

## Moët & Chandon Ice Edition

served with red fruits, mint and lime

bottle 75,00

## The Food Bar Signature Gin and tonic

Gin Mare, Schweppes tonica,  
rosemary and basil

11,50

## Mai Tai

aged rum, amaretto, orange, pineapple,  
lime and angostura

8,50

## Aperol Spritz

aperol, prosecco, soda

7,50

## Daiquiri frozen

with strawberries: white rum, lime, sugar  
and fruit of choice 9,50

classic: white rum, lime and sugar  
8,50

### STARTERS FROM LAND AND SEA

<b>Cold yoghurt soup</b> cucumber, walnuts, lime, fresh herbs	7,50
<b>Tomato soup our way</b>	7,50
<b>Dim sum of 4 flavours, pork, chicken, beef, prawn</b> wasabi mayonnaise, soy sauce	12,50
<b>Beef carpaccio</b> black truffle mayonnaise, rocket and parmesan	14,50
<b>Prawns in panko</b> soy foam, wasabi mayonnaise	12,50
<b>Octopus</b> mirin, shallots, potato, black garlic alioli	14,50

### TARTAR

<b>Steak tartar</b> classic of beef tenderloin 14,75 / 24,75*	<b>Tuna tartar</b> poached egg, avocado and truffle 16,75 / 24,75*
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\*Served with chips and salad

### SALADS

<b>Classic Caesar</b> battered chicken, tomato, anchovies, parmesan, croutons	12,50
<b>Burrata salad</b> organic tomato, basil, olives	12,50
<b>Goat cheese salad</b> nuts, apple, tapenade and peperonata	12,75
<b>Quinoa</b> tabulé, mango, orange, avocado, tomato tartar	10,00
<b>Pumpkin from the oven with feta cheese</b> walnuts, tomato, raisins and rocket	10,00

### TO SHARE minimum 2 persons

<b>The Food Platter</b> Iberian ham, oysters, prawns, nigiri from sea-bass, sashimi, steak tartar	p.p.	29,50
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### OYSTERS

<b>Gillardeau No 1</b>	each	4,25
<b>Perlas de Valencia No 1</b>	each	4,00
<b>Oyster fin de claire</b>	each	3,50
<b>Oyster tasting</b> 2 perlas de Valencia, 2 Gillardeau, 2 fin de claire	6 pieces	23,50

### LOCAL SEAFOOD

<b>Mussels, fisherman- or Thai style</b>	12,50
<b>Clams with garlic, butter and coriander</b>	16,50

# THE FOOD BAR

## BY REPUBLIC ©

### FROM OUR LAND

<b>Angus beef premium hamburger</b>	250 gr.	14,50
<b>Man steak, bearnaise sauce</b> 36 days dry aged 200 gr.		24,50
<b>Lady steak, bearnaise sauce</b> 36 days dry aged 140 gr.		19,50
<b>The Food Bar steak, pepper sauce</b> 28 days dry aged 250 gr.		21,50
<b>Angus beef rib eye, chimichurri sauce</b> 36 days dry aged 300 gr.		28,50
<b>Iberian pork chop, low temperature cooked in its own gravy, red cabbage stew with fennel seeds, Granny Smith Chutney "Food Bar Style"</b>		19,50
<b>Shoulder of lamb, red wine sauce</b> slow-cooked		21,50
<b>Asparagus</b> poached egg, enoki, fresh truffle, potato puree, red wine sauce		19,50
<b>Peking duck, mandarin pancakes</b> crispy duck, hoisin sauce		19,75
<b>Chateaubriand 450 gr.</b> (min 2pers.) p.p.		29,50
prepared at the table, sauce to choose seasonal vegetables, rosemary potatoes, bearnaise sauce		

### FROM THE SEA

<b>Red tuna, yoghurt sauce, cucumber, garlic</b> from our sea crusted in four types of 4 pepper	200 gr.	18,50
<b>Fillet of salmon, saffron sauce</b> with herb crust and almonds	200 gr.	18,50
<b>Sea bass fillet fisherman style</b> clams, prawns, mussels, tomato, parsley		26,50
<b>Suquet "Foodbar-style" scallops, prawns, octopus</b>		22,50
<b>King prawns in garlic</b> garlic, lemon leaf, coriander, red onion, sweet chili	7 pcs.	16,50
<b>Lobster from the BBQ</b>	500 gr.	37,50
<b>Lobster fisherman style</b>	500 gr.	47,50
<b>King crab, boiled or grilled</b> served with 3 cold sauces	Price p.100 grs.	13,50

Allergen information available on request, please inform  
your waiter of any allergies or food intolerances

### OUT OF THE OVEN FROM OUR COAST

(whole fish or lobster)

<b>Whole sea-bass or sea-bream</b> in salt crust or fisherman style	price p. kilo	59,50
<b>Wild lobster fisherman style</b> from Ibiza coast	price p. kilo	110,00
<b>Original dutch sole*</b> a la meunière or grilled	(500 GR)	32,50

\* served with seasonal vegetables and potatoes in butter

### PERU / JAPAN

<b>Ceviche from salmon</b> coconut milk, peppers, lime	9,50
<b>Ceviche from sea-bass</b> mando, grapefruit, coriander and peppers	14,50
<b>Sashimi bowl</b> scallops, sea bass, salmon, tuna, fish eggs	21,50
<b>Supplement King crab, boiled or grilled</b> Price p.100 grs.	13,50
<b>Poke bowl - Hawaiian style sushi</b> with salmon, tuna or sea-bass and vegetables	19,50

### ITALY

<b>Spinach ravioli</b> ricotta, sage, butter, parmesan	14,50
<b>Risotto frutti di mare</b> with prawns, mussels, squid, clams	18,50
<b>Linguini frutti di mare</b> with prawns, mussels, squid, clams	18,50

### ORIENTAL

<b>Green Thai chicken curry</b> basmati rice, coriander and crispy vegetables	17,50
<b>Red Thai lamb curry</b> coriander, mango chutney, papadum	18,75
<b>Chicken satay</b> peanut sauce, prawn cracker, atjar tjampoer, green beans, sweet & sour	18,50

### PAN BAO

<b>Salmon</b> crunchy, fennel, tarragon, aioli, soy, ginger	17,50
<b>Chicken</b> crunchy, coriander, white cabbage tjampoer style, ginger, soy	17,50

### GARNISH

<b>French fries</b>	3,50
<b>Rosemary- and garlic potatoes</b>	3,50
<b>Potatoes in herb butter</b>	3,50
<b>Green salad</b>	4,50
<b>Seasonal vegetables with herb butter</b>	4,75