

## SUNDAYS AT BEACHOUSE

Guest List only. Enquire within.



HEAD CHEF SEBASTIAN NICOLETTI

## COCKTAILS

Please ask your waiter for our specialty cocktail menu  
and for their recommendations from our selection.

## ANTIPASTI

Montanarina *Fried pizza dough, a classic southern Italian dish with tomato coulis and parmesan* 14

Nonna's parmiggiana di melanzane *the Sicilian thousand layers aubergine with tomato sauce and melted 12 month old parmesan* 19

Burrata *Whole Italian burrata served with marinated artichokes, confit olives, roasted cherry tomatoes and fried capers* 22

Octopus carpaccio *Served with brunoise vegetables and lemon oil* 22

Insalata di branzino *Sea bream fillet marinated in citrus, coriander, chilli and basil* 24

Goujons of Dover sole *gently fried and served with our homemade tartare sauce* 24

Seabream tartare *hand cut, super fresh with Sicilian condiments* 22

Vitello tonnato *thinly sliced veal with tuna sauce, BEACHOUSE style* 22

Tartare de Manzo *Italian style beef tartare with horseradish, hazelnuts and crunchy capers* 25

Jamon Iberico de Bellota *From Extremadura, hand-cut. Intense red, balanced, with acorn and field hints* 42

## PIZZA

Our tomato base uses the best local organic Ibicenco tomatoes

Focaccia *with olive oil, rosemary and Maldon salt* 10

Margherita *with bufala mozzarella* 16

Funghi *assorted wild mushrooms, pecorino cheese, oregano and truffle oil* 19

Tonno *Tuna with caramelized onions, chilli and rocket* 18

Diavola *sun-dried Ibicenco tomatoes, spicy salami and chilli oil* 18

Perfetta *Parma ham, cherry tomato, rocket and parmesan* 20

Napoletana *with anchovies, mozzarella, black olives and fresh basil* 18

Crudaiola *pizza bianca. With Parma ham, fresh tomatoes and rocket* 18

Quattro formaggi *pizza bianca. Our classic version of four Italian cheeses* 16

Sicilia *with spinach and ragu Italian sausage* 18

## WINE

Ask your waiter to guide you through our carefully selected wine list.  
Perfect when paired with your meal or to be enjoyed by themselves.

## INSALATE

Greens and ricotta *fava beans, green peas, French beans, asparagus, with Sicilian ricotta* 18

Three quinoa salad *with fresh spinach, tomato cherry, cucumber, pea sprouts, pomegranate, pumpkin seeds and balsamic vinaigrette* 18

Tuscan tomato salad *selection of tomato, red onion, basil and a touch of anchovies & capers* 18

Beetroot salad *with grated ricota, asparagus, broccoli, pistachios and hazelnut vinagrette* 20

Seafood salad *mixed marinated seafood with parsley, carrots, zucchini and celery* 24

Pasta salad with marinated prawns *with fregola, original pasta of Sardegna with radicchio and pistachio* 24

Chicken salad *mixed fresh leaves with marinated chicken served with Taggiasca olives, croutones sautéed in fresh thyme and balsamic vinaigrette* 22

## PRIMI

Summer risotto *with fava beans, peas, green beans, asparagus and spring onions* 19

Risotto milanese with ossobuco *Saffron risotto and braised bone marrow* 25

Gnocchi with cherry tomato *served with fresh burrata and basil* 19

Cavatelli alla puttanesca *with anchovies and olives* 20

Spinach ricotta ravioli *with butter, sage and roasted pine nuts* 24

Tagliatelle alla ragu bolognese *One of the most classic Italian cuisines* 21

Spaghettoni bottarga *with Italian bottarga, salmon roe and fresh chilli* 32

Linguine vongole *(for 2) Delicious* 52

Lobster linguine *(for 2) a whole lobster out of the shell in our tomato sauce with a dash of fresh chilli* 72

## SECONDI

Orata en acqua pazza *Seabream fillet cooked with cherry tomato and basil served with mash potato* 28

Whole seabass papillotte *(for 2) Wrapped in carta fata with olive, basil and capers with seasonal vegetables* 75

Cod with a black olive crust *served with baby potato salad and rocket* 27

Salmoriglio turbot *with pumpkin puree, coriander, chilli, cabbage salad, pomegranate and fennel* 32

BEACHOUSE burger *A classic prepared with Santa Gertrudis farm meat, Cheddar cheese, pesto, tomato, rocket, red onion and pickle & served with fries. Our burger can be ordered with spelt bread* 22

Rotisserie country farm chicken *(for 2) slow roasted in Italian herbs served with potatoes* 46

Cotoletta alla milanese *(for 2) veal milanese served with green salad, raw beetroot and tomato coulis* 70

Beef tagliata *New York strip with Jersey Royal potatoes* 32

Roasted lamb shoulder *(for 2) slow roasted for 7 hours and served with rosemary potatoes and garlic* 54

## CONTORNI

Rocket and parmesan 10

Mixed salad 8

Spinach *slightly sautéed in butter* 8

Broccoli *with chilli* 10

Jersey Royal potatoes *sautéed in butter and parsley* 11

Pan con tomate 8

Mashed potato *12 / with truffle* 15

French fries 8

## SPECIALS BOARD

Ask your waiter for our specials.

## VAT INCLUDED

ALLERGEN INFORMATION AVAILABLE ON REQUEST  
PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR  
FOOD INTOLERANCES

BEACHOUSE has added €1 to your bill as a donation to the Ibiza Preservation Fund, an organisation committed to the long term preservation of this wonderful island. We are working with this organisation to help raise much needed money for a range of environmental initiatives. If you do not agree then please tell your waiter, who will have the donation removed. Otherwise a charge will be placed automatically. 100% of all monies donated is given directly to the Ibiza Preservation Fund. We thank you for your support.