

NIGHT MENU 18.30 - 1.00

Also open for breakfast (10.00 - 12.00) and lunch (12.00 - 17.00)

PLAZA DEL SOL

RESTAURANTE - DALT VILA IBIZA



MEDITERRANEAN CUISINE

- COCKTAILS -

- NEGRONI 14.00
- CLASSIC MOJITO 14.00
- CAIPIRIÑA 14.00
- CAIPIROSKA 14.00
- SPECIAL MOJITO 15.00
with strawberry, maracuya or melon
- FROZEN DAIQUIRI 14.00 (w/ strawberry 15.00)
- LIMONCELLO SPRITZ 14.00
limoncello, cava and soda
- EXPRESSO MARTINI 15.00
coffee, vodka and kalhua
- 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

- 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)

STARTERS

We suggest that groups of 6 or more people, for starters, limit your choices to a maximum of 4 different starters for better service. Also, if you just want a main course, no prior starter, the waiting time can sometimes be longer.

- HOMEMADE HAM CROQUETTES (8 un.)..... 15.00
- ROASTED EGGPLANT
aromatic yogurt, tomato and dried fruit 18.00
- MUSSELS ON CHARCOAL
with sobrassada sauce and basil 22.00
- MARINATED ANCHOVIES
on cold vegetable soup and ratatouille 22.00
- FRIED SQUIDS in chickpea flour with
citrus sauce 24.00
- IBERIAN HAM PLATE
50% Bellota (knife cut),
with toasts and spiced tomato 34.00
- RIPE BEEF CARPACCIO
arugula, parmesan
and truffle mayonnaise 24.00
- RED TUNA TARTARE
Kimchi mayonnaise, guacamole,
sesame and chives 26.00
- CEVICHE DE CORVINA
in our tiger milk 28.00
- SUN SALAD
with toppings «de la casa»: salmon, fresh cheese,
avocado, tomatoes, mando and Passion
fruit vinaigrette 25.00
- BURRATA burrata with assorted tomato,
guacamole and arugula 24.00

>>> PAELLAS / RICES >>>

- PAELLA WITH MONKFISH, PRAWNS & SCALLOPS
(minimum 2 pers.) price per pers: 32.00
- MELLOW RICE WITH LOBSTER
(minimum 2 persons). price per person: 36.00

FISH AL HORNO DE CARBON*

- SEA BREAM with vegetables,
potatoes and aromatic oil from the island..... 29.00
- COD GRATIN
cauliflower purée and ratatouille 28.00
- OCTOPUS LEG with a mild spicy touch
on homemade mashed potatoes..... 34.00
- RED TUNA
on tabbouleh and gremolata sauce..... 35.00
- LOBSTER BURGER ROLL
(80g) with lobster salad..... 36.00
- SEA BASS «DE ESTERO»
«a la espalda», with vegetables and chips
(minimum 2 pers.) price per pers: 38.00

MEAT AL HORNO DE CARBON*

- CHICKEN CANNELLONI
with boletus and truffle sauce 26.00
- ENTRAÑA DE VACA (SKIRT STEAK)
on potatoes & piquillos 26.00
- PRESA DE CERDO IBÉRICO (IBERIAN PORK)
with truffled mashed potatoes 28.00
- CHICKEN «PICANTÓN» at low temperature,
pickled shiitakes and sweet potato puree... 28.00
- KNIFE-CUT STEAK TARTARE
French fries and toasted bread 28.00
- RACK OF LAMB
cauliflower puree, choi pack and crunchy
Made of veggies 32.00
- BLACK ANGUS SIRLOIN STEAK
with sweet potato and potato purée 36.00
- LAMINATED BEEF ENTRECOTE
with potatoes and padrón peppers 39.00

TO ACCOMPANY OUR MEATS SIDES

- SWEET POTATO PUREE 7.00
- GREEN SALAD 7.00
- FRENCH FRIES 7.00
- CRUSHED TOMATO, OIL
AND VOLCANIC SALT 7.00
- SEASON SAUTEED VEGETABLES 7.00
- PICKLED MUSHROOMS SHIITAKE..... 7.00
- >>> FOR KIDS >>>
- CHICKEN MILANESA
with potatoes and fresh tomato sauce 16.00
- BOLOGNESE LASAGNA 16.00

- 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

(v) = vegetarian dish - Consult our team to find out more about the allergens on our menu

(*) The Josper charcoal oven is the perfect ally for the most demanding chefs to achieve the highest braised meat quality without giving up our family origins, the nobility of charcoal from the best firewood and the ancient art of gastronomic grilling.