



BRUNCH

AVAILABLE 9AM-12PM

FULL ENGLISH BREAKFAST	16
2 2 EGGS YOUR WAY, 2 RASHERS OF CRISPY SMOKED BACON, ENGLISH SAUSAGE, ONE HASH BROWN, BEANS, GRILLED VINE TOMATOES, MUSHROOMS, AND SOURDOUGH TOAST WITH BUTTER.	
ADD: TWO EXTRA HASH BROWNS 5€ • EXTRA EGG YOUR WAY 2€ • 2 EXTRA RASHERS OF BACON 3€	
VEGGIE WOO (V)	17
2 EGGS YOUR WAY, GRILLED VINE TOMATOES, MUSHROOMS, ONE (TAKE OFF) HASH BROWN, BEANS, SPINACH, AVOCADO, HALLOUMI, VEGGIE SAUSAGES, AND SOURDOUGH TOAST.	
ADD: TWO EXTRA HASH BROWNS 5€ • EXTRA EGG YOUR WAY 2€ • HALLOUMI 5€	
PINK PANCAKES (V)	15
STACKED PANCAKES TOPPED WITH BANANA, FRESH BERRIES, AND YOUR CHOICE OF NUTELLA OR SYRUP.	
AÇAÍ BOWL (V)	15
AÇAÍ, HOMEMADE GRANOLA, FRESH BERRIES, BANANA, CACAO NIBS, COCONUT SHAVINGS, AND CHIA SEEDS.	
GRANOLA BOWL (V)	16
GREEK YOGHURT, HOMEMADE GRANOLA, FRESH FRUITS, HONEY, AND RASPBERRY COULIS.	
KEEP IT SIMPLE (V)	9
2 EGGS SERVED YOUR WAY ON BUTTERY SOURDOUGH TOAST.	
ADD: TWO RASHERS OF BACON 3€ • SALMON 5€ • HALLOUMI 5€ • TWO EXTRA HASH BROWNS 5€ • TWO EXTRA SAUSAGES 5€	
SMASHED AVO (V)	14
TOASTED SOURDOUGH, SMASHED AVOCADO, WILTED SPINACH, 2 POACHED EGGS, MICROGREENS, AND TOASTED SEEDS.	
ADD: TWO RASHERS OF BACON 3€ • SALMON 5€ • HALLOUMI 5€ • TWO EXTRA HASH BROWNS 5€ • EXTRA TWO SAUSAGES 5€	
VEGETARIAN BREAKFAST WRAP (V)	16
SCRAMBLED EGG, AVOCADO, SPINACH, HASH BROWN, AND CHEESE.	
ADD: TWO RASHERS OF BACON 3€ • TWO EXTRA HASH BROWNS 5€ • EXTRA TWO SAUSAGES 5€.	
WIKI OMELETTE	14
MADE JUST HOW YOU LIKE IT – CHOOSE ANY 3 FILLINGS FROM: BACON • HAM • CHEESE • PEPPERS • MUSHROOMS • SPINACH • TOMATOES • RED ONION • CHILLIES OR GOAT'S CHEESE. SERVED WITH TOASTED SOURDOUGH BREAD.	
CHOCOLATE FRENCH TOAST (V)	16
CINNAMON & VANILLA BRIOCHE TOPPED WITH LASHINGS OF MELTED NUTELLA AND FRESH FRUITS.	
MAPLE & BACON FRENCH TOAST	16
CRISPY BACON TOAST DRIZZLED WITH MAPLE SYRUP—A SWEET AND SAVORY DELIGHT.	
FEELING FRUITY	24
A COLOURFUL SHARING PLATE OF FRESH, SEASONAL FRUITS – CAREFULLY SELECTED EACH DAY BY OUR CHEF FOR THE PERFECT, REFRESHING BITE.	

PLEASE ASK YOUR WAITER FOR OUR ALLERGENS MENU

DON'T FORGET TO TAG WI-KI-WOO IN YOUR PHOTOS @WIKIWOOH_IBIZA FOR INSTAGRAM AND @WIKIWOOHOTELIBIZA FOR TIKTOK



LUNCH

AVAILABLE 12PM-4PM

BURGERS

SMASHED BURGER

19

2 SMASHED BEEF PATTIES, MELTED MATURE CHEDDAR CHEESE, GHERKINS, AND MUSTARD MAYO ON A SOFT BRIOCHE BUN.

ADD: FRIES 4 • SWEET POTATO FRIES 5 • PARMESAN FRIES 7

VEGAN BURGER (V)

18

PLANT-BASED PATTY WITH VEGAN CHEESE, CRISPY ONIONS, TOMATO, CRUNCHY BABY GEM, VEGAN MAYO, AND GHERKINS ON A VEGAN BUN.

ADD: FRIES 4 • SWEET POTATO FRIES 5 • PARMESAN FRIES 7

WI-GG-LY WOO

16

SPICED & FRESHLY GRILLED SUCCULENT CHICKEN BREAST WITH CRUNCHY BABY GEM LETTUCE, THINLY SLICED TOMATO, SRIRACHA MAYO, ON A SOFT BRIOCHE BUN.

ADD: FRIES 4 • SWEET POTATO FRIES 5 • PARMESAN FRIES 7

ROLLS & WRAP

BLT

15

CRISPY BACON, BABY GEM LETTUCE, VINE-RIPENED TOMATOES, AND MAYO ON A SOFT BUN.

ADD: FRIES 4 • SWEET POTATO FRIES 5 • PARMESAN FRIES 7

STEAK SANDWICH ROLL

19

FILLET STEAK SLICES WITH BOVRIL BUTTER, CARAMELIZED ONIONS AND ROCKETS ON A SOFT BUN.

ADD: FRIES 4 • SWEET POTATO FRIES 5 • PARMESAN FRIES 7

FALAFEL WRAP (V)

15

CREAMY HUMMUS WITH ROASTED VEGETABLES AND FALAFEL.

ADD: FRIES 4 • SWEET POTATO FRIES 5 • PARMESAN FRIES 7

FALAFEL DELIGHT (V)

18

FALAFEL, RICE, HUMMUS, SALAD, AND MINT YOGHURT SALSA.

ADD: FRIES 4 • SWEET POTATO FRIES 5 • PARMESAN FRIES 7

WI-KI CHICKEN WRAP

16

FRESHLY GRILLED SUCCULENT CHICKEN BREAST WITH SHREDDED LETTUCE, TOMATO, ONION, CUCUMBER, AND HOMEMADE COLESLAW.

ADD: FRIES 4 • SWEET POTATO FRIES 5 • PARMESAN FRIES 7

SALADS & POKE

CAESAR SALAD

GIANT ROMAINE LETTUCE LEAVES, GIANT CROUTONS, PARMESAN SHAVINGS, AND A PINK CAESAR DRESSING. WITH YOUR CHOICE OF:

CHICKEN 20 • PRAWNS 22 • TOFU (V) 22

POKE

T TRADITIONAL POKE BOWL WITH SUSHI RICE, PICKLED VEGETABLES, EDAMAME BEANS, WAKAME, MICROGREENS, CORIANDER, CRISPY ONIONS WITH A SOY & SESAME DRESSING. WITH YOUR CHOICE OF:

CHICKEN 20 • PRAWNS 22 • TOFU (V) 22 • SALMON 22

LITE BITES & EXTRAS

AVAILABLE 11AM 6PM

CHICKEN BITE

15

GOLDEN, CRUNCHY CHICKEN BITES WITH A SIDE OF SPICY SALSA FOR DIPPING AND DUNKING.

FULLY LOADED NACHOS

14

MELTED CHEESE, SPICY SALSA, JALAPEÑOS, AND GUACAMOLE.

ADD: CHICKEN 35€ • BEEF 6€

EDAMAME BEANS (V)

10

LIGHTLY SALTED WITH CHILLI FLAKES, SERVED WARM WITH SOY SAUCE ON THE SIDE.

HALLOUMI FRIES (V)

15

GOLDEN HALLOUMI FRIES SERVED WITH A SWEET CHILLI AND HONEY DIP – CRISPY, SALTY, SWEET, AND TOTALLY ADDICTIVE.

HUMMUS WITH BREAD

12

CREAMY HUMMUS TOPPED WITH CRUNCHY ONIONS AND A DRIZZLE OF OLIVE OIL, SERVED WITH SOURDOUGH SLICES FOR DIPPING AND SCOOPING.

ADD: EXTRA BREAD +3€

SPICY CAULIFLOWER BITES (V) 10

CRISPY TEMPURA-BATTERED CAULIFLOWER TOSSED IN CAJUN SPICES, SERVED WITH A COOL VEGAN RANCH DIP ON THE SIDE.

FRENCH FRIES

5

UPGRADES: PARMESAN +2€ • TRUFFLE +3€

SWEET POTATO FRIES

6

UPGRADES: PARMESAN +2€ • TRUFFLE +3€

BREAD & PINK AIOLI & OLIVES

OUR SIGNATURE PINK AIOLI SERVED WITH BREAD AND IBIZAN OLIVES

SWEETS & FRUITS

LEMON CHEESECAKE

8

LEMON CHEESECAKE, SERVED WITH VANILLA ICE CREAM AND RASBERRY SAUCE

CHOCOLATE BROWNIE

8

CHOCOLATE BROWNIE SERVED WITH VANILLA ICE CREAM WITH EXOTIC FRUIT SAUCE

FEELING FRUITY (V)

24

A COLOURFUL SHARING PLATE OF FRESH, SEASONAL FRUITS – CAREFULLY SELECTED EACH DAY BY OUR CHEF FOR THE PERFECT, REFRESHING BITE.

PLEASE ASK YOUR WAITER FOR OUR ALLERGENS MENU

DON'T FORGET TO TAG WI-KI-WOO IN YOUR PHOTOS @WIKIWOOT_IBIZA FOR INSTAGRAM AND @WIKIWOOTELIBIZA FOR TIKTOK



EVENING MENU

AVAILABLE 6PM - 11PM

STARTERS

BREAD & PINK AIOLI AND OLIVES (V) 6
OUR SIGNATURE PINK AIOLI SERVED WITH BREAD AND IBIZAN OLIVES

WIKI CORN ON THE COB (V) 13
SPICY CORN RIBS WITH PARMESAN, CHIPOTLE SAUCE, AND CHILLIES.

CHILLI BEEF 16
MONGOLIAN CRISPY CHILLI BEEF WITH PEPPERS, SPRING ONIONS, AND SESAME SEEDS.

SAY CHEESE (V) 14
FRIED PANKO BRIE CHEESE WITH SPICY RED ONION AND TOMATO CHUTNEY.

SPICY CAULIFLOWER BITES (V) 13
DUSTED WITH SPICE AND DEEP-FRIED,
SERVED WITH A VEGAN RANCH DIPPING SAUCE.

ANDALUSIAN CALAMARI 16
CRISPY FRIED CALAMARI, JUST LIKE IN THE SOUTH OF SPAIN! SERVED GOLDEN AND CRUNCHY WITH A SIDE OF OUR SIGNATURE PINK AIOLI.

GRILLED HALLOUMI (V) 18
GOLDEN GRILLED HALLOUMI SERVED WITH ZESTY PESTO, JUICY CHERRY TOMATOES, AND A BED OF FRESH ROCKET.

BEEF CARPACCIO 18
WHISPER-THIN SLICES OF JUICY BEEF DRESSED UP WITH PEPPERY ROCKET, CHEEKY PARMESAN SHAVINGS, AND LITTLE POPS OF CAPER MAGIC.

PRAWN TEMPURA 17
GOLDEN-FRIED PRAWNS SERVED WITH A ZESTY SRIRACHA DIP AND A REFRESHING MEDITERRANEAN SALAD ON THE SIDE.

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MENÚ DE NOCHE

DISPONIBLE 6PM - 11PM

ENTRANTES

PAN, ALIOLI ROSA Y ACEITUNAS (V) 6

NUESTRO ALIOLI ROSA CARACTERÍSTICO
SERVIDO CON PAN Y ACEITUNAS IBICENCAS.

MAÍZ WIKI (V) 13

COSTILLAS DE MAÍZ PICANTES CON PARMESANO, SALSA CHIPOTLE Y CHILES.

TERNERA PICANTE 16

CRUJIENTE TERNERA MONGOLIANA CON PIMIENTOS, CEBOLLETA Y SEMILLAS DE SÉSAMO.

SAY CHEESE (V) 14

QUESO BRIE REBOZADO EN PANKO FRITO CONCHUTNEY PICANTE
DE CEBOLLA ROJA Y TOMATE.

BOCADITOS DE COLIFLOR PICANTE (V) 13

REBOZADOS CON ESPECIAS Y FRITOS, SERVIDOS CON SALSA RANCH VEGANA.

CALAMARES ANDALUCES 16

CRUJIENTES CALAMARES FRITOS, ¡COMO EN EL SUR DE ESPAÑA!
SERVIDOS DORADOS CON NUESTRO ALIOLI ROSA.

HALLOUMI A LA PARRILLA (V) 18

HALLOUMI DORADO A LA PARRILLA CON PESTO CÍTRICO,
TOMATES CHERRY Y RÚCULA FRESCA.

CARPACCIO DE TERNERA 18

FINAS LÁMINAS DE TERNERA JUGOSA CON RÚCULA,
ESCAMAS DE PARMESANO Y ALCAPARRAS.

TEMPURA DE LANGOSTINOS 17

LANGOSTINOS FRITOS DORADOS CON SALSA SRIRACHA Y ENSALADA MEDITERRÁNEA.

POR FAVOR, PREGUNTA A TU CAMARERO POR NUESTRO MENÚ DE ALÉRGENOS.

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EVENING MENU

AVAILABLE 6PM - 11PM

MAINS

GIGI HADID'S PASTA 23 GUEST'S FAVOURITE 2024

CREAMY AND SPICY TOMATO PASTA MADE WITH GREY GOOSE VODKA,
AND A TYPICAL SPANISH "CHORIZO" SAUSAGES.

GRILLED FILLET STEAK (200G) 35

SEARED FILLET STEAK SERVED WITH LAYERED POTATO MILLE-FEUILLE,
ASPARAGUS, AND CONFIT CHERRY TOMATOES.

PINK THAI CURRY

ACCOMPANIED BY "BASMATI" RICE, SHIITAKE MUSHROOMS, LEAVES LIME ZEST, CURRY, ONIONS,
SPINACH, GINGER, LEMONGRASS, COCONUT MILK, SOY SPROUTS AND OTHER MIXED SPICES

WITH A CHOICE OF: CHICKEN 24 | TOFU (V) 24 | PRAWNS 26

SUNSET BURGER (180G) 23

TWO SMASHED BEEF PATTIES, MELTED MATURE CHEDDAR CHEESE, GHERKINS,
AND MUSTARD MAYO ON A SOFT BRIOCHE BUN. SERVED WITH FRIES.

WIKI CAESAR SALAD (V)

SUPREME CAESAR SALAD WITH ROMAINE LETTUCE, PARMESAN SHAVINGS,
GIANT CROUTONS, AND PINK CAESAR DRESSING.

WITH YOUR CHOICE OF: BACON & CHICKEN 18 | TOFU (V) 22 | BACON & PRAWNS 22

PINK RISOTTO (V) 22

PRETTY PINK RISOTTO MADE WITH RED WINE, BEETROOT,
WHIPPED GOAT'S CURD, AND A PARMESAN CRISP.

PAD THAI

TYPICAL THAI PLATE, STIRRED RICE NOODLES WITH SCRAMBLED EGG,
MIXED VEGETABLES AND SOY SAUCE.

WITH YOUR CHOICE OF: GRILLED CHICKEN 20 | TOFU (V) 22 | PRAWNS 22

TERIYAKI SALMON 28

FRESH SALMON SERVED WITH AVOCADO AND CHILLI PURÉE,
STIR-FRIED VEGETABLES DRIZZLED WITH HOMEMADE TERIYAKI SAUCE.

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MENÚ DE NOCHE

DISPONIBLE 6PM - 11PM

PLATOS PRINCIPALES

PASTA 'GIGI HADID' 23

FAVORITA DE LOS CLIENTES 2024

PASTA CREMOSA Y PICANTE DE TOMATE CON VODKA GREY GOOSE Y CHORIZO ESPAÑOL.

FILETE DE SOLOMILLO A LA PARRILLA (200G) 35

FILETE DE SOLOMILLO MARCADO A LA PLANCHA, SERVIDO CON MILHOJAS DE PATATA, ESPÁRRAGOS Y TOMATES CHERRY CONFITADOS.

CURRY TAILANDÉS ROSA

ACOMPAÑADO DE ARROZ BASMATI, SETAS SHIITAKE, LIMA, CURRY, CEBOLLA, ESPINACAS, JENGIBRE, LEMONGRASS, LECHE DE COCO, BROTES DE SOJA Y ESPECIAS.

POLLO 24 | TOFU (V) 24 | LANGOSTINOS 26

SUNSET BURGER (180G) 23

DOS HAMBURGUESAS DE TERNERA "SMASHED", QUESO CHEDDAR CURADO, PEPINILLOS Y MAYONESA DE MOSTAZA EN PAN BRIOCHÉ. SERVIDO CON PATATAS FRITAS.

ENSALADA CÉSAR WIKI (V)

ENSALADA CÉSAR SUPREMA CON LECHUGA ROMANA, ESCAMAS LASCAS DE PARMESANO, CROUTONS GIGANTES Y SALSA CÉSAR ROSA.

BACON Y POLLO 18 | TOFU (V) 22 | BACON Y LANGOSTINOS 22

RISOTTO ROSA (V) 22

RISOTTO ROSA CON VINO TINTO, REMOLACHA, QUESO DE CABRA BATIDO Y CRUJIENTE DE PARMESANO.

PAD THAI

PLATO TÍPICO TAILANDÉS CON FIDEOS DE ARROZ SALTEADOS, HUEVO REVUELTO, VERDURAS MIXTAS Y SALSA DE SOJA.

POLLO 20 | TOFU (V) 22 | LANGOSTINOS 22

SALMÓN TERIYAKI 28

SALMÓN FRESCO CON PURÉ DE AGUACATE Y CHILE, VERDURAS SALTEADAS Y SALSA TERIYAKI CASERA.

POR FAVOR, PREGUNTA A TU CAMARERO POR NUESTRO MENÚ DE ALÉRGENOS.

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EVENING MENU

AVAILABLE 6PM - 11PM

SIDES

GRILLED ASPARAGUS 9
DRIZZLED WITH OLIVE OIL AND PARMESAN.

SAUTÉED SEASONAL GREENS 8

TRUFFLE MASH 9

TRUFFLE & PARMESAN FRIES 10

CREAMY MASH 8

FRENCH FRIES 6

UPGRADES: PARMESAN +2€ • TRUFFLE +3€.

SWEET POTATO FRIES 7

UPGRADES: PARMESAN +2€ • TRUFFLE +3€.

SWEETS & FRUITS

LEMON CHEESECAKE 8

LEMON CHEESECAKE, SERVED WITH
VANILLA ICE CREAM AND RASBERRY SAUCE.

CHOCOLATE BROWNIE 8

CHOCOLATE BROWNIE SERVED WITH
VANILLA ICE CREAM WITH EXOTIC FRUIT SAUCE.

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MENÚ DE NOCHE

DISPONIBLE 6PM - 11PM

GUARNICIONES

ESPÁRRAGOS A LA PARRILLA 9
CON ACEITE DE OLIVA Y PARMESANO.

VERDURAS SALTEADAS 8

PURÉ DE TRUFA 9

PATATAS FRITAS CON TRUFA Y PARMESANO 10

PURÉ CREMOSO 8

PATATAS FRITAS 6

MEJORAS: PARMESANO +2€ • TRUFA +3€.

BONIATO FRITO 7

MEJORAS: PARMESANO +2€ • TRUFA +3€.

POSTRES

CHEESECAKE 8

CHEESECAKE DE LIMÓN
CON HELADO DE VAINILLA Y SALSA DE FRAMBUESA.

BROWNIE 8

BROWNIE DE CHOCOLATE
CON HELADO DE VAINILLA Y SALSA DE FRUTAS EXÓTICAS.

POR FAVOR, PREGUNTA A TU CAMARERO POR NUESTRO MENÚ DE ALÉRGENOS.

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HOUSE COCKTAILS

#THE GOLDEN HOUR 20

RICH, SHOWY, GARISH

RICH, RADIANT AND READY TO SHINE — THIS LUXE MIX OF GREY GOOSE VODKA, ZESTY LEMON JUICE AND DELICATE ELDERFLOWERS IS SHAKEN WITH A TOUCH OF MAGIC: PURE 24-CARAT EDIBLE GOLD LEAF. SERVED IN A MARTINI GLASS AND TOPPED WITH GOLDEN GLAMOUR, IT'S YOUR GOLDEN HOUR MOMENT IN A GLASS.

#CANDYMAN 18

SWEET, YUMMY, BRAZEN

SWEET, SASSY AND JUST A LITTLE CHEEKY — THIS PINK TREAT COMBINES GREY GOOSE VODKA, CREAMY TEQUILA ROSE, A SQUEEZE OF LEMON JUICE, BUBBLY SODA, SMOOTH WHITE CHOCOLATE AND FLUFFY MARSHMALLOWS. SERVED IN A TUMBLER WITH A TOASTED MARSHMALLOW STICK, IT'S BASICALLY DESSERT IN PARTY FORM.

#TIKI-KWIKIE 17

REFRESHING, EXOTIC, JUICY

TROPICAL AND TOTALLY IRRESISTIBLE — THIS ISLAND ESCAPE BRINGS TOGETHER BACARDI CARTA BLANCA RUM, BACARDI SPICED RUM, JUICY PASSION FRUIT, PINEAPPLE JUICE, A DASH OF WHITE FALERNUM AND A ZING OF GINGER BEER. SERVED TIKI-STYLE WITH A FLAMING PASSION FRUIT SHELL AND A SPRIG OF MINT — SIP FAST, PLAY FASTER.

#NETFLIX&CHILL 16

CREAMY, ENERGISING, BOLD

LATE-NIGHT VIBES IN A GLASS — THIS BOLD BEAUTY BLENDS SMOOTH VANILLA VODKA, RICH COFFEE, SWEET POPCORN SYRUP, A SWIRL OF SALTY CARAMEL. TOPPED WITH REAL POPCORN AND SERVED IN AN OLD FASHIONED GLASS — IT'S BINGE-WORTHY AND BUZZ-WORTHY.

#SMASH OR PASS 16

SWEET, BEWITCHING, ENCHANTING

FRESH, FIZZY AND FLIRTY — BOMBAY SAPPHIRE GIN GETS SHAKEN UP WITH LEMON JUICE, COOLING CUCUMBER SYRUP, SWEET BASIL SYRUP AND TOPPED OFF WITH SPARKLING SODA AND A PUFF OF PLAYFUL CANDYFLOSS. SERVED IN A TUMBLER, IT'S A TOTAL SMASH (OBVIOUSLY).

#COSMICGIRL 17

SWEET, BEWITCHING, ENCHANTING

OUT-OF-THIS-WORLD AND UTTERLY ENCHANTING — PINK GIN, A SPLASH OF COINTREAU, HIBISCUS SYRUP AND CRANBERRY JUICE SWIRL TOGETHER WITH SHIMMERING EDIBLE GLITTER. SERVED IN A FABULOUS FLUTE OR MARTINI GLASS, THIS ONE SPARKLES LIKE YOUR AURA.

#CREAM DREAM 18

SWEET, INDULGENT, NOSTALGIC

SWEET AND CREAMY LIKE YOUR CHILDHOOD FANTASY — WHISKEY, BAILEYS, A HINT OF COFFEE, CINNAMON, CRUSHED BISCUITS AND WHIPPED CREAM COME TOGETHER FOR THIS INDULGENT DELIGHT. SERVED WITH BISCUITS — IT'S A CUDDLE IN COCKTAIL FORM.

#TROPIC LIKE IT'S HOT 18

SPICY, TROPICAL, PLAYFUL

FIERY MEETS FRUITY IN THIS SPICY TROPICAL NUMBER — PATRON TEQUILA, COINTREAU, BOLD MANGO SYRUP WITH A SPICY KICK, FRESH LEMON JUICE AND A SPLASH OF PINEAPPLE COME TOGETHER IN ONE JUICY FIESTA. SWEET, SPICY AND READY TO SALSA.

CLASSIC COCKTAILS 15

CAN BE MADE BY OUR BAR TEAM SO DON'T BE AFRAID TO ORDER YOUR PERSONAL FAVOURITE CLASSICS.

CÓCTELES DE LA CASA

#THE_GOLDEN_HOUR 20

RICO, DESLUMBRANTE, LLAMATIVO

RICO, RADIANTE Y LISTO PARA BRILLAR: ESTA LUJOSA MEZCLA DE VODKA GREY GOOSE, JUGO DE LIMÓN VIBRANTE Y DELICADAS FLORES DE SAÚCO SE MEZCLA CON UN TOQUE DE MAGIA: HOJA DE ORO COMESTIBLE DE 24 QUILATES. SERVIDO EN UNA COPA MARTINI Y CORONADO CON GLAMOUR.

#CANDYMAN 18

DULCE, DELICIOSO, ATREVIDO

DULCE, ATREVIDO Y UN POCO PÍCARO: ESTE CAPRICHOSO ROSA COMBINA VODKA GREY GOOSE, CREMOSO TEQUILA ROSE, UN TOQUE DE JUGO DE LIMÓN, SODA BURBUJEANTE, SUAVE CHOCOLATE BLANCO Y ESPONJOSOS MALVAVISCOS. SERVIDO EN UN VASO CON UN PALILLO DE MALVAVISCO TOSTADO — BÁSICAMENTE UN POSTRE EN VERSIÓN FIESTA.

#TIKI-KWIKIE 17

REFRESCANTE, EXÓTICO, JUGOSO

TROPICAL Y IRRESISTIBLE: ESTA ESCAPADA ISLEÑA REÚNE RON BACARDI CARTA BLANCA, RON BACARDI SPICED, MARACUYÁ JUGOSO, JUGO DE PIÑA, UN TOQUE DE FALERNUM BLANCO Y UN TOQUE DE GINGER BEER. SERVIDO AL ESTILO TIKI CON UNA CÁSCARA DE MARACUYÁ EN LLAMAS Y UNA RAMITA DE MENTA.

#NETFLIX&CHILL 16

CREMOSO, ENERGIZANTE, INTENSO

AMBIENTE NOCTURNO EN UN VASO: ESTA BELLEZA AUDAZ MEZCLA SUAVE VODKA DE VAINILLA, CAFÉ INTENSO, JARABE DULCE DE PALOMITAS, UN REMOLINO DE CARAMELO SALADO. CORONADO CON PALOMITAS REALES Y SERVIDO EN UN VASO OLD FASHIONED — IDEAL PARA MARATONEAR Y DISFRUTAR.

#SMASH OR PASS 16

FRESCO, REFRESCANTE, IRRESISTIBLE

FRESCO, BURBUJEANTE Y COQUETO: GIN BOMBAY SAPPHIRE AGITADO CON JUGO DE LIMÓN, JARABE REFRESCANTE DE PEPINO, JARABE DULCE DE ALBAHACA Y COMPLETADO CON SODA ESPUMOSA Y UNA NUBE DE ALGODÓN DE AZÚCAR JUGUETONA. SERVIDO EN UN VASO TUMBLER — UN AUTÉNTICO SMASH (OBIAMENTE).

#COSMICGIRL 17

DULCE, HECHICERO, ENCANTADOR

DE OTRO MUNDO Y ABSOLUTAMENTE ENCANTADOR: GIN ROSA, UN TOQUE DE COINTREAU, JARABE DE HIBISCO Y JUGO DE ARÁNDANO SE MEZCLAN CON BRILLANTE PURPURINA COMESTIBLE. SERVIDO EN UNA COPA FLUTE O MARTINI FABULOSA — ESTE CÓCTEL BRILLA COMO TU AURA.

#CREAM DREAM 18

DULCE, INDULGENTE, NOSTÁLGICO

DULCE Y CREMOSA COMO TU FANTASÍA DE LA INFANCIA — WHISKY, BAILEYS, UN TOQUE DE CAFÉ, CANELA, GALLETAS TRITURADAS Y NATA MONTADA SE UNEN EN ESTA DELICIA INDULGENTE. SERVIDO CON GALLETAS — ES UN ABRAZO EN FORMA DE CÓCTEL.

#TROPIC LIKE IT'S HOT 18

PICANTE, TROPICAL, JUGUETÓN

EL FUEGO SE ENCUENTRA CON LA FRUTA EN ESTE CÓCTEL TROPICAL PICANTE: TEQUILA PATRÓN, COINTREAU, JARABE DE MANGO CON CARÁCTER, JUGO DE LIMÓN FRESCO Y UN CHORRITO DE PIÑA SE COMBINAN EN UNA JUGOSA FIESTA. DULCE, PICANTE Y LISTO PARA BAILAR SALSA.

CÓCTELES CLÁSICOS 15

PUEDEN SER PREPARADOS POR NUESTRO EQUIPO, ASÍ QUE NO DUDES EN PEDIR TUS CLÁSICOS FAVORITOS.

VIRGIN COCKTAILS 10

#THE CURE

APPLE, BĀSIL, PINEAPPLE, ORANGE JUICE

WOO WOO PUNCH

ORANGE JUICE, PINEAPPLE JUICE, CRANBERRY JUICE, LEMON JUICE, TAJIN PINCH, FALERNUM SYRUP.

#SPLIT_PERSONALITY

WATCH IT CHANGING COLOUR: ONE FOR INSTAGRAM

0.0% GIN INFUSED WITH BUTTERFLY PEAS FLOWER, LYCHEE SYRUP, LEMON JUICE.

SHARING COCKTAILS

SHARING PIÑA COLADA 30

SERVED IN A SHELL OF A FRESH PINEAPPLE, SERVES 2 PEOPLE.

BACARDI RUM, FRESH PINEAPPLE, COCONUT.

FLAMINGO 50

SERVED IN PINK FLAMINGO: A WATERMELON TEMPTATION, SERVES 2 PEOPLE.

PATRON TEQUILA, LIME JUICE, WATERMELON, PINK GREPEFRUIT SODA

GLITTER BALL 50

SERVES 4 PEOPLE.

BOMBAY SAPPHIRE GIN, HIBISCUS SYRUP, CRANBERRY JUICE AND GRAPEFRUIT LEMONADE.

BACARDI DAIQUIRI 50

SERVES 4 PEOPLE.

CHOOSE FROM STRAWBERRY, MANGO, PASSION FRUIT OR COCONUT.

MARTINI COCKTAIL TREE

ALL SAME FLAVOUR.

SERVES 8 PEOPLE 85 | SERVES 10 PEOPLE 90 | SERVES 12 PEOPLE 100

PORNSTAR OR ESPRESSO MARTINI.

SANGRIA JUGS

A RAINBOW OF SANGRIAS MADE WITH FRESH SEASONAL FRUIT, VIBRANT PURÉES, AND YOUR FAVOURITE WINES — FROM BOLD REDS TO BUBBLY CHAMPAGNES.

PERFECT FOR SIPPING UNDER THE SUN WITH YOUR CREW.

RED WINE SANGRIA 40

ROSÉ WINE SANGRIA 40

WHITE WINE SANGRIA 40

CAVA SANGRIA 45

CHAMPAGNE MOËT ICE SANGRIA 175

SHOTS MENU

FRUIT B*TCH 8

A CHEEKY LITTLE BURST OF BLENDED FRUITY GOODNESS.

BABY GUINNESS 8

COFFEE LIQUEUR, BAILEYS.

WIKI SHOT BOX 30

PERFECT FOR GROUPS OR COUPLES— 3 TEQUILA ROSE CREAM & 3 TEQUILA MELON CREAM

JARRAS DE SANGRIA

UN ARCOÍRIS DE SANGRÍAS ELABORADAS CON FRUTA FRESCA DE TEMPORADA, PURÉS VIBRANTES Y TUS VINOS FAVORITOS — DESDE TINTOS INTENSOS HASTA ESPUMOSOS CHAMPAGNES.

PERFECTAS PARA DISFRUTAR BAJO EL SOL CON TU GRUPO.

RED WINE SANGRIA 40

ROSE WINE SANGRIA 40

WHITE WINE SANGRIA 40

CAVA SANGRIA 45

CHAMPAGNE MOËT ICE SANGRIA 175

CHUPITOS

FRUIT B*TCH 8

UNA TRAVIESA EXPLOSIÓN DE FRUTAS MEZCLADAS LLENA DE SABOR.

BABY GUINNESS 8

LICOR DE CAFÉ, BAILEYS.

MYSTERY SHOT BOX 30

PERFECTA PARA GRUPOS O PAREJAS... 3 TEQUILA FRESA + 3 TEQUILA MELON.

CHAMPAGNE & SPARKLING WINE

VINO ESPUMOS

CHAMPAGNE

PERRIER-JOUËT BRUT CHAMPAGNE

75CL 160 | 1.5L 260

LAURENT-PERRIER ROSÉ

75CL 240 | 1.5L 370

MÖET & CHANDON ICE

75CL 160 | 1.5L 250

MÖET & CHANDON ICE ROSÉ

75CL 170 75CL 550

DOM PÉRIGNON

CAVA | PROSECCO

TERRER DE LA CREU CAVA

GLASS 7 | 75CL 40

CARPE NOCTEM PROSECCO

GLASS 10 | 75CL 50

CARPE NOCTEM PROSECCO ROSÉ

75CL 55

WINE | VINO

WHITE WINE | VINO BLANCO

EXCELLENS
VERDEJO, SPAIN

GLASS 6 | 75CL 30

SANTA DIGNA

SAUVIGNON BLANC, CHILE
JEAN LEON 3055
CHARDONNAY, SPAIN

GLASS 7 | 75CL 34

MAR DE FRADES

75CL 38 | 1.5L 75

ALBARIÑO, SPAIN
SANTA MARGHERITA
PINOT GRIGIO, ITALY

75CL 47 | 1.5L 90

75CL 60

ROSÉ | VINO ROSADO

EXCELLENS ROSÉ

GLASS 6 | 75CL 30

GRENACHE, SPAIN

MIRAVAL ROSÉ

75CL 49 | 1.5L 95

COTES DE PROVENCE, FRANCE

WHISPERING ANGEL ROSÉ

75CL 60 | 1.5L 115

CÔTES DE PROVENC, FRANCE

RED WINE | VINO TINTO

SANTA DIGNA

GLASS 6.5 | 75CL 34

MERLOT, CHILE

SOPHIE SCHAAL

75CL 52

PINOT NOIR, FRANCE

SPIRITS

OTTLE SERVICE INCLUDES A CHOICE OF 12 SOFT DRINKS OR ENERGETICS DRINKS.
SERVICIO DE BOTELLA VIENE CON 12 REFRESCOS O BEBIDAS ENERGÉTICAS.

VODKA & FLAVOURED VODKA

GREY GOOSE GREY GOOSE ESSENCE	14	70CL 220	1.75L 350	3L 600
STRAWBERRY GREY GOOSE ESSENCE		SHOT 6	GLASS 12	70CL 200
WATERMELON		SHOT 6	GLASS 12	70CL 200

RUM | RON

SANTA TERESA RESERVA		SHOT 5	GLASS 12	70CL 160
BACARDÍ 8-YEAR-OLD		SHOT 5	GLASS 15	70CL 180
BACARDÍ SPICED HAVANA		SHOT 5	GLASS 15	70CL 180
7-YEAR-OLD		SHOT 5	GLASS 16	70CL 190
SANTA TERESA 1796		SHOT 6	GLASS 16	70CL 250

GIN | GINEBRA

BOMBAY SAPPHIRE		SHOT 5	GLASS 12	70CL 170
BOMBAY BRAMBLE		SHOT 5	GLASS 12	70CL 170
BOMBAY PREMIER CRU		SHOT 6	GLASS 16	70CL 220
PUERTO DE INDIAS STRAWBERRY		SHOT 5	GLASS 14	70CL 180
HENDRICK'S		SHOT 6	GLASS 16	70CL 220

WHISKY | WHISKY

DEWAR'S WHITE LABEL		SHOT 5	GLASS 12	70CL 170
DEWAR'S 12-YEAR-OLD		SHOT 5	GLASS 14	70CL 190
DEWAR'S 15-YEAR-OLD		SHOT 6	GLASS 16	70CL 220
JAMESON		SHOT 5	GLASS 12	70CL 170

TEQUILA | TEQUILA

PATRÓN SILVER PATRÓN		SHOT 8	70CL 270
REPOSADO		SHOT 8	70CL 290
PATRÓN EL CIELO			70CL 450

COGNAC | COÑAC

HENNESSY V.S. HENNESSY		GLASS 14	70CL 230
X.O.			70CL 350

LIQUEURS | LICORES

TEQUILA ROSE	SHOT 7 70CL 170
HIERBAS IBICENCAS	SHOT 6 70CL 150
LIMONCELLO DICAPRI	SHOT 6 70CL 150
SAMBUCA	SHOT 6 70CL 150
AMARETTO	SHOT 6 GLASS 12 70CL 170
JÄGERMEISTER	SHOT 6 GLASS 12 70CL 170

BEER & CIDER | CERVEZA Y SIDRA

ALHAMBRA DRAUGHT HALF PINT 5 | PINT 8 KOPPARBERG STRAWBERRY & LIME
HALF PINT 5 | PINT 8 KOPPARBERG MIXED FRUIT HALF PINT 5 | PINT 8
SAN MIGUEL ALUMINUM BOTTLE 6 | 6 BOTTLES IN A BUCKET 30 CORONA
BOTTLE 6 | 6 BOTTLES IN A BUCKET 30 0.0% SAN MIGUEL BOTTLE 6

SOFT DRINKS | REFRESCO

SOFT DRINKS 5
RED BULL 6

JUICES | ZUMO

FRESH ORANGE JUICE | ZUMO DE NARANJA NATURAL GLASS 7 | JUG 20
OTHER JUICES | OTROS ZUMOS GLASS 6 | JUG 18
APPLE • CRANBERRY • PINEAPPLE • MANGO | MANZANA • ARÁNDANO • PIÑA • MANGO

COFFEES | CAFÉ

SINGLE ESPRESSO ESPRESSO | EXPRESO DOBLE LATTE | CAFÉ 3
CON LECHE FLAT WHITE CAPPUCCINO AMERICANO WI-KI ICED 4
COFFEE | WI-KI ICED CAFÉ 4
VANILLA • HAZELNUT • WHITE CHOCOLATE • COCONUT • SALTED CARAMEL 4
VAINILLA • AVELLANA • CHOCOLATE BLANCO • COCO • CARAMELO SALADO 4
6

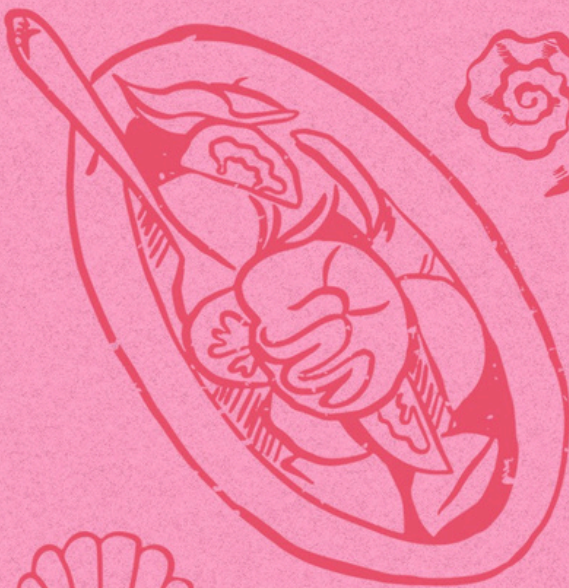
TEA

ENGLISH BREAKFAST 4
EARL GREY GREEN 4
TEA ROOIBOS 4
4



set menu

DAYTIME BRUNCH



Wi-Ki-Woo

ibiza

45€
per person

**1 HOUR OF UNLIMITED BEER, WINE, AND PROSECCO
PLUS ONE COURSE FROM OUR SELECTION | AVAILABLE 9AM - 12 PM |**

WI-GG-LY WOOSPICED GRILLED CHICKEN BREAST, BABY GEM LETTUCE, TOMATO, SRIRACHA MAYO, ON A BRIOCHE BUN.

SMASHED BURGER 2 SMASHED BEEF PATTIES, MELTED MATURE CHEDDAR CHEESE, GHERKINS, AND MUSTARD MAYO ON A SOFT BRIOCHE BUN.

VEGGIE BURGER PLANT-BASED PATTY, CRISPY ONIONS, TOMATO, CRUNCHY BABY GEM, VEGAN MAYO, MELTED CHEESE, GHERKINS, ON A VEGAN BUN.

BLT CRISPY BACON, BABY GEM LETTUCE, TOMATOES, AND MAYO ON A SOFT BUN.

STEAK SANDWICH ROLL FILLET STEAK SLICES WITH BOVRIL BUTTER, CARAMELIZED ONIONS AND ROCKETS ON A SOFT BUN.

VEGETARIAN BREAKFAST WRAP SCRAMBLED EGG, AVOCADO, SPINACH, HASH BROWN, AND CHEESE..

FALAFEL WRAP CREAMY HUMMUS WITH ROASTED VEGETABLES AND FALAFEL.

WIKI CHICKEN WRAP FRESHLY GRILLED SUCCULENT CHICKEN BREAST WITH SHREDDED LETTUCE, TOMATO, ONION, CUCUMBER, AND HOMEMADE COLESLAW.

POKE TRADITIONAL POKE BOWL WITH MARINATED SALMON, SUSHI RICE, PICKLED VEGETABLES, EDAMAME BEANS, WAKAME, MICROGREENS, CORIANDER, CRISPY ONIONS WITH A SOY & SESAME DRESSING. CHOOSE FROM:
CHICKEN | PRAWNS | SALMON | TOFU

CAESAR BOWL GIANT ROMAINE LETTUCE LEAVES, GIANT CROUTONS, PARMESAN SHAVINGS, AND A PINK CAESAR DRESSING. CHOOSE FROM:
CHICKEN | PRAWNS | TOFU

FALAFEL DELIGHT FALAFEL, RICE, HUMMUS, SALAD, AND MINT YOGHURT SALSA.

**DESSERT MENU AVAILABLE UPON REQUEST
— ADDITIONAL CHARGES APPLY.**

COMPLETE WITH: FRIES 4 • SWEET POTATO FRIES 5 • PARMESAN FRIES 7

DAYTIME BRUNCH

set menu

Sunset Brunch Menu

7PM-10:30PM

YOUR CHOICE OF TWO COURSES
AND 2 HOURS OF UNLIMITED BEER, WINE, AND PROSECCO.

STARTERS

WIKI CORN ON THE COB (V)

SPICY CORN RIBS WITH PARMESAN, CHIPOTLE SAUCE, AND CHILLIES.

CHILLI BEEF

MONGOLIAN CRISPY CHILLI BEEF WITH PEPPERS,
SPRING ONIONS, AND SESAME SEEDS

GRILLED HALLOUMI (V)

GOLDEN GRILLED HALLOUMI SERVED WITH ZESTY PESTO,
JUICY CHERRY TOMATOES, AND A BED OF FRESH ROCKET.

ANDALUSIAN CALAMARI

CRISPY FRIED CALAMARI, JUST LIKE IN THE SOUTH OF SPAIN!
SERVED GOLDEN AND CRUNCHY WITH A SIDE OF OUR SIGNATURE PINK ALIOLI.

MAINS

PINK THAI CURRY

ACCOMPANIED BY "BASMATI" RICE, SHIITAKE MUSHROOMS, LEAVES AND LIME ZEST,
CURRY, ONIONS, SPINACH, GINGER, LEMONGRASS, COCONUT MILK, SOY SPROUTS
AND OTHER MIXED SPICES. CHOOSE FROM TOFU, CHICKEN OR PRAWNS.

SUNSET BURGER

TWO SMASHED BEEF PATTIES, MELTED MATURE CHEDDAR CHEESE, GHERKINS,
AND MUSTARD MAYO ON A SOFT BRIOCHE BUN. SERVED WITH FRIES.

GIGI HADID'S PASTA

GUEST'S FAVOURITE 2024. CREAMY AND SPICY TOMATO PASTA MADE
WITH GREY GOOSE VODKA, AND A TYPICAL SPANISH "CHORIZO" SAUSAGES.

WIKI CAESAR SALAD

SUPREME CAESAR SALAD WITH ROMAINE LETTUCE, PARMESAN SHAVINGS,
GIANT CROUTONS, AND PINK CAESAR DRESSING.
BACON & CHICKEN • TOFU • BACON & PRAWNS

PLEASE ASK YOUR WAITER FOR OUR ALLERGENS MENU
DON'T FORGET TO TAG WI-KI-WOO IN YOUR PHOTOS @WIKIWOOTBIZA @WIKIWOOTBIZA