

DAY MENU 12.00 - 17.00

Also open for breakfast (10.00 - 12.00) and at night (18.30 - 1.00)

PLAZA DEL SOL

RESTAURANTE - DALT VILA IBIZA



MEDITERRANEAN CUISINE

- COCKTAILS -

- NEGRONI 14.00
- CLASSIC MOJITO 14.00
- SPECIAL MOJITO 15.00
with strawberry, maracuya or melon
- CAIPIRIÑA 14.00
- CAIPIROSKA 14.00
- FROZEN DAIQUIRI 14.00
- FROZEN DAIQUIRI 15.00
with strawberry
- BLOODY MARY 14.00
vodka, tomato juice, lime, tabasco,
 Worcestershire sauce and celery salt
- APEROL SPRITZ 14.00
aperol, cava and soda
- MAI TAI 14.00
rum, cointreau, grenadine and natural juices
- MOSCOW MULE 15.00
vodka, gingerbeer and lime
- SPICY MARGARITA 15.00
- LIMONCELLO SPRITZ 14.00
limoncello, cava and soda
- EXPRESSO MARTINI 15.00
coffee, vodka and kalhua

- SANGRIA -

- RED WINE SANGRIA
(medium 20.00 - large 28.00 - glass 12.00)
- WHITE WINE SANGRIA
(medium 20.00 - large 28.00 - glass 12.00)
- CAVA SANGRIA
(medium 25.00 - large 35.00 - glass 14.00)

- FRUIT / JUICES -

- ORANGE 6.00
- APPLE 6.00
- LEMON 6.00
- SALINAS 8.50
orange, apple, carrot
- DALT VILA 8.50
strawberry, orange, mango, mint
- BRASILERO 8.50
pineapple, mint
- TANIT 8.50
strawberry, banana, orange

- LEMONADE -

GLASS 8.00 - 1 LITER 14.00 - 1,5 LITER 18.00

OUR SALADS

- Farm salad
quinoa, pico de gallo, avocado, mozzarella balls
radish cherry tomato and kimchi mayonnaise 20.00
 - Caesar salad
mezclum, roast chicken, croutons, Parmesan cheese
and Caesar sauce 22.00
 - Sun Salad green lettuce with toppings
«de la casa», salmon, fresh cheese, avocado, tomatoes,
and Passion fruit vinaigrette 22.00
 - Milkmaid salad
burrata, tomato assortment, guacamole, arugula
and dried tomato oil.....22.00
- (v) = vegetarian dish

TAPAS

- Basket of different breads 4.00
- Olives 4.50
- Bread with homemade alioli..... 4.50
- Tumaca bread: bread with tomato 9.00
- Hummus of beet
pita bread and pickled vegetables 12.50
- Tomato gazpacho
with mozzarella pearls and toasted bread 16.00
- Spicy fried potatoes 12.00
- Padrón peppers 12.00
- Chicken wings Kamikaze 15.00
- Homemade iberian ham croquettes (8 un.) 15.00
- Empanadas (pies) Argentina Tuna, escalibada,
chicken bacon & mushrooms, ham & cheese 22.00
- Iberian ham table Cebo 50%
(knife cut) with toasts and prepared tomato 24.00
- Galician octopus 25.00
- Russian salad with crystal bread..... 14.00
- Fried squids
in chickpea flour with citrus sauce 18.00
- Rock mussels on Jospet*
in our tomato and basil sauce.....20.00
- Melted Provolone
melted with tomato with toasts and
aromatic herbs 18.00

SANDWICHES DE LA PLAZA

- Roasted vegetables
carrot, tomato, lettuce, avocado, mayonnaise
in seed bread..... 15.00
- Pulled Pork in brioche bread, red onion and lime 17.00
- Fried squid in black bread and citrus mayonnaise ..18.00

PIZZAS

- Burrata, fresh tomato and basil 24.00
- Serrano ham, arugula, cherry tomato 22.00
- The Garden
mushrooms, dried tomatoes, mozzarella
and basil 20.00

BURGERS

- Beef Homemade ketchup, provolone cheese
caramelized onion and fresh lettuce 24.00
- Vegan burger vegan cheese, fresh tomato,
caramelized onion and fresh lettuce 22.00
- Lobster roll burger
(80g) with lobster salad 35.00

MAIN COURSES

- Paella with monkfish, prawns and scallops
(minimum 2 persons)price pp: 32.00
- Sea bream with vegetables,
potatoes and aromatic oil from the island.....29.00
- Red tuna on tabbouleh and gremolata sauc ... 35.00
- Black Angus sirloin
with mashed potatoes.....33.00
- Chicken «Picantón» at low temperature,
pickled shiitakes and sweet potato puree..... 27.00

- DESSERTS -

- * BANOFFEE CAKE 10.00
- * HOMEMADE CHEESECAKE 10.00
- * THIN APPLE PIE WITH
VANILLA ICE CREAM 10.00
- * DARK CHOCOLATE BROWNIE
WITH PASSION FRUIT AND
VANILLA ICE CREAM 10.00
- * SEASONAL FRUIT PLATTER 14.00

Consult our team to know more about the allergens
of our menu