

CBbC MARINA STA EULALIA

MENÚ

ENTRANTES / STARTERS

Croquetas melosas de jamón ibérico

Creamy croquettes filled with iberian ham 🍷 🍷

Ceviche de corvina y gamba roja

Croaker and red prawn ceviche 🐟 🌿

Terrina de foie ahumada con kikos, mermelada de tomate, jengibre y vainilla

Smoked foie terrine with toasted maize, tomato, ginger and vanilla 🍷 🍷

Pulpo a la brasa con puré de boniato, gel de sobrasada e higos y mango

Barbecued octopus with sweet potato puree, figs, 'sobrasada' gel and mango 🍷

Tiradito de atún rojo con naranja, rabanitos, pistachos y vinagreta de lima y soja

Bluefin tuna "tiradito" with orange, radish, pistachios and lime and soy vinaigrette 🍷 🍷 🌿

Vieiras a la plancha con manzana asada, salsa de coco y curry rojo

Grilled scallops with baked apple, coconut sauce and red curry 🌿 🌿 🐟

ENSALADAS / SALADS

Ensalada de burrata con tomates semisecos, vinagreta de piñones y brotes tiernos

Burrata, semi-dried tomatoes and baby leaf salad with pine-nut vinaigrette

Ensalada Cesar

Cesar salad 🍷 🍷 🍷 🍷

Ensalada thay de papaya verde, lima, menta, y cacahuetes

Thai green papaya salad with lime, mint and peanuts 🍷 🍷 🌿

Ensalada de frutas y bogavante y chatka con vinagreta de frambuesa

Lobster and chatka king crab fruit salad with raspberry vinaigrette 🍷

PASTA / FRESH PASTA

Ñoquis con salsa de boletus, scamorza affumicata, jamón ibérico y foie

Gnocchi with boletus sauce, scamorza affumicata, Iberian ham and foie   

Espagueti frutti di mare


Spaghetti frutti di mare   

VEGETARIANO / VEGETARIAN

Fideos de arroz al curry rojo con verduras y cacahuetes

Thai red curry rice noodles with vegetables and peanuts 

Parrilla de verduras y escalivada con tofu, romero y vinagreta de pistacho

Grilled vegetables and 'escalivada' (roasted aubergine, peppers, onion and tomato) with tofu, rosemary and pistachio vinaigrette 

ARROCES / RICES

Mín. 2 pers.- Precio por pers. / 2 people min. - Price per pers.

Arroz negro

Black rice, cooked in squid ink with Mediterranean fish and seafood    

Arroz ciego

Rice with boneless  

Paella de pescado y marisco

Fish and seafood paella   

Fideuá de pescado y marisco

Fish and seafood fideuá pasta   

Arroz de bogavante

Rice with lobster   

Caldoso de bogavante

Brothy rice with lobster  

Bullit de peix con arroz a banda

Bullit de peix fish stew served with "a banda" rice, cooked in fish stock  



PESCADO FRESCO / FRESH FISH

Calamares con espinacas, parmesano , crema agria y ali oli de bullit

Calamari with spinach, parmesan, sour cream and bullit alioli 🍷 🌿

Lubina a la sal con hierbas y cítricos, salsa tártara, patatas

Salt-baked sea bass of herbs and citrus fruit, with tartar sauce and potatoes 🐟 🍷 🌿

Rape a la plancha con panceta ibérica, salsa de naranja y verduritas con polvo de aceituna negra

Grilled monkfish with Iberian pancetta, orange sauce and baby vegetables with black olive dust 🐟 🍷 🌿

NUESTRO VIVERO / OUR FISH TANK

Langosta mediterránea

Mediterranean lobster 🐞

Bogavante Nacional

Blue lobster 🐞

Cigala Ibicenca

Freshly caught local scampi 🐞

Langosta salteada Ibicenca con patata roja y huevos estrellados

Local sautéed lobster served with red potatoes and fried eggs 🐞

Selección especial de nuestro chef de pescado fresco de temporada cocinado "al gusto".
Our chef's selection of fresh seasonal fish cooking "as you wish".

CARNES / MEATS

Pollo pages relleno de mar y montaña con shiitake, hoisin y verduritas

Surf-and-turf free-range chicken with shiitake mushrooms, hoisin sauce and baby vegetables 🌿

Pechuga de pato con salsa de cerezas, pure de chirivia, vainilla y su jugo

Duck breast in cherry sauce, parsnip puree, vanilla and its juices 🍷

Carre de cordero a baja temperatura con patata confitada y salsa de oporto y chocolate

Low-temperature rack of lamb with potato confit and port and chocolate sauce 🍷

Solomillo de ternera al josper con crema de plátano asado, yuca y chalotas glaseadas y puré de limón ibicenco.

Josper beef sirlon fillet with roasted banana cream, glazed yuca and shallots and Ibizan lemon puree 🌿 🍷

Tomahawk con puré de patata y ajos confitados, hinojo y mojo verde

Tomahawk rib-eye with potato puree and garlic confit, fennel and green mojo sauce 🌿 🍷 🍷

POSTRES / DESSERTS

Sopa de vino y rosas con helado de violeta

Wine and rose soup with violet ice cream 🍷 🍇

Postre la Marina

La Marina dessert 🍷 🍇 🍌

Torrija de hierbas con crema inglesa de albahaca y helado de curry

Herb 'torrija' bread pudding with basil custard and curry ice cream 🍷 🍇 🍌

Royal de kalamansi con helado de lima

Calamansi Royale with lime ice cream 🍷 🍇 🍌 🍋

Suflé Alaska 2.0

Baked Alaska 2.0 🍷 🍇 🍌 🍋 🍌

MENU NIÑOS / CHILDREN'S MENU

Espaguetis con salsa tomate y queso

Spaghetti with tomato sauce and cheese 🍷 🍌

Pechuga de pollo pagés a la plancha con patatas fritas

Grilled free-range chicken breast with French fries

Filete de rape a la plancha con arroz

Grilled monkfish fillet with rice 🐟

ACOMPAÑAMIENTOS / ACCOMPANIMENTS

Pan, aceitunas y allioli

Bread, olives and allioli 🍷 🍌





REFRESCOS / SOFT DRINKS

Agua sin gas

Still water

Agua con gas

Sparkling water

Agua con gas grande

Large sparkling water

Coca-Cola / zero / light / Fanta / Sprite

Coca-Cola / Coca-Cola Zero / Coca-Cola Light / Fanta / Sprite

Nestea / Aquarius / Tónica

Nestea / Aquarius / tonic water

Red Bull

Red Bull

Bitter

Bitter

Zumo de fruta - Manzana / melocotón / piña / naranja

Fruit juice - Apple / peach / pineapple / orange

CERVEZAS / BEERS 🍷

Caña

Glass of draft beer

Jarra

Jug of draft beer

Corona

Corona beer

Shandy

Shandy

Estrella Damm

Estrella Damm beer

Cerveza sin alcohol 0,0

Non-alcoholic beer

Inedit

Inedit beer

Voll Damm

Voll Damm beer

APERITIVOS / APERITIF

Vermouth blanco / seco / rojo

White / Dry / Red vermouth

Campari

Ricard

Pernod

Aperol

Fino

LICORES / LIQUORS

Limoncello

Amaretto

Cointreau

Baileys

Tia María

Frangelico

Saint Germain

Hierbas ibicenca

Pacharan

Grand Marnier

DIGESTIVOS / DIGESTIVE

Cognac Hennessy

Cognac Courvoisier

Brandy Carlos III

Brandy Duque d'Alba

Grappa Libarna

Jaegermeister

Fernet branca

Carlos I



GINEBRAS / GIN



MASTER'S GIN España / Spain
Servida con twist de lima y enebro
Served with lime twist and juniper



TANQUERAY Reino Unido / UK
Servida con twist de lima y twist de limón
Served with lime twist and lemon twist



TANQUERAY N° TEN Reino Unido / UK
Servida con twist de lima y twist de limón
Served with lime twist and lemon twist



G'VINE Francia / France
Servida con láminas de uva
Served with grape slice



HENDRICK'S Escocia / Scotland
Servida con lámina de pepino y lima
Served with cucumber slice and lime



GIN MARE España / Spain
Servida con mango y pimienta
Served with mango and pepper



MONKEY 47 Alemania / Germany
Servida con twist de lima, twist de naranja y St. Germain
Served with lime twist, orange twist, vanilla and St. Germain



-ISH Reino Unido / UK
Servida con frutos rojos y lima
Served with red fruits and lime



BROCKMAN'S Reino Unido / UK
Servida con frambuesa y arándanos
Served with raspberry and blueberries



BULLDOG Reino Unido / UK
Servida con twist de limón y twist de pomelo
Served with lemon twist and grapefruit twist



THE LONDON N° 1 Reino Unido / UK
Servida con twist de limón y pimienta rosa
Served with lemon twist and pink pepper



MOMBASA Reino Unido / UK
Servida con twist de naranja y angostura
Served with orange twist and angosture



BOMBAY SAPPHIRE Reino Unido / UK
Servida con twist de lima y twist de naranja
Served with lime twist and orange twist



JINZU Reino Unido / UK
Servida con cilandro y twist de lima
Served with cilandro and lime twist



SEAGRAM'S Estados Unidos / USA
Servida con twist de limón, twist de naranja
Served with lemon twist, orange twist

WHISK Y BOURBON / WHISKY AND BOURBON

JB

Ballantines

Four Rouses

Johnnie Walker red

Johnnie Walker black

Johnnie Walker gold

Cardhu

Bulleit bourbon

Mc Callan 12 años

VODKA / VODKA

Moskovskay

Smirnoff

Absolut

Ciroc

Belvedere

Grey Goose

RON / RUM

Negrta

Barceló platinumium

Cacique

Barceló añejo

Captain Morgan

Brugal añejo

Matusalem Gran Reserva

Zacapa 23

Zacapa XO





TEQUILA Y MEZCAL / *TEQUILA AND MEZCAL*

Tequila Don Julio blanco

Tequila Don Julio reposado

Tequila Don Julio 1942

Montelobos mezcal

Tequila Patrón silver

Tequila Patrón reposado

Tequila Patrón añejo