

ENTRADAS

GAMBAS AL AJILLO ④

Camarones cocinados en aceite de oliva con ajo y chile

CEVICHE MIXTO ④

Variedad de marisco, pulpo, calamar, camarón y pescado, marinados en limón y servidos con pico de gallo

CEVICHE DE CAMARÓN ④

Marinados en limón y servidos con pico de gallo

ENSALADA IBICENCA

Ensalada de papa y atún con vegetales, huevo, tomate y un toque de aceite de oliva

ENSALDA DE PULPO ④

Servida con vegetales, aderezada con limón y aceite de oliva

CÓCTEL DE GAMBAS

Con cebolla, tomate, aguacate y salsa de cóctel casera

AGUACHILES DE CAMARÓN ④

Marinados en salsa de cítricos y chiles

SOPAS

SOPA DE PESCADO ④

Caldo de pescado con vegetales brunoise

SOPA CON HUEVO ④

Sopa de pollo y puerro con vegetales y huevo

CREMA DE ELOTE ④⑤

Con vegetales y papa

ARROCES

ARROZ A BANDA ④

Acompañado con alioli

ARROZ CON PESCADO ④

Con pescados del Golfo de México

ARROZ CON MARISCOS ④

Con camarones, calamares, almejas y mejillones

ARROZ NEGRO ④

Con mariscos, tinta de calamar y alioli

ARROZ CON VERDURAS ④

Con vegetales de temporada

PESCADOS Y MARISCOS

GUISADO DE PESCADO ④

Pescado del Golfo de México acompañado de papas y vegetales a la parrilla

PARRILLADA DE PESCADOS Y MARISCOS ④

Salmón, mahi mahi, tilapia, almejas, mejillones y camarones con un toque cítrico

BACALAO A LA PORTUGUESA ④

Bacalao al horno con papas y un sofrito de vegetales

FRITA DE PULPO ④

Guisado con papas y vegetales

RINCÓN DEL CHEF

NEW YORK AL QUESO AZUL ④

Corte de ternera con vegetales y salsa de queso azul

LASAÑA VEGETARIANA ④⑤

Con salsas caseras de tomate y bechamel

STARTERS

GARLIC PRAWNS ④

Grilled prawns, cooked in olive oil with garlic and mild chilli

MIXED CEVICHE ④

Variety of seafood, octopus, squid, fish and shrimp marinated in lemon and served with “pico de gallo”

SHRIMP CEVICHE ④

Marinated in lemon and served with “pico de gallo”

CLASSIC IBIZA SALAD

Potato and tuna salad with vegetables, egg, tomatoes and olive oil dressing

OCTOPUS SALAD ④

Served with vegetables, seasoned in lemon and olive oil

SHRIMP COCKTAIL

With onion, tomato, avocado and home made cocktail sauce

SHRIMP AGUACHILES ④

Marinated in a citrus chilli sauce

SOUPS

FISH SOUP ④

Fish broth served with brunoise vegetables

SOUP WITH EGG ④

Chicken leek soup, served with mixed vegetables and egg

CREAMY CORN SOUP ④⑤

With vegetables and potato

RICE SPECIALTIES

A BANDA RICE ④

Served with alioli sauce

FISH RICE ④

Served with fish from the Gulf of Mexico

SEA FOOD RICE ④

With shrimp, squid, clams and mussels

BLACK RICE ④

With squid ink and alioli sauce

VEGETABLE RICE ④

With seasonal vegetables

FISH AND SEAFOOD SPECIALTIES

FISH STEW ④

Fish from the Gulf of Mexico served with potatoes and grilled vegetables

FISH

AND SEAFOOD COMBO ④
Salmon, mahi mahi, tilapia, clam, mussels and shrimp with a citrus touch

COD PORTUGUESE STYLE ④

Baked cod served with potatoes and sautéed vegetables

OCTOPUS “FRITA” ④

Tender octopus with potatoes and vegetables

THE CHEF'S CORNER

BLUE CHEESE NEW YORK STEAK ④

New York steak served with vegetables and melted blue cheese sauce

VEGETARIAN LASAGNA ④⑤

Pasta layers with vegetables and our homemade pomodoro and white sauce

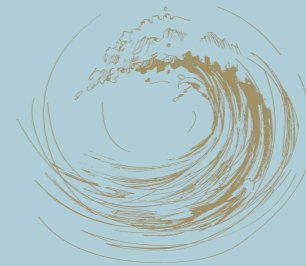
④ PLATILLO VEGETARIANO

⑤ PLATILLO LIBRE DE GLUTEN

④ VEGETARIAN DISH

④ GLUTEN FREE DISH

Consumir alimentos crudos puede presentar un riesgo para tu salud.
Eating raw food may pose a risk to your health.



POSEIDÓN