



SALADS

Chicken salad.	13,00
Lettuce, chicken breast, sweetcorn, apple, pineapple and cocktail sauce	
Goat cheese salad.	13,50
Bacon, chopped almonds, roasted peppers, corn, Modena vinaigrette and honey	
Vegetarian salad	12,50
Lettuce, tomato, maize, sunflower seeds, pumpkin, carrot, onion and roasted artichoke	

RATIONS AND STARTERS TO SHARE

Homemade spicy "bravas" potatoes	8,50
Chicken curry and rice.	9,80
Chicken wings with BBQ sauce	9,50
"Fisherman's" clams pan	14,50
Mussels fisherman's style.	16,00
Grilled prawns with minced garlic and parsley (6 pieces).	16,50
"Puntillitas" (baby squids) Andalusian style	11,20
Squids Andalusian style.	11,50
Coconut curry tuna.	11,50
Grilled goat's cheese in sesame batter on jacket potato with red pepper preserve	9,00
Crispy stuffed with lamb and aubergine with yoghurt sauce	10,50
Fry pan fried eggs with spanish cured ham and chips	11,50
Ham croquettes.	9,30
Blue cheese and walnut croquettes	9,30

"LA VILLA" SHARING PLATTERS

Min. 2 pers.

FISHERMAN'S PLATTER 20,50 Price per person

- "Puntillitas" (baby squids) Andalusian style
- Prawns Andalusian style
- Coconut curry tuna
- Squids Andalusian style
- Clams fisherman's style
- "Patatas bravas" (potatoes with spicy sauce)

MEAT PLATTE 19,50 Price per person

- Beef and vegetable meatballs
- Chicken curry and rice
- Homemade roast ham "Flamenquín"
- Spanish cured ham croquettes
- "Patatas bravas" (potatoes with spicy sauce)

RICE AND PAELLAS

PAELLAS ***Minimum 2 people. / We serve paellas to take away**

Mixed paella Price per person	22,00
Heavy stock, minced meat, chicken, lean pork, prawns, mussels, cuttlefish and crab legs.	
Paella or fideuá (noodle paella) with fish Price per person	26,50
Fish stock, Ibicencan mince, cuttlefish, prawns, crab legs, mussels and fish.	
"A banda" rice Price per person	20,00
Fish broth, chopped from Ibiza, cuttlefish and peeled prawns	
Black rice.	21,00
"A banda" rice with squid ink	
Paella "ciega" (boneless).	23,00
With mussel meat, cuttlefish, peeled prawns and chicken	
Vegetable paella.	19,00
Mellow rice "encallats"	
"Arroz de matanzas" (typical brothy rice with pork, chicken and wild mushrooms)	19,50
Chicken broth, lean pork, chicken, Ibicencan minced meat and "rovellones" wild mushrooms	
Mellow rice with wild mushrooms	20,50
Fish broth, wild mushrooms, diced cuttlefish, peeled prawns and Ibiza dressing	

MEAT

*All meats are accompanied by side dishes

Grilled chicken breast.	14,00
Chicken curry and rice.	15,00
Grilled sirloin steak.	24,00
Grilled medallions of pork fillet	18,00
Whole beef burger (170g)	14,50
Roasted shoulder of lamb.	23,00
sauces: pepper, mushroom and Roquefort sauces 2,50	

HOMEMADE HAMBURGERS

Whole beef	14,50
Ibicencan lamb burger with Ibicencan cheese, philadelphia sauce with figs and onion	16,50
Chicken with gherkins, Edam cheese, tomato and BBQ sauce.	14,50
Iberian secret (pork steak) With caramelized apple, onion, cheese and yogurt sauce	15,50

FISH

Squid Andalusian style with garnish	18,50
Ibizan cuttlefish "Frita" (fried cuttlefish)	21,00
Grilled sole and garnishing	19,00

Bread with aioli and table service (per person) 1,60



WINES FROM THE LAND OF IBIZA



Blanco Can Maymó	24,00
Can Bassó blanco, Ibizkus V.T. Ibiza	24,00
Can Bassó tinto, Ibizkus V.T. Ibiza	24,00
Tinto Tradición Can Maymó	24,00

RED WINES

Nuviana tinto, Tempranillo (D.O. Valle del Cinca)	18,00
López de Haro, Tempranillo (Crianza D.O. Rioja)	20,00
Cune crianza, (Crianza D.O. Rioja).	23,00
Coto crianza, (Crianza D.O. Rioja)	21,00
Portia Roble (D.O. Ribera del Duero, Barrica 6 meses)	23,00
Viña Pomal (Crianza, D.O. Rioja).	22,00
Callejo crianza, (D.O. Ribera del Duero)	35,00
Luis Cañas (Crianza, D.O. Rioja)	31,00

WHITE WINES

Nuviana, Chardonnay (D.O. Valle de Cinca)	18,00
Sumarroca, Chardonnay, Parellada, Moscatell (D.O. Penedés).	21,00
Blanc Pescador, vino de aguja, Macabeo, Parellada, Xarel·lo	19,00
Viña Sol, Parellada (D.O. Penedés).	22,00
Terras Gauda, Albariño (D.O. Rías Baixas)	31,00
Vega de la Reina, verdejo (D.O. Rueda)	21,00

ROSÉ WINES

Torres de Casta, garnacha y mazuelo (D.O. Penedés)	20,00
Nuviana, Cabernet Sauvignon y Tempranillo (Valle del Cinca)	18,00

CAVAS

Sumarroca brut reserva	26,00
Roger de Flor	19,00

SANGRÍAS

Sangría de 1L	18,00
Sangría de 1,5L	23,00
Sangría Cava 1L.	21,00
Sangría Cava 1,5L.	26,00



DESSERTS

Homemade Greixonera	5,50
Lemon sorbet	5,00
"Flan" (cream pudding).	5,00
Profiteroles	5,50
Coulant de chocolate	6,50
Sacher	6,50
Flaó (typical ibicencan cheesecake)	6,50

CHILDREN'S DISHES

Chicken breast and chips.	10,50
Spaghetti bolognese.	10,00
Chicken escalope and chips	10,50

La Villa Portmany

