traditional recipes are innovatively reimaged to showcase the finest of the Levant.

Perfect Companions Sides

Charred Broccolini
White Balsamic Dressing

14

Mushrooms Taouk
Grilled Mushrooms, Yogurt Marination.

12

Oriental Rice
Crispy Onions, Pine nuts, Sultanas.

10

Tomato Salad
Ginger Dressing

12

Levantine Fries
Oriental Seasoning

9

Enhance your meal with our carefully curated sides, perfectly complementing the main dishes.

All prices are in Euro Currency. 10% VAT and 10% Service Charge are included in the prices.

Sweet Farewell Desserts, Aperitifs & Drinks

Desserts

"Magnum" Tarboush Vanilla Ice cream, Almond & Chocolate Cover, Hot Chocolate.	16
Toffee Pineapple Crunch Pineapple Toffee, Home-made Granola, Coconut & Lime Ice cream.	14
Baklava Cheesecake Kataifi Tuile, Orange Blossom Syrup.	22
Caramelized Yogurt Gelato Spiced Filo, Caramelized Pecans, Thyme Honey.	26
Ice cream & Fruit Tray Serves 2	34

Small pleasures

Pastel De Belem Baked Mini Custard Tarts	12
Sesame & Almond Tuilles Raw Cane Sugar	10
Chubakia Fennel Fritters, Orange Honey.	10
Halva Bonbons Sesame Halva, 60% Chocolate.	14

Traditional Sips

Turkish Coffee Served The Traditional Way.	6
Zitya Carajillo (Cold) Licor 43, Frigola, Espresso.	8
Arak Bombon Arak, Coffee, Condensed Milk, Cinnamon, Lemon Zest.	8

Dessert Wines

	gls	btl
Dow's Late Bottled Vintage Port	6.5	48
Lustau San Emilio Pedro Ximenez	7	52
Attis Sitta Pereiras Dulce Albarino	8	60
Chateau Laribotte Sauternes	10	75

Digestives

	gls
Grappa Poli Sarpa	10
Hierbas Can Rich	10
Arak	12
Ouzo	10

