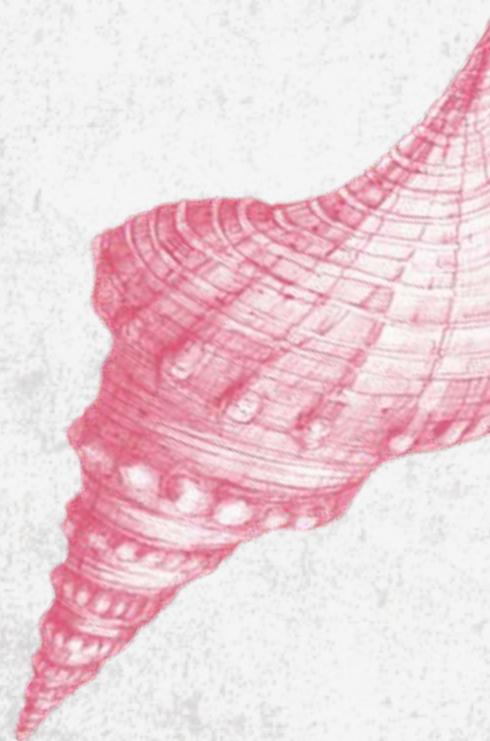




OHANA IBIZA

ES VIVE · SANTA EULALIA
EST 2017



WITHOUT FIRE, BUT WITH ALL THE FLAVOR

100% BELLOTA IBERIAN HAM, served with cristal bread and tomatoes in their own juice.	32
BEEF TENDERLOIN STEAK TARTAR (200 g) with traditional dressing, topped with quail egg yolk, and served with toast. Extra Osetra Caviar (5 g) (€19 supplement) 	24
MARINATED BLUEFIN TUNA TATAKI in ponzu, served over creamy roasted sweet potato and teriyaki sauce. 	26
WAGYU CARPACCIO, white truffle oil, fresh arugula, parmesan cheese, crispy capers, and Pedro Ximénez balsamic reduction. 	23
GILLARDEAU OYSTERS (3 pcs). 	24
CREAMY SALMON TARTAR over Japanese rice, wakame seaweed, avocado, and topped with salmon roe. 	23
BUFFALO BURRATA produced in Ibiza, basil pesto, fresh arugula, confit tomatoes, and toasted pine nuts in AOVE. 	21
AUTHENTIC HOMEMADE HUMMUS, topped with soft chickpeas and extra virgin olive oil. Served with pita bread, pickles, and sauces. 	16

HALF FOR YOU, HALF FOR ME

GRILLED OCTOPUS with truffled cauliflower puree, kale chips, smoked paprika oil, and tonkatsu sauce. 	37
GRILLED RED SHRIMPS with garlic butter and parsley (4 pcs). Extra Osetra Caviar (5 g) (€19 supplement) 	36
GRILLED SQUID stuffed with Ibizan sobrasada and caramelized onions. 	31
GARLIC SHRIMPS (8 pcs). 	26
GRILLED SCALLOPS, gratinated with aioli and saffron (6 pcs). 	26
ANDALUSIAN-STYLE FRIED SQUID with tartar sauce. 	23
OUR THAI-STYLE MUSSELS with green curry and coconut milk. 	21
SPICY TUNA TARTAR over fried free-range eggs in extra virgin olive oil, crispy potatoes, and a touch of fresh chives. 	23
OHANA CRISPY PORK BELLY, served with our peanut and pickled chili sauce. 	17
MINI BAO BUN BURGERS with slow-cooked beef cheek, its own jus emulsion, fresh greens, and crispy onions (2 pcs)	16
HAM CROQUETTES, Iberian pork belly, and black truffle emulsion (5 pcs).	14
DUCK AND FOIE GYOZAS, with strawberry hoisin sauce and Chinese spring onions (7 pcs).	18
"BRAVAS" OHANA, double-cooked baby potatoes, homemade aioli, crispy serrano ham, and a touch of fresh chives.	13

GREEN, BUT NOT BORING

SHRIMP AND AVOCADO SALAD, <i>toasted almonds, mixed greens, tomatoes, and Asian vinaigrette.</i> 	23
GREEN OHANA BURGER, <i>dairy-free veggie bun, lettuce, tomato, smashed avocado, caramelized onions, and vegan burger sauce, served with crispy fried sweet potato. Extra cheddar cheese (€1 supplement)</i> 	19
PESTO POTATO GNOCCHI, <i>seasonal truffle mushrooms, and toasted pistachios.</i> 	19
AVOCADO AND FARM FRESH TOMATO SALAD. 	17
TUNA POKÉ, <i>sushi rice, and a mix of seasonal vegetables.</i> 	19
SALMON POKÉ, <i>sushi rice, and a mix of seasonal vegetables.</i> 	18
VEGETARIAN POKÉ, <i>sushi rice, shiitake mushrooms, sun-dried tomatoes, and a mix of seasonal vegetables.</i> 	17

Choose one sauce for your poké:

Ponzu (vinaigrette) / Passion Fruit mayo / Wasabi mayo / Yuzu mayo (citrusy) / Teriyaki (sweet) / Truffle mayo / Kimchi mayo (spicy) / Sriracha sauce (spicy)

THE SECRET IS IN THE EMBERS

FRIESIAN COW TOMAHAWK (<i>aged 30-45 days</i>), served over charcoal grill. 	95/KG
GALICIAN BLONDE COW STEAK (<i>aged 30-45 days</i>), served over charcoal grill. 	90/KG
BLACK ANGUS RIBEYE (330 g), <i>sliced and served with homemade chimichurri.</i> 	38
WAGYU BURGER, <i>double cheddar, crispy bacon, caramelized onions, lettuce, tomato, and Emmy sauce.</i> 	28
GRILLED LAMB CHOPS (400 g) served with fries and Padron peppers. 	27
BEEF TATAKI (180 g), <i>seared and marinated in ponzu, served with crispy fried plattains and a delicate yellow chili pepper emulsion.</i> 	27
PORK RIBS <i>glazed with our BBQ sauce, served with homemade fries.</i> 	26
GRILLED FREE-RANGE CHICKEN THIGH, <i>served with corn on the cob and roasted sweet potato.</i> 	23



FROM THE SEA TO THE PLATE

ROTJA, LOCAL FISH FROM EIVISSA over a bed of pan-fried potatoes and thyme-scented caramelized onions. 	P.S.M
GRILLED LOBSTER with garlic butter and parsley. Extra Osetra Caviar (5 g) (€19 supplement) 	95/KG
WILD GRILLED TURBOT (ideal for sharing). 	65/KG
SALT-BAKED ESTUARY SEA BASS (ideal for sharing). 	65/KG
GRILLED FISH AND SEAFOOD PLATTER (Rotxa, Grouper, Monkfish, Squid, Zamburiñas, Shrimp, Mussels) served with Panaderas potatoes and Padrón peppers. 	60 P.P
LINGUINE FRUTTI DI MARE AND HALF GRILLED LOBSTER. Extra Osetra Caviar (5 g) (€19 supplement)	34
IBIZAN GROUPE FILLET (300 g) in papillote with seasonal vegetables. 	32
GRILLED SALMON served with oriental quinoa tabbouleh and roasted bimi. 	26
GRILLED SEA BASS WITH BILBAO SAUCE , accompanied by seasonal wok vegetables. 	26

SMELLS LIKE PAELLA

Price per person, minimum 2 people

Fish stock (pieces of squid, monkfish, grouper, and cuttlefish)

LOBSTER PAELLA with seafood stock* 	37
GRILLED FLANK STEAK PAELLA (aged 30-45 days), foie gras, and seasonal mushrooms. 	35
SCALLOP AND OCTOPUS PAELLA with fish stock* 	30
" SENYORET" PAELLA with fish stock* and peeled seafood (shrimp tails and mussels). 	29
BLACK RICE with fish stock*, squid ink, and peeled seafood (shrimp tails and mussels). 	28
FISH AND SEAFOOD PAELLA with fish stock* (shrimp, langoustines, crab bodies, and mussels). 	29
SEAFOOD AND FISH FIDEUÁ with fish stock* (shrimp, langoustines, crab bodies, and mussels).	28
MIXED PAELLA with fish stock* (free-range chicken and roasted peppers). 	26
VEGETARIAN PAELLA with seasonal vegetables. 	23

SUSHI ROLLS

OHANA DIAMOND (40 pcs; 1 flamed salmon uramaki, 1 spicy tuna hosomaki, 1 california roll, 2 salmon nigiris, 2 tuna nigiris, 2 salmon gunkan, 2 tuna gunkan, 4 salmon sashimi, 4 tuna sashimi).	95
SASHIMI RAW SET (15 pcs; salmon, bass, and tuna). 	35
OHANA SUNRISE (12 pcs; 1 california roll, 2 salmon nigiris, 2 tuna nigiris). 	35
ACEVICHADO ROLL (8 pcs; panko shrimp and mango, topped with bass ceviche, leche de tigre, sweet potato puree, and thin slices of red onion).	25
EEL AND FOIE URAMAKI (8 pcs; bass and Philadelphia cheese, topped with smoked eel, grated foie, and Pedro Ximénez reduction). 	24
FLAMBÉED SALMON URAMAKI (8 pcs; tuna, Philadelphia cheese, and avocado, topped with flamed salmon, teriyaki sauce, and crispy onion).	24
OHANA ROCK AND ROLL (8 pcs; panko shrimp and avocado, topped with spicy tuna tartar, kimchi mayo, and fresh chives). 	23
CALIFORNIA ROLL (8 pcs; salmon, avocado, cucumber, and Philadelphia cheese, topped with sesame seeds and mango sauce). 	19
VEGGIE URAMAKI (8 pcs; shiitake, sweet potato cream, and asparagus, topped with avocado and passion fruit mayo). 	17

NIGIRIS (2 PC)

FLAMED AGED BEEF. 	14
EEL AND FOIE. 	10
FLAMED SALMON AND TERIYAKI SAUCE.	10
TUNA. 	9
SALMON. 	9
AVOCADO AND PASSION FRUIT MAYO. 	7

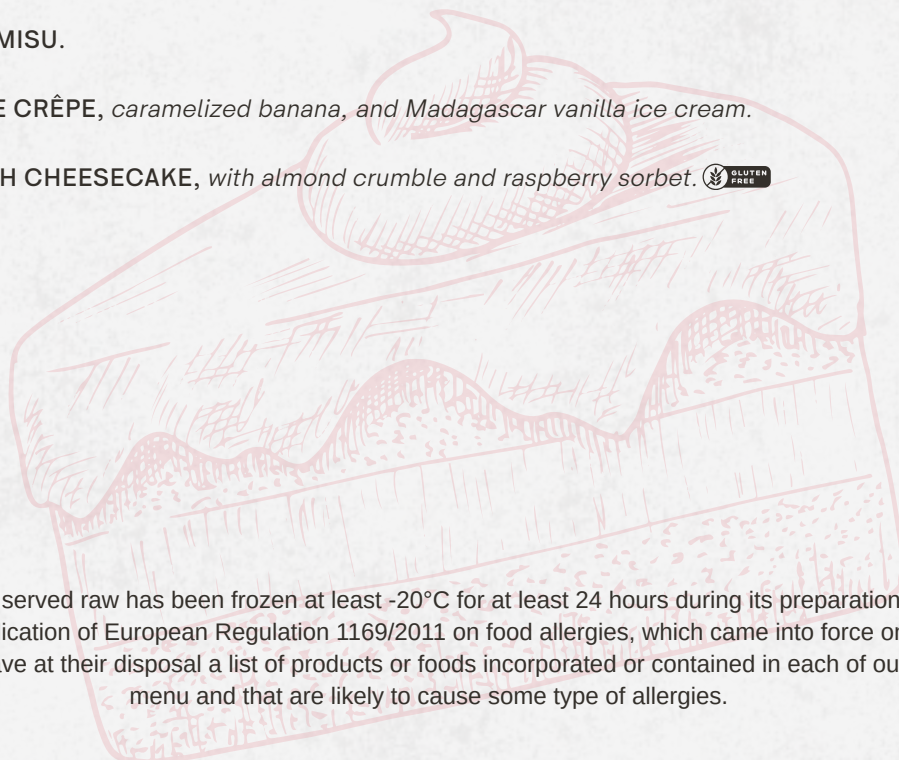


FINGER LICKIN' GOOD SIDE DISHES

GRILLED ASPARAGUS <i>with parmesan cheese.</i> 	13
GRILLED VEGETABLES. 	11
MIXED GREENS AND AVOCADO SALAD. 	9
ROASTED SWEET POTATO <i>with teriyaki sauce.</i> 	8
PADRON PEPPERS. 	8
GRILLED CORN ON THE COB. 	8
FRIED POTATOES. 	8
ROASTED POTATOES. 	8
SUSHI RICE. 	7

LEAVE ROOM FOR DESSERT...

SWALNUT AND 70% CHOCOLATE SOUFFLE, <i>served with caramel ice cream with Ibiza sea salt.</i>	13
PISTACHIO TIRAMISU.	13
DULCE DE LECHE CRÊPE, <i>caramelized banana, and Madagascar vanilla ice cream.</i>	10
CREAMY SPANISH CHEESECAKE, <i>with almond crumble and raspberry sorbet.</i> 	10



Fish served raw has been frozen at least -20°C for at least 24 hours during its preparation.

In compliance with and application of European Regulation 1169/2011 on food allergies, which came into force on 13/12/2014, we inform our customers that they have at their disposal a list of products or foods incorporated or contained in each of our dishes offered on our menu and that are likely to cause some type of allergies.

All prices in euros. TAX included.