



# ESBIRRA SPECIALS

## COCKTAILS

### FLOWER SOUR 12

Pure flower power vibes: botanical gin, a splash of violet liqueur, lemon and a silky foam. Peace and love

### MEZCAL PALOMA 13

A classic with a smoky soul: mezcal, a squeeze of lime, grapefruit soda, and a hint of salt. Refreshing and rebellious.

### BLOODY MARY 12

Brunch in its wildest form: vodka, tomato juice, lemon, spicy mix, and just the right touch of Sal de Ibiza. Refreshing, and full of character

### PORN STAR MARTINI 12

A seductive cocktail: vodka, passion fruit, a hint of vanilla, fresh lime and the signature side shot of cava

## SPECIAL DISHES

### HOMEMADE CHICKEN CROQUETTES 9

Portion of two homemade croquettes made with Ibizan free-range chicken, served with chipotle sauce

### HALLOUMI BITES 12

Crispy halloumi cheese with Lebanese za'atar and a touch of honey

### VITAL FRESH SALAD 13,50

A mix of green leaves, roasted sweet potato, cucumber, Ibizan pomegranate, feta cheese, and cashews. Light and refreshing

## DESSERTS

### DARK CHOCOLATE BROWNIE 8

W/Ibiza salt and nuts, served warm with vanilla ice cream

### RED BERRIES CHEESE CAKE 8

Homemade Cheese cake served with red berries fruit coulis.

### BANOFFEE PIE 8

Dulce de leche, banana and homemade cream served on biscuit base.

### LUPE ICE CREAM 4,5

100% natural ice creams, handcrafted in Ibiza, vegan and gluten-free.

