

A black diamond-shaped graphic containing the restaurant's name and type. The background of the entire image is split: the left side is a vertical red wood-grain texture, and the right side is a repeating pattern of overlapping circles in black, white, and beige on a tan fabric-like background.

Corso

RESTAURANTE

You can't buy
happiness,
but you can
buy dessert
and that's
kind of the
same thing

POSTRES

Cheese cake de coco

Tarta de queso con frambuesa

Saquito de praliné (20 min)

Tiramisú 

Ravioli de frutas con crema de chocolate blanco

Mousse de chocolate con maracuyá

Pastel de mango con ganache de chocolate

Tarta de zanahoria con frosting de queso crema

Sugerencia del día

10 € cada uno

 Todos los postres menos el tiramisú contienen cereales con gluten.

Podemos adaptar algunos de ellos para ti.

También podemos prepararte algún postre fuera de carta.

Pregúntanos:)

DESSERTS ---

Coconut cheesecake

Raspberry cheesecake

Praline bag (20 min)

Tiramisu (🚫)

Fruit ravioli with white chocolate cream


Chocolate mousse with passion fruit

Mango cake with chocolate ganache

Carrot cake with cream cheese frosting

Suggestion of the day

10 € each

 All desserts except the tiramisu contain cereals with gluten.

We can adapt some of these dishes for you.

We can also prepare some dishes out of the menu.

Ask us :)

Nos haría especial ilusión que compartieras con nosotros tus vivencias en la isla etiquetándonos en tus redes sociales, utilizando **@ibizacorsohotel** y **@restaurantecorso** y nuestros hashtags **#IbizaCorso** y **#TasteofCorso**.

We would be especially excited if you shared your experiences on the island with us by tagging us on your social networks, using **@ibizacorsohotel** and **@restaurantecorso** and our hashtags **#IbizaCorso** and **#TasteofCorso**.

Corso

RESTAURANTE

Corso

RESTAURANTE