

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