

# SWAYING WITH THE TIDE

*Discover Ibiza's legends by food*

*Seahorse Ibiza is where our story begins...  
Could you die of love?*





*Seahorse Ibiza Hits: Knowing each other*

**Andalusian gazpacho soup**

with crudités

€ 9.00

**Mixed fried fish**

anchovies, prawns, squid and hake

€ 21.00

**Caprese salad**

with buffalo mozzarella and Modena balsamic vinegar

€ 12.00

**Anchovies from the Cantabrian Sea**

with ciabatta-style bread

€ 9.00

**Beef carpaccio**

with rocket salad and Grana Padano Cheese

€ 11.00

**Braised octopus tentacle**

with parmentier potatoes and Sobrasada

€ 24.00

**Salmon tartar**

with avocado and toasted bread

€ 22.00

**An authentic Iberian platter**

ham, chorizo, sausage and Manchego cheese

accompanied by bread with tomato

€ 15.00

**Mussels with a white wine creamy sauce**

€ 16.00

**Fresh anchovies Andalusian style**

€ 12.00

**Grilled razors**

with garlic and parsley sauce

€ 14.00

**Shrimp salad**

with avocado, mango, tiger milk and tzatziki

€ 16.00

**Fresh asparagus salad**

with saffron all i oli, kumatu and coral leek

€ 14.00



*Our Synchronized Dance  
(min 2 people)*

**Vegetable paella**

€ 21.00 p.p.p

**Arroz ciego**

(rice with clams, prawns, cuttlefish and monkfish)

€ 28.00 p.p.p

**Arroz a banda**

(rice cooked in cuttlefish and prawns)

€ 28.00 p.p.p

**Fish & seafood rice**

€ 35.00 p.p.p

**Rice with lobster**

€ 35.00 p.p.p

*Where the magic happens: Mating ritual*

**Our Sea Star: Lobster**

with free-range eggs, Sobrasada and patata payesa  
(farmhouse-style fried potatoes)

€ 45.00

**Grilled sole**

with salad and roasted potatoes

€ 26.00

**Sea bream**

with a tricolor salad and baked potatoes

€ 24.00

**Oven-baked sea bass**

with sautéed vegetables or sautéed potato`s slices

€ 25.00

**Chicken from Ibiza**

with Grana Padano Cheese and a rocket salad with cherry tomatos

€ 21.00

**Beef Tomahawk**

with Ibizan-style potato garnish and Padrón peppers

€ 23.00 p.p (min 2 people)

**Duck magret**

cooked at low temperature with lemon grass, ginger  
and figs from the Balearic Islands

€ 19.00



*Seahorse Ibiza Sweetest: The offspring*

**Flaó**

(Mint cheesecake recipe from Ibiza)

€ 8.00

**A chocolate brownie**

served on white chocolate soup with ice-cream

€ 7.00

**A warm tarte-tatin**

with vanilla ice-cream

€ 8.00

**Fresh seasonal fruit**

with ice-cream

€ 8.00

**Pineapple carpaccio bloom**

with passion fruit and wild berries

€ 8.00

Remember to always ask  
for the Chef's recommendations



### *Tiny Seahorse · Kids Menu*

#### **MAINS**

Cheese and tomato macaroni

Chicken strips with chunky chips  
and BBQ sauce

A selection of homemade croquettes  
(ham, chicken and cheese)

Pizza Margherita

Fish and chips with tartare sauce

Grilled chicken breast with chunky chips

#### **DESSERTS**

Ice-cream (various flavours)

Fresh seasonal fruits.

Chocolate brownie

**12 € with one drink**