

UNIQUE IBIZA VILLAS
The UK's Largest Ibiza Villa Specialist

SHARING

MENUS

IBIZA · 2018



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ENJOY OUR CASUAL MENUS, IDEALLY FOR GETTING TOGETHER WITH FAMILY AND FRIENDS, WHERE A VARIETY OF DISHES ARE SERVED IN THE CENTER OF THE TABLE AS SHARING DISHES AND EVERYONE ENJOYS THE MENU RELAXED WHILE OUR PROFESSIONAL TEAM TAKES CARE OF ALL THE DETAILS!

TAPAS

MENU



TO START WITH

IBERIAN HAM WITH "PAN CON TOMATE"

ANDALUSIAN GAZPACHO WITH THEIR GARNISH

COD SALAD WITH ORANGE AND POTATO

MUSSELS WITH VINAIGRETTE

SPANISH TORTILLA

BREAD ROLLS, ALIOLI & HOMEMADE MARINATED OLIVES



TO CONTINUE WITH

"PULPO A LA GALLEGA" OVER BED OF POTATOES Y
SWEET PAPRIKA

"SOBRASADA" TOAST WITH HONEY AND ROCKET

MULTICOLOR TOMATO SALAD WITH MANCHEGO CHEESE
AND SOFT ONION

BROCHETTES OF "CHISTORRA" SAUSAGES WITH
PADRON PEPPERS

DUCK CROQUETS WITH MUSHROOMS

"PATATAS BRAVAS" CLASSIC STYLE



DESSERT

LEMON SORBET WITH CAVA



* Check out our vegetarian and allergen options.

TAPAS & PAELLA 1

MENU



TO START WITH

ANDALUSIAN GAZPACHO WITH GARNISH

MULTICOLOR TOMATO SALAD WITH MANCHEGO CHEESE
AND SOFT ONION

“SOBRASADA” TOAST WITH HONEY AND ARUGULA

“PULPO A LA GALLEGA” GALICIAN OCTOPUS ON BED
OF POTATOES & SWEET

“PATATAS BRAVAS” “HOMEMADE CLASSIC STYLE

BREAD ROLLS, ALIOLI & HOMEMADE MARINATED OLIVES



TO CONTINUE WITH

“PAELLA MIXTA” MIXED RICE WITH FARM
CHICKEN & SEAFOOD



DESSERT

LEMON SORBET WITH CAVA



* Check out our vegetarian and allergen options.

TAPAS & PAELLA 2

MENU



TO START WITH

“SALMOREJO” ANDALUSIAN COLD SOUP WITH SOFT EGGS & IBERIAN HAM

CHIPS SALAD OF LETTUCE HEARTS WITH RAFF TOMATO, ANCHOVIES, TUNA BELLY & BLACK OLIVES

SAUTEED ASPARAGUS WITH RED SHRIMP AND LEEKS

GRILLED CALAMARI

BREAD ROLLS, ALIOLI & HOMEMADE MARINATED OLIVES



TO CONTINUE WITH

LOBSTER PAELLA WITH CUTTLEFISH



DESSERT

CEVICHE OF SEASONAL FRUIT WITH LIME SORBET AND MINT



* Check out our vegetarian and allergen options.

MEAT BBQ MENU

TO START WITH

MULTICOLORED TOMATOES SALAD WITH MANCHEGO CHEESE, SPRING ONIONS & RED ONION

GRILLED CHICKEN LEGS MARINATED WITH SOY & ORANGE SAUCE

FRIED ZUCCHINI WITH TZATZIKI

BREAD ROLLS, ALIOLI, BBQ SAUCE AND HOMEMADE OLIVES

TO CONTINUE WITH

COLESLAW, CARROT, APPLE AND MAYONNAISE

SPICED BRISKET STEAK GRILLED

GLAZED PORK RIBS WITH BARBECUE SAUCE

ROASTED CORN IN THE COB WITH SALTED BUTTER

ROASTED POTATO WEDGES WITH GARLIC

DESSERT

LEMON SORBET WITH CAVA



* Check out our vegetarian and allergen options.

MEAT LOVERS BBQ

MENU

TO START WITH

GREEK SALAD WITH TOMATO, PEPPER, ONION AND MARINATED FETA CHEESE

GRILLED CHICKEN LEGS WITH LEMON AND ROSEMARY

CREOLE SAUSAGE AND "BUTIFARRA"

MELTED SPICY "PROVOLONE" WITH ORÉGANO AND TOMILLO

BITES OF IBERIAN FILLET MARINATED WITH RED WINE AND HONEY

BREAD ROLLS, ALIOLI, BBQ SAUCE AND HOMEMADE OLIVES

TO CONTINUE WITH

COLESLAW, CARROT, APPLE AND MAYONNAISE

SPICED BRISKET STEAK GRILLED

GLAZED PORK RIBS WITH BARBECUE SAUCE

MINI BEEF BURGERS WITH ONION AND LAMB'S LETTUCE

SPICED LAMB CHOPS

CHAR-GRILLED EGGPLANT AND ZUCCHINI WITH HERBS FROM PROVENCE

ROASTED POTATO WEDGES WITH GARLIC

DESSERT

LEMON SORBET WITH CAVA

* Check out our vegetarian and allergen options.

SEAFOOD BBQ

MENU

TO START WITH

SUMMER SALAD WITH POTATO, TUNA, CHAR GRILLED RED PEPPERS AND SPICY MAYONNAISSE

BROCHETTE OF SHRIMPS WITH CITRUS

GRILLED MUSSELS

BREAD ROLLS, ALIOLI, ROMESCO SAUCE AND HOMEMADE OLIVES

TO CONTINUE WITH

LETTUCE HEART SALAD, "RAF" TOMATO, SOFT ONION & CHILLI VINAIGRETTE

CROAKER FILLET TO THE GRILL WITH TOMATO DRESSING

GRILLED LOBSTER WITH GARLIC OIL

CHAR GRILLED EGGPLANTS WITH HONEY DRESSING

ROASTED POTATOES WITH HERBS AND ANCHOVY BUTTER

DESSERT

LEMON SORBET WITH CAVA



* Check out our vegetarian and allergen options.

MIXED BBQ MENU

TO START WITH

SUMMER SALAD WITH POTATO, TUNA, CHAR GRILLED RED PEPPERS AND SPICY MAYONNAISE

BROCHETTE OF SHRIMPS WITH CITRUS

GRILLED MUSSELS

BREAD ROLLS, ALIOLI, BBQ SAUCE AND HOMEMADE OLIVES

TO CONTINUE WITH

COLESLAW, CARROT, APPLE AND MAYONNAISE

SPICED BRISKET STEAK GRILLED

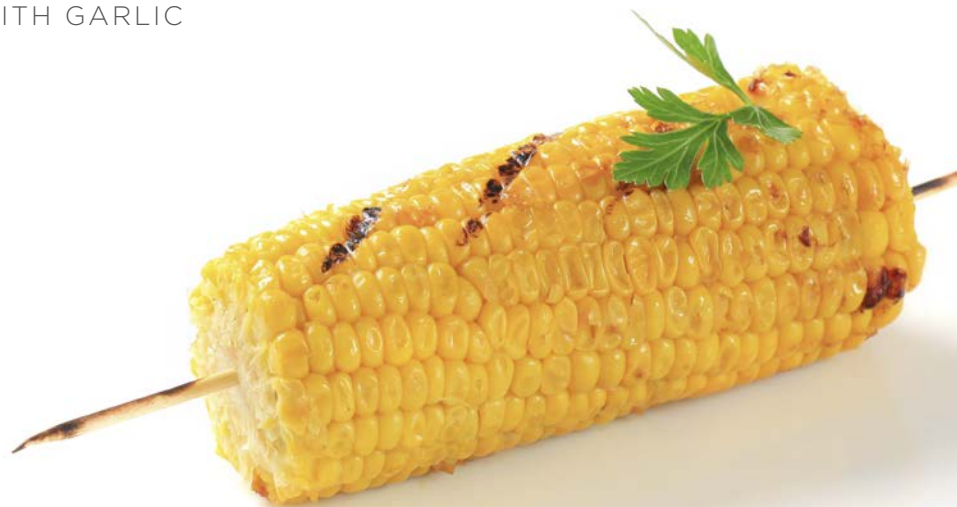
GLAZED PORK RIBS WITH BARBECUE SAUCE

ROASTED CORN IN THE COB WITH SALTED BUTTER

ROASTED POTATO WEDGES WITH GARLIC

DESSERT

CLEMENTINE SORBET WITH
VODKA



* Check out our vegetarian and allergen options.

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LIST OF RATES

TAPAS: **55€** POR PERSONA

TAPAS & PAELLA 1: **55€** PER PERSON

TAPAS & PAELLA 2: **60€** PER PERSON

MEAT BBQ: **55€** PER PERSON

MEAT LOVERS BBQ: **65€** PER PERSON

SEAFOOD BBQ: **65€** PER PERSON

MIXED BBQ: **55€** PER PERSON



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INCLUDED IN THE MENU

Food.

Service staff. Up to 8 people the chef will take care the service, from 8 people, will be assisted by waitress or kitchen assistant.

Cleaning up the kitchen where our team has worked, they will leave it clean as if nothing had happened!

Included service of 3 hours from the agreed timing for the start of the meal.

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NOT INCLUDED IN THE MENU

VAT 10%.

Drinks.

Table, chairs, plates, silverware, wine glasses, etc.

Extra hours.

