

Service from 8.30H till 13.30pm

Musset

Café Restaurant

Breakfast

SPECIAL TOAST

AVOCADO SUNRISE

Homemade toasted spelled bread with avocado, tomato, arugula, free range poached egg, pumpkin seeds and dried tomato chimichurri

Nuts, gluten, egg

9,40 €

ENERGY TOAST

Homemade toasted spelled bread with goat cheese, sautéed spinach, free range poached egg and crispy onion

Egg, dairy, gluten, nuts

8,30€

SALMON SUNRISE

Homemade toasted spelled bread with smoked salmon, free range poached egg, cream cheese with dill, arugula and crispy onion.

Egg, fish, nuts, gluten, dairy

10,50€

THE BENEDICT TOAST

9,40/10,50€

Home made toasted spelled bread with avocado, bacon or smoked salmon, hollandese sauce and tomato

Gluten, dairy

GOAT CHEESE

3 Whole grain toast with avocado, goat cheese and tomato

Gluten, dairy

6,20 €

VEGAN TOAST

Homemade toasted spelled bread, with tomato, vegan cheese, mushrooms, avocado, arugula and toasted seeds

Gluten, nuts, sesame

8,30€

SUPER BREAKFAST

ENGLISH

Free range fried eggs, bacon, beans, grilled tomato, grilled mushrooms buckwheat toasted bread with butter

Egg, gluten, dairy

11,00€

FRENCH

French free range egg omelette, croissant, brie cheese and buckwheat toasted bread with butter and jam

Egg, gluten, dairy

11,00€

NORWEGIAN

Smoked salmon, free range scrambled eggs, buckwheat toasted bread and cream cheese with dill

Egg, fish, gluten, dairy

13,20€

ENGLISH VEGGY

Free range fried eggs, Beyond sausage, tomato, sautéed spinach, sautéed mushrooms, cereal bread and avocado

Egg, gluten, nuts

12,00€

IBERIAN TABLE (2 PAX)

Iberian ham, manchego cheese and bread with tomato

Gluten, dairy

25,00€

MUSSET BREAKFAST (2 PAX)

2 free range boiled egg, smoked salmon, roast turkey, sweet ham, Serrano ham, Manchego cheese, Brie cheese, Edam cheese, creme cheese, guacamole, 1 croissant and assorted toasted bread with butter and jam.

Egg, gluten, nuts, dairy

19,90€

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Sweet Breakfast

OUR BOWLS

MAKE YOUR BOWL

5,20€

Mix of season fruit

CHOOSE THE BASE

- Greek yogurt
- Soy yogurt

2,50€
2,30€

CHOOSE THE TOPPING

- Granola
- Muesli
- Oat
- Mix of seeds and nuts

1,90€

2,50€

FRUIT SALAD

7,50€

Fresh fruit salad
with orange juice

TROPICAL

11,50€

Greek Yogurt with fresh fruit,
2 cereal toast with guacamole and
tomato.

Dairy, gluten

AÇAÍ BOWL

11,50€

Açaí, banana and rice milk
Topping: strawberries, banana,
kiwi and granola

Gluten and nuts

BLUE BOWL

13,30€

Banana, pineapple, blue Spirulina
and Greek yogurt
Toppings: strawberries, blueberries,
mango, Goji berries and seeds.

Dairy

FRUIT PLATE

8.20€

Strawberries, blackberries,
raspberries, blueberries, red grape,
melon, apple, pineapple, banana,
physalis and kiwi

PANCAKES 4UNID/ WAFFLE

Sugar

7.20€

Toffee and banana

10,00€

Red berry and strawberry jam

9,90€

Maple / Honey Syrup

8,40€

Nutella and strawberries

9,20€

Maple fruits and syrup

12,00€

Gluten, nuts, dairy, egg

HOME MADE CAKES

Carrot and walnut cake

6.60€

Fresh cheese cake with red berries

6,80€

Lemon pie with meringue

6,00€

Chocolate Brownie With Nuts

5,80€

Apple and caramel tart

6,30€

Apple tarte tatén

6,80€

Nuts, gluten, egg, dairy

And come see our display case of
desserts and pastries because there
might even more ...

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Sandwiches/Paninis /Bagels

SANDWICHES

HAM & CHEESE

5,70€

Grilled toast with natural sweet ham and melted cheese

CLUB MUSSET

10,70€

Grilled chicken, bacon, grilled egg, cheese, lettuce, tomato and mayonnaise

Gluten, egg, lactose

CLUB VEGGY

10,70€

Avocado, Brie cheese, lettuce, arugula, red cabbage, sundried tomato sauce, white asparagus and mayonnaise

Gluten, egg, lactose

CLUB TUNA

9,80€

Tuna, lettuce, tomato, arugula and mayonnaise

Gluten, lactose, egg, fish

CLUB SALMON

12,50€

Smoked salmon, cream cheese with dill, lettuce, avocado, tomato and arugula

Gluten, dairy, fish

PANINIS

PANINI SERRANO HAM

8,90€

Serrano ham, Brie cheese, tomato and arugula

Dairy, gluten

PANINI MOZZARELLA

8,40€

Mozzarella cheese, pesto, arugula and tomato

Gluten, dairy, nuts

PANINI OMELET & BACON

7,30€

Omelet, tomato and bacon

Gluten, egg

BAGELS

SALMON BAGEL

8,90€

Philadelphia cheese with dill, smoked salmon, arugula and dill

Gluten, fish, lactose

TURKEY BAGEL

8,30€

Roasted turkey with tomato, lettuce and mustard mayonnaise

Gluten, egg, lactose, mustard

BAGEL BREAKFAST

9,40€

Avocado, bacon, grilled egg, tomato and lettuce

Gluten, egg, dairy

"WE HAVE GLUTEN FREE
BREAD OPTION"

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Juices

DETOX

SUNRISE GREEN

Apple, pineapple spinach and celery

8,20 €

HAPPY BETROOT

Beetroot, ginger, apple, and carrot

7,80€

GREEN LOVERS

Celery, cucumber, apple, spinach, mint, green spirulina, ginger and lemon

8,20€

PROTEIN CHOCK

Banana, spinach, oat milk, mango, hemp protein, agave syrup and cinnamon

8,90€

MATCHA SHAKE

Oat milk, flax seeds, Matcha tea, spinach, banana and honey.

8,90€

JUICES

NATURAL ORANGE

Of Ibiza oranges

4,60 €

ALOHA ALOE

Pineapple, apple, ginger and eco aloe pulp

8,90€

BRONZER

Carrot, orange and ginger

7,20€

BEAUTIFUL BODY

Grapefruit and pineapple

7,90€

MELON MANIA

Melon, apple, mint

7,30€

DIGESTIVE

Papaya, pineapple and apple

7,80€

SMOOTHIES

SUPER BANANA

Banana, strawberries, organic soy milk and honey

8,30€

DEEP BLUE SEA

Pineapple, Banana, coconut Milk and Blue Spirulina

9,30€

POWER-CHOCO-SHAKE

100% pure cocoa, organic oat milk, banana, walnuts, cashews, hazelnuts and raisins

8,40€

VERY- BERRY SMOOTHIE

Red berries, apple and banana

8,30€

AÇAÍ LOVERS

Açaí, banana, fruits red beans and organic oat milk

9,30€

RIO DE JANEIRO

Mango, passion fruit, pineapple and orange juice

8,40€

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Coffees & more

COFFEE

Espresso	1,70€
Double Espresso	2,60€
American	1,90€
Cortado Espresso with a little of milk	1,80€
Bombón..... Espresso + condensed milk	2,20€
Carajillo Espresso + liquor	2,70€

+0.20 vegetable milks

CAFFEE WITH MILK

Normal milk	2,10€
Eco oatmeal	2,40€
Eco soy	2,40€
Eco rice	2,60€
Eco coconut	2,70€
Eco almond	

CHOCOLATES

Hot chocolate (very thick)	3,20€
Nesquik	2,80€
Cacaolat (Bottle)	2,95€

SPECIAL COFFEE

Latte Machiatto Lots of milk, little coffee (served in a large glass)	3,20€
Classic Cappuccino Coffee, cream, cocoa or cinnamon	2,80€
Musset Cappuccino Coffee, vanilla ice cream, whipped cream, caramel syrup and crunchy caramelized walnuts	5,20€
Mokaccino: Coffee, cream and chocolate syrup	3,70€

FRAPPE

Vanilla Frapé	5,10€
Coffee frappe	4,00€
Chocolate frappe	5,20€
Yogurt Frappe with red fruits	7,20€
Vanilla coffee frappe	5,40€
Coffee frappe with Baileys and chocolate with whipped cream and chocolate chips	8,30€
Frapé "cookies and cream" with whipped cream, chocolate syrup and mini cookies	7,30€

+0.30 vegetable milks

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Teas & more

BLACK TEA

HOT CINNAMON SUNSET	2.70€
Black tea, cinnamon, orange peel and clove	
PARIS	2,70€
Black tea, bergamot oil, natural vanilla flavors, raisins and candy	
EARL GREY	2,70€
Blend of four black teas and oil bergamot	
ENGLISH BREAKFAST	2,70€
Black tea	

WHITE TEAS

DRAGON PEARL JASMINE	3,20€
White tea pearls with jasmine	
WEDDING TEA	3,00€
White tea with vanilla and rose petals	

GREEN TEA

GREEN TEA	2.70€
Chinese green tea	
GREEN CHAI	2,70€
Green tea with cinamon and orange	
GREEN WITH CHERRIES	2,70€
GLORIOUS GREEN	2,70€
Ginger and lime	

INFUSIONS WITHOUT THEINE

CAMOMILLE FLOWERS	2.70€
PEPERMINT	2,70€
Double mint and fennel	
PU ERH	2,70€
ROOIBOS	2,70€
DEPUR	2,70€
Ibiscus, nettle and liquidity	

CHAIS

TIGER SPICE	3.50€
Black tea and spices	
POWER CHAI	3,50€
Matcha green tea, black tea and spices	
VANILLA CHAI	3,50€
Black tea, vanilla and spices	
WHITE SHARK	3,50€
White tea, citrus and black pepper	
TORTOISE GREEN	3,50€
Green tea with spices	
ORCA SPICE	3,50€
Black tea with spices without sugar, with sweetener	
FLAMINGO	3,50€
Black tea without caffeine and without sugar with sweetener	

SUPERFOOD LATTE

TURMERIC LATTE	3.80€
Turmeric, cinnamon, pepper	
MATCHA LATTE	3,80€
Matcha green tea	
BUTTERFLY PEA	3,80€
(Blue flower petals) with ginger	
CHARCOAL LATTE	4,00€
Activated charcoal with ginger	

IBIZAN HERBAL INFUSIONS

CALM	2.80€
Lavender, lemon balm, rose petals and saffron.	
ACTIVA-T	2,80€
Rosemary, mint and lemon balm	
DIGEST:	2,80€
Melissa, santolina, sage, and seeds fennel	
MEDITERRANEAN HARMONY	2,80€
Melissa, lemon verbena and carob	

Starters

INFAMOUS PINK ALIOLI: beetroot alioli, andalusians olives and assorted bread	4,10€
IBERIAN HAM with toasted rustic bread, tomato and nuts	19,90€
CURED MANCHEGO CHEESE: with home red fruit jam, caramelized nuts and tosted ciapatta bread	12,00€
"PATATAS BRAVAS" fried home made potatoes cooked with ibizan herbs, spicy tomato sauce and alioli.	7,90€
HOME MADE GUACAMOLE with corn chips fried in virgin olive oil	8,40€
HOME MADE CROQUETS of iberian ham or shiitake mushrooms Choose the one you like the most!	2,30€
CHICKEN OR TOFU GYOSAS stuffet with vegetables	10,40€
TURKEY AND CHEDDAR CHEESE QUESADILLA with guacamole	8,90€
FRIED ANDALUZAN CALAMARIS with smoked chipotle mayonnaise	10,40€
IBIZAN STYLE TUNA CEVICHE : marinated fresh tuna, "leche de tigre" (citrus sauce) with a touch of ibizan herbal liquor, fresh vegetables and sweet potatoes	13,50€
SALMON TARTAR with onions, capers, pickles and strawberries with ciappatta toast and guacamole	14,50€

Salads & Poke

CESAR MUSSET with lettuce, crispy chicken, parmesan cheese, red onions, cucumber, bacon, cherry tomatoes and cesar sauce	15,60€
LENTILS SALAD with cured manchego cheese, fresh spinach, cherry tomatoes, smoked salmon, fresh garden vegetables and chutney mango vinaigrette	14,60€
QUINOA SALAD with ibizan lettuce, cherry tomatoes, fresh pineapple cubes, goat cheese, pico de gallo, and a curry, mustard and honey vinaigrette	15,40€
POKE BOWL MUSSET: with arugula, spinach, cherry tomatoes, avocado, red cabbage, carrots, cucumber, red onions, edamame, wakame seaweed and sweet corn	14,20€
Choode the ingredients for the POKE:	1,80€
-Jasmine rice, brown rice, quinoa or lentils	2,50€
-Grilled chicken, tofu	4,50€
-Fresh tuna: marinated raw / marinated grilled	3,50€
-Salmon: marinated raw / marinated grilled / smoked	
-Sauces: wasabi mayonnaise, special poke sauce, curry with mustard and honey vinaigrette or mango chutney vinaigrette.	

If you have any allergies, ask your waiter for the allergen menu

Street food

THE CLASSIC BURGER: two thin slices of Angus beef, artisan brioche bread, cheddar cheese, ibizan lettuce, tomatoe, Louisiana sauce and home made fries **15,60€**

THE "BOLD" BURGER ": two thin slices of Angus beef, artisan brioche bread, pulled pork, lots of cheddar cheese, ibizan lettuce, tomatoe, smoked chipotle mayonnaise and home made fries **17,60€**

THE VEGGY BURGER: "beyond meat", artisan brioche bread, avocado, goat cheese, grilled red pepper, wakame seaweed, red cabbage, arugula and home made fries **14,60€**

THE CRISPY BURGER: crispy chicken breast, artisan brioche bread, cheddar cheese, ibizan lettuce, tomatoe, special mustard sauce and home made fries **13,90€**

TACO "COCHINITA PIBIL": pulled pork, cheddar cheese, "pico de gallo", lettuce, white sauce and guacamole **9,90€**

CHICKEN TACO "TINGA DE POLLO": cooked with archiotte and smoked chipotle, cheddar cheese, pico de gallo, lettuce, smoked chipotle mayonnaise and guacamole **9,90€**

VEGGY TACO: sauteed soy with vegetables and mexican spices, cheddar cheese, red cabbage, "pico de gallo", carrots, white sauce, and guacamole **8,90€**

MUSSET HOT DOG: smoked pork hot dog, artisan brioche bread, cheddar cheese, Louisiana sauce, crispy onion and home made fries
Who said size doesn't matter? Up to you... S, M, XL **8,90€ /11,40€ /12,50€**

VEGGY HOT DOG: Beyond sausage, artisan brioche bread, cheddar, cheese, Louisiana sauce, crispy onions and home made fries **12,50€**

MUSSET CIABATTA: ciabatta bread sandwich cuban style with pulled pork, melted edam cheese , natural sweet ham, pickled cucumber, mustard sauce and home made fries **11,20€**

EXTRAS

- Home made fries, rosemary potato chips, green salad
- Fried egg, bacon, goat cheese, avocado, gluten free bread

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Specials of the house

CLUB MUSSET: grilled chicken, edam cheese, bacon, fried egg, mayonnaise, tomato, lettuce and ibiza home made fries	14,10€
CLUB VEGGY: with brown toast, avocado, Brie cheese, dry tomato pate, red cabbage, arugula, white asparagus, lettuce, mayonnaise and ibizan home made fries	14,10€
CLUB SALMON: smoked salmon, arugula, avocado, cream cheese with dill , tomato and ibizan home made fries	15,60€
YELLOW CURRY: with chicken or tofu with vegetables, coconut milk and jasmine rice	17,70€
VEGETARIAN PAD-THAY: stir fry rice noodles with tofu, vegetables, egg and peanuts	17,30€
CHICKEN PAD-THAY: stir fry rice noodles with chicken, vegetables, egg and peanuts	19,40€
BEEF OR PROWNS PAD-THAY: stir fry rice noodles with prowns or beef, vegetables, egg and peanuts	20,50€
CHINESE FRIED RICE with prowns, calamaris, vegetables and shiitake mushrooms	17,50€
VEGETARIAN CHINESE FRIED RICE with edamame, tofu and shiitake mushrooms	14,50€
CRISPY CHICKEN FINGERS with chinese fried rice with vegetables and teriyaki sauce	16,20€
BEEF WOK with shiitake mushrooms, green asparagus, onions and jasmine rice	19,40€
FRESH EGG SPAGHETTI: with home made bolognese sauce or home made pesto	14,60€

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