

IDEAL FOR SHARING

Choice of bread, breadsticks, our fried egg and saffron alioli, olives, oil tasting and chef's appetiser of the day **6€**
(Price per person)

Gastronomic tapas tasting **35€**
(Ideal for sharing. Price per person. Minimum 2 people)
5 tapas + special of the day + bread + alioli + olives + chef's appetiser of the day

Iberian tasting platter, Ibizan products / grilled sobrasada .. **32€**
(Ham, Ibizan cheese, sobrasada, local cured meats. Catalan-style bread)

Garlic prawn croquettes and salmoreta (4 units) **15€**

Patatas bravas, two sauces **14€**
(Fried egg/saffron alioli and our brava sauce with sobrasada)

Steamed rock mussels, curry/coconut **19€**

Coastal squid, fried Andalusian style **24€**
(Served with our "Eimy" mayonnaise)

OUR SALADS AND "SOMETHING EXTRA"

Mediterranean Poke with marinated salmon **24€**
Couscous tabbouleh with mint, orange, avocado, fresh vegetables, tomato, capers, olives and salmon chunks

The 'Cana Sofia 2003' salad **25€**
Our famous salad, with grilled goat's cheese, crispy ham, local tomatoes, lettuce sprouts, pistachios, orange, pickled onion,

Grilled seasonal vegetables **19€**
Finished on the grill with avocado and green asparagus, Catalan Xanfaina and vegetables of the day

The Bética 2026 salad **25€**
Our version of Russian salad, with boiled potato/carrot, tuna in homemade marinade, and garlic prawns

Bluefin tuna tartare **27€**
Our famous roll with avocado and pickles, filled with bluefin tuna seasoned in a Mediterranean style

Sirvia Ibicencas tridito/ceviche / Lemon fish **28€**
Leche de tigre with spinach, fried almonds and chef's specialities

Guillardeau oysters au naturel (each) **7€**

EXTRAS

Homemade chips **5.50**

Extra bread **1.50**

Freshly baked gluten-free bread **3.00**

Mayonnaise/Ketchup **1.50**

Green salad or tomato/onion salad **9.50**

Fried egg and saffron alioli **2.75**

TRADITIONAL PAELLAS & RICE DISHES 2026

Minimum 2 pers.
Price per person

Paella rice with grilled vegetables **25€**
Green asparagus, seasonal vegetables, portobello mushrooms

Fideuà paella with monkfish, cuttlefish, king prawns and mussels **35€**
Paella with thin toasted noodles, all peeled, fried egg alioli, saffron, our mantis shrimp and Ibizan Crab salmoreta

Senyoret rice from Cala Vadella **36€**
In paella, with everything peeled, cuttlefish, monkfish, prawn tails, mussel meat and our seafood salmoreta

Black rice **29€**
In paella with cuttlefish, squid, artichokes, ceps and portobello mushrooms with quince alioli

Ibiza 2026 'Sea and Mountain' rice dish **33€**
Paella with roast ham (Ibizan black pork), prawn tails, cuttlefish, mussels, sobrasada and our salmoreta

Arroz a banda with lobster and cuttlefish **40€**
In paella, we serve one lobster split open along the back for every two people, with our salmoreta

Seafood 'Festival' rice dish **45€**
80s-style paella with prawns, cuttlefish, squid, Crab, open langoustines, mussels and salmoreta sauce

OUR FISH AND SEAFOOD DISHES

Mediterranean fish and chips and 'something extra' **29€**
Fried cod loin, potatoes, vegetable ratatouille and tomato

Grilled salmon and gnocchi with spinach and basil pesto **29€**

Wild sea bass from Estero, in a salt crust with fennel and baked green asparagus (Price per kilo) / **79€**
We also offer it open-grilled and Basque-style blanched (IDEAL 2 or 3 PEOPLE)

Coastal squid, grilled **34€**
Served filleted, blanched Bilbao-style and served with couscous

Lobster with garlic, fried eggs and potatoes **29€**
Ideal for sharing. Minimum 2 people. Price per person.
We serve one whole lobster for every 2 people

"Bullit de peix i arros a banda" (Ibizan fish stew and rice) **55€**
Ideal for sharing. Minimum 2 people. Price per person.
The most representative dish of Ibizan cuisine.

First we serve fish stewed with potatoes and green beans topped with alioli and saffron, followed by paella with rice and cuttlefish.
Depending on the market, we use monkfish, sea bass and the fish of the day

SOMETHING SIMPLE

Spanish potato and onion omelette **18€**
With 5 eggs / Ideal for sharing

1/2 free-range chicken, roasted **20€**
Cooked at low temperature and finished on the grill.
Served with its own sauce and chips.

Homemade Bolognese Lasagne, au gratin **20€**

Ibiza 'Marine Roll' 2026 **20€**
Toasted brioche with butter, cooked prawns, marinated tuna, arugula, lettuce and our famous Eimy sauce.

Iberian ham sandwich **16€**
toasted Viennese bread, Catalan-style tomato, EVOO

Cuban sandwich our way **15€**
Toasted Vienna bread, our 24-hour roasted ham, cheddar cheese, Italian salami, crispy bacon, gherkins, mustard and butter

Double Smash Cheese Burger 'Eimy' **22€**
Onion brioche bun, double premium beef burger, gherkin, crispy bacon, cheddar cheese, homemade chips and our famous Eimy sauce.

OUR SIGNATURE PIZZAS

33 cm, artisan dough
with long fermentation

The 'Sea and Mountain' chilli **27€**
Homemade tomato with garlic and sobrasada, prawns and chicken with garlic, mozzarella blossom, honey/mustard, fresh rocket and grated lemon.

The one from the vegetable garden and burrata **26€**
Grilled vegetables and Catalan-style vegetable Xanfaina, basil/pistachio pesto and burrata cheese served fresh from the oven

La Cosmopolitan **25€**
Spiced tomato with mild chipotle, our ham shoulder roasted for 24 hours, pickled red onion, fresh Ibizan cheese and our special sauce

SOME QUALITY MEAT

Grilled 'Friesian' beef steak **79€**
Served with potatoes and a barbecue table to finish it off to your liking
Price per kilo (ideal for 2-3 people)

Steak tartare, fried quail egg and potatoes **35€**
Our famous tartare, made with sirloin steak, chopped by hand, assembled at your table to your liking, with a fried quail egg on top and homemade potatoes.

Grilled Iberian pork **35€**
Served with our orange sauce and Couscous taboule with vegetables

10% VAT INCLUDED IN PRICES