

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 salmoreña (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 "Elmy" 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 Ibicenca 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	Mayonnaise/Ketchup	1.50
Extra bread	1.50	Green salad or tomato/onion salad	9.50
Freshly baked gluten-free bread	3.00	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 Ibiza 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.	
Roast Segureño Lamb	79€
Shoulder of young lamb roasted at low temperature and finished on the grill in two stages, served with homemade potatoes	
(1.2 kg, ideal for 2 people)	