

Dear Guest,
Welcome in our Bar & Restaurant.
All dishes are homemade,
created by our Chefs Giancarlo and Oscar,
with local organic products and
from our own vegetable garden.

Alexandre Narakas



BOUTIQUE EXPERIENCE



Good morning dear guest, inclusive in your breakfast

*1 Bottle of Xuxu flavored water
1 Fresh squeezed orange juice
1 Basket of bread and pastries
Home made jam & marmalade with butter
Coffee or tea (selection Mariage Frères)*

And please choose one of this option

English

*2 farm organic fresh eggs
Crispy bacon
Fried tomato with herbs*

or

Healthy

*Homemade granola
Seasonal fresh fruit salad
Greek yogurt with honey*

El Xuxu

*Home made pancakes
Fresh fruit salad
Flowery honey*

or

El Iberico

*Tomato on toasted bread
Ham York
Cheese omelette*

COFFEES ***Café Ibiza*** 100% arabica

<i>EXPRESSO</i>	<i>4,00 €</i>
<i>DOUBLE EXPRESSO</i>	<i>7,00 €</i>
<i>CAFFE LATTE</i>	<i>6,00 €</i>
<i>AMERICANO</i>	<i>4,00 €</i>
<i>CAPUCCINO</i>	<i>7,00 €</i>

Tea Mariage Frères Paris since 1854



MARCO POLO

Fragrant and fruity black tea

FRENCH BREAKFAST TEA

Black tea - Rich Mixture for morning

EARL GREY IMPERIAL

Perfumed in bergamot

CHANDERNAGOR

Black tea with imperial spices

FUJIYAMA

Precious green tea

CASABLANCA

Mint and bergamot orange

THE SUR LE NIL

Green tea with lemony & fruity taste

Extras

<i>2 farm organic fresh eggs</i>	<i>6,00 €</i>	<i>Cornflakes with milk</i>	<i>4,00 €</i>
<i>Seasonal fresh fruit salad</i>	<i>5,00 €</i>	<i>Homemade granola with milk</i>	<i>8,00 €</i>
<i>Hot chocolate milk</i>	<i>4,00 €</i>	<i>Homemade pancakes</i>	<i>8,00 €</i>
<i>Basquet of bread and pastries</i>	<i>8,00 €</i>	<i>Cheese and tomato omlette</i>	<i>7,00 €</i>
<i>Milk greek artisanal yogurt</i>	<i>3,00 €</i>		

Fresh juices

<i>HANGOVER CURE</i>	<i>Apple, carrot, cucumber, and ginger</i>	<i>12,00 €</i>
<i>ANTIOXIDANT</i>	<i>Pineapple, cucumber, and spinach</i>	<i>12,00 €</i>
<i>HANGOVER CURE</i>	<i>Banana, pineapple, melon and orange</i>	<i>12,00 €</i>
<i>MORNING BOMB</i>	<i>Banana, cacao, cinnamon and almond milk</i>	<i>12,00 €</i>

Breakfast Cocktails

<i>BLOODY MARY</i>	<i>Vodka, Worcestershire sauce, lemon and to.</i>	<i>15,00 €</i>
<i>MIMOSA</i>	<i>Fresh orange juice and Cava</i>	<i>15,00 €</i>
<i>BREAKFAST MARTINI</i>	<i>Dry gin, cointreau, lemon and marmalade</i>	<i>15,00 €</i>

Most of our products are organic and home made, 10% tax not included



BAR



SOFT DRINKS

Mineral Water 50 cl. Solan de Cabras	5,00 €
Sparkling Water 50 cl. San Pelegrino	5,00 €
Apple , orange , peach , pineapple juices	5,00 €
Coca Cola / Coca Cola zero	5,00 €
Fanta Orange / Fanta Lemon / Sprite	5,00 €
Tonic Thomas henry	5,00 €
Ginger Beer	6,00 €
Red Bull	7,00 €

COFFEES

Café Ibiza 100% arabica

Espresso	4,00 €
Double Espresso	7,00 €
Americano	4,00 €
Caffe Latte	6,00 €
Cappuccino	6,00 €

BEERS

Mahou	6,00 €
Heineken	6,00 €
Corona	7,00 €

FRESH JUICES

<i>GREEN SPASH</i>	<i>Apple, carrot, celery and ginger</i>	12,00 €
<i>ANTIOXIDANT</i>	<i>Pineapple, cucumber, and spinach</i>	12,00 €
<i>HANGOVER CURE</i>	<i>Banana, pineapple, melon and orange</i>	12,00 €
<i>MORNING BOMB</i>	<i>Banana, cacao, cinnamon and almond milk</i>	12,00 €

SMOOTHIES

POWER SMOOTHIE	Avocado, banana, blueberries almond milk and hon	12,00 €
STRAWBERRY VELVET	Strawberry, banana, greek yogurt and coconut mi	12,00 €
TROPICAL SMOOTHIE	Kiwi, orange, pineapple, melon and chia seeds	12,00 €

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COCKTAILS

Aperol Spritz	12,00 €
Aperol, cava Julio y Navines, sparkling water and a slice of orange	
Moscow mule	15,00 €
Vodka, lime, simple syrup and ginger beer	
Sex on Can Xuxu	15,00 €
Malibu, Strawberries, lime and lemonade	
Caipiroska / Fruit Caipiroska	15,00 €
Vodka, lime, sugar and soda / fruit to select + 1 €	
Mojito	15,00 €
Run dorado, sparkling water, lime juice, fresh mint and sugar	
Caipirinha / Fruit Caipirinha	15,00 €
Cachaça, lime, sugar and soda / fruit to select + 1 €	
Bloody Mary	15,00 €
Vodka, Worcestershire sauce, tomato juice and lemon juice	
Mimosa	15,00 €
Fresh orange juice top with Cava	
Strawberry Daiquiri	15,00 €
Rum, lime juice, simple syrup and strawberries	
Expresso Martini	15,00 €
Vodka, Kahlua and expresso	
Baltic spring punch	18,00 €
Cava, mature peach, rose syrup, lemon juice & sugar syrup	
Summer tropical Punch	18,00 €
Vodka, passion fruit, passion fruit syrup, pear & lemon juice	
Tanqueray Gin & Tonic	16,00 €
Gin Tanqueray, Tonic & grapefruit	
Hendricks Basil Smash	18,00 €
Gin Hendricks, basil, lemon, simple syrup	
Monkey 47 Gin & Tonic	20,00 €
Gin Monkey 47, Tonic, lime peel and sage	

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LIQUORS & SPIRITS



Whiskey

Jack daniels
Glenfiddich

12,00 €
15,00 €

Vodka

Aboslut
Belvedere

12,00 €
15,00 €

Rhum

Havana brown 7 anos
Diplomatico

12,00 €
15,00 €

Tequila

El Jimador
Sauza

12,00 €
15,00 €

Mezcal

Dos hombres
Gem & Bolt

8,00 €
12,00 €

Liquors

Kahlua
Baileys
Limoncello
Hierbas
Cointreau
Malibu
Pasoa
Peach snaps
Martini

15,00 €
14,00 €
15,00 €
14,00 €
15,00 €
15,00 €
15,00 €
12,00 €
12,00 €

Cognac

Hennessy VS
Hennessy VSOP

8,00 €
12,00 €

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WINE LIST

WHITE

Glass

Bottle

Vina zorzal chardonnay 2019

7,00 €

28,00 €

Light, fresh, aromatic wine. Fruity and flowery

Recommended with fish, vegetable, salads & pasta.

Bellori joven verdjo rueda 2018

9,00 €

32,00 €

Perfect acidity remember citric fruits.

Recommended summer fresh food, fish and white meat

Gorka Izaguirre Txacoli 2018

38,00 €

Zesty, fresh and aromatic wine, very floral with citrus white fruit.

Recommended for spicy & raw fish, and appetizers.

ROSE

Saint Sidoine, cotes de provence

8,00 €

34,00 €

Lovely fresh, dry style with soft strawberry fruit and honeysuckle.

Recommended for red meat with Mediterranean herbs and salads.

Aix, cote d'aix

9,00 €

44,00 €

Candied fruit (raspberry, grapefruit zest and small notes of red berries.)

Recommended for appetizers, salads, pasta, and especially with Fish.

Wispering Angel, cotes de provence

58,00 €

Fresh with vibrant cherry and red fruits precise & pure with peach aroma.

Recommended salads, mediteranean vegetables and especially red meats.

RED

Caliel robe 6 meses ribera del duero

8,00 €

34,00 €

Fresh, fruity aroma, with fine specks of toasted oak, very harmonious.

Recommended for curries, red meats & Tuna tartar.

Finca emperatriz, Rioja reserva 2014

44,00 €

It's a full mouth rioja complex and elegant

Recommended for red meat

CHAMPAGNE & CAVA

Cava julia y navines

9,00 €

32,00 €

Champagne Moet & Chandon

90,00 €

Champagne Ruinart

150,00 €



SHOTS BAR

Hierbas	6,00 €
Limoncello	6,00 €
Baby Guinness	8,00 €
Lemon Gin	8,00 €
Tequila	8,00 €
Mezcal	8,00 €
Vodka	8,00 €

BOTTLES

Included ten soft drinks

VODKA

Absolut	190,00 €
Belvedere	240,00 €

GIN

Tanqueray	190,00 €
Hendrick's	240,00 €

RUM

Havana Brown 7 anos	190,00 €
Diplomatico	240,00 €



LUNCH MENU

from 2 pm to 4 pm

COLD DISHES



Home made Tapenade with pica pica of foccacia.	6,00 €
Watermelon gazpacho, tomatoes, cucumber, red pepper, garlic and herbs.	12,00 €
Trio of dips, hummus, tapenade and beetroot cream with pica pica of foccacia.	18,00 €
Burrata di Puglia served with marinated mediteranean vegetables and pesto.	24,00 €
Beef Carpaccio with rocket and shavings of Parmesan dressed with truffles oil, olive oil and lemon.	25,00 €
Spanish Iberico ham served with nuts, toasted bread, and tomatoes.	32,00 €
Fresh Red Tuna tartar with mango, coriander, ginger and foccacia.	32,00 €

SALADS

Baby spinach salad with melon, feta, nuts, tomatoes, and balsamic dressing.	22,00 €
Greek feta cheese and black olives, dressed with olive oil and fresh thyme.	22,00 €
Goat cheese salad made of rocket, cherry Tomatoes, pine nuts, and a fried slice of goat cheese with a touch of honey.	22,00 €
Tuna salad with chickpeas, raisins, coriander, pine nuts, pumpkin nuts, chestnuts and cherry tomatoes.	25,00 €

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MAIN COURSES

Home made pasta with freshly made tomato sauce, basil and a touch of chilli with Parmesan shavings or home made pesto sauce.	28,00 €
Red tuna tataki served with japanese seaweed, mediteranean polenta with mango radish.	34,00 €
Xuxu home made burger (180 gr), caramelized onions, edam cheese marinated cherry tomatooes, and rocket salad, with tartare sauce.	30,00 €
Payés Chicken thigh, low temerature cooking process served with sea grilled mediteranean vegetables.	30,00 €
Crispy seared cervina fish served with a flavoured basmati rice and a mix of vegetables.	28,00 €

DESSERTS

Large fresh seasonal fruit plate with an ice cream of your choice.	18,00 €
Home made lemongrass panacotta dressed with red berries.	15,00 €
French apple tarte tatin served with vanilla ice cream.	15,00 €
Artisan sorbets and Ice cream, please ask for our suggestion.	12,00 €
Lime sorbet, with lemon meringue cocktail	18,00 €

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Dinner Menu

from 8:30 pm to 10:30 pm



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MINI BAR



SNACKS

SAVORY

PRINGLES	3,00 €
FRIED ALMONDS 130 GR.	5,00 €
IRANIAN PISTACHIOS 150 GR.	6,00 €
CASHEW NUTS 140 GR.	6,00 €

SWEET

CHOCOLATE BAR "SNICKERS"	3,00 €
"M&M'S PEANUTS" 45 GR.	3,00 €
TWIX 50 GR.	3,00 €
KIT KAT	3,00 €
COFFEE CAPSULE BOX	6,00 €

SPRAY ANTI MOSQUITO	7,00 €
HYDROALCOHOLIC GEL	5,00 €



DRINKS

NON ALCOHOLIC

WATER SANPELLEGRINO 25CL.	4,00 €
CARDBOARD WATER 50CL.	3,00 €
FANTA LEMON / ORANGE / SPRITE / TONIC	5,00 €
ORANGE / PINEAPPLE JUICE / APPLE / PEACH	5,00 €
COCA COLA / COCA ZERO	5,00 €
RED BULL	6,00 €

WITH ALCOHOL

MAHOU	5,00 €
HEINEKEN	6,00 €
CORONITA	7,00 €
MINI HIERBAS IBICENCAS	9,00 €
MINI LIMONCELLO	9,00 €
MINI JACK DANIEL'S	9,00 €
MINI BOMBAY SAPHIRE	9,00 €
MINI VODKA BELVÉDÈRE	13,00 €
MINI HAVANA RUM ANEJO	13,00 €
MOET ET CHANDON ROSÉ 20CL	30,00 €

10% tax not included.

