

MENU

AUTHENTIC ——— PIZZA



STARTERS

FOCACCIA 🌿	5.0
Pizza dough with rosemary and Ibiza sea salt	
+ Spicy sobrasada	2.0
ACCIUGHE MARINATE 🐟	6.0
Mediterranean anchovy fillets, marinated in oil · Chilli · Garlic · Parsley · Pepper	
GAZPACHO 🌿	8.0
Gazpacho with stracciatella · Bread croutons · Basil	
INSALATA 🌿	9.0
Fennel · Courgette · Mushrooms · Crushed pistachios and parmesan shavings · Citrus · Honey dressing	
BURRATA 🌿	10.0
Local burrata · Confit cherry tomatoes · Seasonal vegetables · Basil · Extra virgin olive oil · Ibiza sea salt · Pepper	

STARTER OF THE WEEK

Ask our team about the antipasto of the week

PIZZA

MARINARA 🐟	8.0
Tomato sauce · Anchovies · Capers · Oregano · Garlic oil	
+ Buffalo mozzarella	2.5
VEGANA 🌿	9.0
Tomato sauce · Mushrooms · Olives · Seasonal vegetables · Garlic oil	
+ Buffalo mozzarella	2.5
MARGHERITA 🌿	10.0
Tomato sauce · Fior di Latte · Buffalo mozzarella · Extra virgin olive oil · Basil	
PICCANTE 🌿 🍷	10.5
Tomato sauce · Smoked buffalo mozzarella · Confit cherry tomatoes · Chilli · Garlic oil · Oregano	
ZUCCHINA	11.0
Courgette cream · Fior di Latte · Iberian pancetta · Confit cherry tomatoes · Goat's cheese	
TONNO 🐟	11.0
Tomato sauce · Fior di Latte · Tuna · Taggiasca olives · Capers, Spring onion	
LA GIALLA 🌿	12.0
Yellow cherry tomato sauce · Buffalo mozzarella · Pecorino · Aubergine · Basil oil	
CAPRICCIOSA	12.0
Tomato sauce · Fior di Latte · Taggiasca olives · Cooked ham · Artichokes · Mushrooms	

PARMIGIANA 🌿	10.0
Fried aubergine · Tomato sauce · Mozzarella · Parmesan · Basil	
VITELLO TONNATO	12.0
Sliced veal · Tuna sauce · Capers · Rocket	
ANTIPASTO MISTO (MIN 2. PERS.)	12.0 p.p
Selection of antipasti served with focaccia	
- Vegetarian option	
POLPETTE	12.0
Homemade meatballs with tomato sauce · Pecorino · Basil	
TARTARE DI PESCE DEL GIORNO 🐟	15.0
Mediterranean fish tartare, marinated with shallot · Extra virgin olive oil · Lemon juice and zest · Wild fennel · Ibiza sea salt. Served on buffalo cream with toasted almonds	

IBIZENCA 🍷	13.0
Fior di Latte · Sobrasada · Spring onion · Goat's cheese · Honey	
PAZZI 🍷	13.0
Tomato sauce · Fior di Latte · Spicy salami · Gorgonzola · Rocket	
4 FORMAGGI 🌿	13.0
Fior di Latte · Goat's cheese · Gorgonzola · Smoked buffalo mozzarella · Rocket	
COTTO	13.0
Fior di Latte · Gorgonzola · Cooked ham · Mushrooms · Garlic oil	
BURRATA 🌿	14.0
Yellow cherry tomato sauce · Burrata · Confit cherry tomatoes · Homemade pesto · Basil	
SALSICCIA	15.0
Yellow cherry tomato sauce · Buffalo mozzarella · Leeks · Pecorino · Butifarra sausage	
TARTUFO	16.5
Fior di Latte · Balearic Mahón cheese · Truffle and mascarpone sauce · Mushrooms · Parma ham	

PIZZA OF THE WEEK

Ask our team about the pizza of the week

DO YOU HAVE ANY ALLERGIES? LET US KNOW

BEVANDE



SOFT DRINKS

WATER 0,75 LT.	4.0
COCA-COLA COCA-COLA ZERO	3.0
APPLE JUICE	3.0
FANTA Arancia	3.0
FANTA Lemon	3.0
SPRITE	3.0
NESTEA	3.8
GRAPEFRUIT SODA	3.5
GINGER BEER	3.5
BITTER KAS	3.5

COCKTAILS

SPRITZ	9.0
Aperol · Campari · Wine	
NEGRONI	10.0
SOUR Whiskey or Amaretto	10.0
MOSCOW MULE	10.0
Alcohol-free option available	
ESPRESSO MARTINI	10.0
PORNSTAR MARTINI	10.0
PALOMA	10.0
EASTERN STANDARD	10.0
BLOODY MARY	10.0
Alcohol-free option available	

LIQUEURS

HIERBAS IBICENCAS	3.2
FRÍGOLA	3.2
BAILEYS	4.0
LIMONCELLO	3.2
MELONCELLO	3.2
HERBAL ORUJO	3.2
JÄGERMEISTER	4.0

COFFEE & TEA

ESPRESSO	1.4
MACCHIATO	1.6
LATTE	2.0
CAPPUCCINO	2.8
AMERICANO	1.9
CARAJILLO	3.3
CAFÉ BOMBÓN	2.0
REVOLUTION TEA SELECTION	3.5
FRESH MINT	3.5
FRESH GINGER	3.5

BEERS ESTRELLA DAMM

MEDIUM DRAFT BEER	3.0
SMALL DRAFT BEER	2.5
ALHAMBRA	3.5
ICHNUSA	4.5
GLUTEN-FREE BEER	3.5
ALCOHOL-FREE BEER	3.0

DO YOU HAVE ANY ALLERGIES? LET US KNOW

DESSERT

CREMA CATALANA	4.0
LEMON & VANILLA ICE CREAM ...	4.0
CANNOLO SICILIANO	5.0
AFFOGATO	5.0
TIRAMISÙ	6.0

COULANT AL PISTACCHIO ...	6.0
SGROPPINO	8.0

DESSERT OF THE WEEK

Ask our team about the dessert of the week

LIQUEURS

HIERBAS IBICENCAS	3.2
FRÍGOLA	3.2
BAILEYS	4.0
LIMONCELLO	3.2

MELONCELLO	3.2
HERBAL ORUJO	3.2
JÄGERMEISTER	4.0

COCKTAILS

SPRITZ	9.0
Aperol · Campari · Wine	
NEGRONI	10.0
SOUR Whiskey or Amaretto	10.0
MOSCOW MULE	10.0
Alcohol-free option available	

ESPRESSO MARTINI	10.0
PORNSTAR MARTINI	10.0
PALOMA	10.0
EASTERN STANDARD	10.0
BLOODY MARY	10.0
Alcohol-free option available	

COFFEE & TEA

ESPRESSO	1.4
MACCHIATO	1.6
LATTE	2.0
CAPPUCCINO	2.8
AMERICANO	1.9

CARAJILLO	3.3
CAFÉ BOMBÓN	2.0
REVOLUTION TEA SELECTION	3.5
FRESH MINT	3.5
FRESH GINGER	3.5

DO YOU HAVE ANY ALLERGIES? LET US KNOW

VINI

WHITE WINE

Caballero de Olmedo Verdejo 2025 · Rueda, Spain · Verdejo

Cora 2025 · Loxarel · Penedès, Spain · Muscat de Alejandría, Xarel-lo

Chardonnay 2025, Pays d'Oc · Domaine Py · Pays d'Oc, France · Chardonnay

Lirondo Verdejo 2025 · Manuel Cantalapiedra · Castilla y León, Spain · Verdejo

Cala Iancu Bianco 2025 · Il Mortellito · Sicilia, Italy · Grillo, Catarratto



5.0 30.0

7.0 34.0

8.0 38.0

48.0

62.0

RED WINE

Crianza · Senda Galiana · Tempranillo, Mayzuelo y Graciano

Doble R 2023 · Bodega San Mamés · Ribera del Duero, Spain

Amaltea 2023 · Loxarel · Penedès, Spain · Garnacha, Syrah, Merlot

Cala Niuru Rosso 2023 · Il Mortellito · Sicilia, Italy · Frappato

Hellen Rosso 2021 · Valentina Passalacqua · Puglia, Italy · Nero di Troia



5.0 30.0

6.5 32.0

7.0 34.0

60.0

60.0

ROSÉ WINE

Baccus Rosé · Lacrima Baccus · Merlot 100%

Mali Rosé 2025 · Wineloveribiza & Usaghy Art · Ibiza / Mediterraneo, Spain · Garnacha, Garnacha Blanca



5.5 32.0

6.5 32.0

SPARKLING WINE

Lácrima Baccus Brut Reserva · Xarel-lo, Parellada y Macabeo

A Pel Espumoso Ancestral 2022 · Loxarel · Penedès, Spain · Xarel-lo



5.5 30.0

55.0

VINI

WHITE WINE



Caballero de Olmedo Verdejo 2025 · Rueda, Spain · Verdejo	5.0	30.0
Cora 2025 · Loxarel · Penedès, Spain · Muscat de Alejandría, Xarel-lo	7.0	34.0
Chardonnay 2025, Pays d'Oc · Domaine Py · Pays d'Oc, France · Chardonnay	8.0	38.0
Lirondo Verdejo 2025 · Manuel Cantalapiedra · Castilla y León, Spain · Verdejo		48.0
Cala Iancu Bianco 2025 · Il Mortellito · Sicilia, Italy · Grillo, Catarratto		62.0

RED WINE

Crianza · Senda Galiana · Tempranillo, Mayzuelo y Graciano	5.0	30.0
Doble R 2023 · Bodega San Mamés · Ribera del Duero, Spain	6.5	32.0
Amaltea 2023 · Loxarel · Penedès, Spain · Garnacha, Syrah, Merlot	7.0	34.0
Cala Niuru Rosso 2023 · Il Mortellito · Sicilia, Italy · Frappato		60.0
Hellen Rosso 2021 · Valentina Passalacqua · Puglia, Italy · Nero di Troia		60.0

ROSÉ WINE

Baccus Rosé · Lacrima Baccus · Merlot 100%	5.5	32.0
Mali Rosé 2025 · Wineloveribiza & Usaghy Art · Ibiza / Mediterraneo, Spain · Garnacha, Garnacha Blanca	6.5	32.0

SPARKLING WINE

Lácrima Baccus Brut Reserva · Xarel-lo, Parellada y Macabeo	5.5	30.0
A Pel Espumoso Ancestral 2022 · Loxarel · Penedès, Spain · Xarel-lo		55.0