

SPECIAL TOAST

AVOCADO SUNRISE 🚩

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

ENERGY TOAST 🐓

8.30€

9.40€

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

SALMON SUNRISE

10.50€

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

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

VEGAN TOAST 📍

8.30€

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

<u>SUPER BRE</u>AKFAST

ENGLISH

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

FRENCH Y

11.00€ French free range egg omelette, croissant, brie cheese and buckwheat toasted bread with butter and jam Egg, gluten, dairy

NORWEGIAN

13.20€

11,00€

Smoked salmon, free range scrambled eggs, buckwheat toasted bread and cream cheese with dill Egg, fish, gluten, dairy

ENGLISH VEGGY 🔰

12,00€

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

IBERIAN TABLE (2 PAX)

25.00€ Iberian ham, manchego cheese and bread with tomato Gluten, dairy

MUSSET BREAKFAST (2 PAX) 19,90€

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

6.20 €

Served from 8.30H till 13.30pm MUSSE Café Restaurante

Sweet Breakfast

OUR BOWLS

MAKE YOUR BOWL	5,20€
Mix of season fruit	
 CHOOSE THE BASE Greek yogurt Soy yogurt CHOOSE THE TOPPING Granola 	2,50€ 2,30€ 1,90€
 Muesli Oat Mix of seeds and nuts 	2,50€
FRUIT SALAD Fresh fruit salad with orange juice	7,50€
TROPICAL	11,50€

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

AÇAÍ BOWL

11.50€

13,30€

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

BLUE BOWL

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	
Sogui	7.20€
Toffee and banana	10.005
Red berry and strawberry jam	10,00€
	9,90€
Maple / Honey Syrup	8,40€
Nutella and strawberries	
Maple fruits and syrup	9,20€
	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 ...



Sandwiches/Paninis / Bagels

SANDWICHES

HAM & CHEESE

5,70€

10,70€

Grilled toast with natural sweet ham and melted cheese

CLUB MUSSET

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

CLUB VEGGY 🔰

10,70€

9,80€

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

CLUB TUNA

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 Serrano ham, Brie cheese, tomato and arugula	8,90€
Dairy, gluten PANINI MOZZARELLA Mozzarella cheese, pesto, arugula and tomato	8,40€
Gluten, dairy, nuts PANINI OMELET & BACON Omelet, tomato and bacon Gluten, egg	7,30€

BAGELS

SALMON BAGEL Philadelphia cheese with dill, smoked salmon, arugula and dill Gluten, fish, lactose	8,90€
TURKEY BAGEL Roasted turkey with tomato, lettuce and mustard mayonnaise Gluten, egg, lactose, mustard	8,30€
BAGEL BREAKFAST	9,40€

Avocado, bacon, grilled egg, tomato and lettuce Gluten, egg, dairy

"WE HAVE GLUTEN FREE BREAD OPTION"

M	ueset	
Café	© Restaurante	

DETOX

Juices

SUNRISE GREEN Apple, pineapple spinach and celery HAPPY BETROOT	8,20 €	PROTEIN CHOCK Banana, spinach, oat milk, mango, hemp protein, agave syrup and cinnamon	8,90€
Beetroot, ginger, apple, and carrot GREEN LOVERS	7,80€ 8,20€	MATCHA SHAKE Oat milk, flax seeds, Matcha tea, spinach, banana and honey.	8,90€
Celery, cucumber, apple, spinach mint, green spirulina, ginger and lemon	ì, É	,20€	
<u>JUICES</u>			

BEAUTIFUL BODY NATURAL ORANGE 7,90€ 4,60€ Grapefruit and pineapple Of Ibizan oranges 8,90€ **MELON MANIA** ALOHA ALOE 7,30€ Melon, apple, mint Pineapple, apple, ginger and eco aloe pulp DIGESTIVE 7,80€ BRONZER 7,20€ Papaya, pineapple and apple Carrot, orange and ginger

8,30€

SMOOTHIES

SUPER BANANA Banana, strawberries, organic soy milk and honey

DEEP BLUE SEA 9,30€ Pineapple, Banana, coconut Milk and Blue Spirulina

POWER-CHOCO-SHAKE

a,

8,40€ 100% pure cocoa, organic oat milk, banana, walnuts, cashews, hazelnuts and raisins

VERY- BERRY SMOOTHIE Red berries, apple and banana	8,30€
<mark>AÇAÍ LOVERS</mark> Açaí, banana, fruits red beans and organic oat milk	9,30€

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RIO DE JANEIRO 8,40€ Mango, passion fruit, pineapple and orange juice



Musset Café © Restaurante

Cofees & more

COFFEE

SPECIAL COFFEE

Expresso	1,70€	Latte Machiatto Lots of milk, little coffee	3,20€
Double Expresso	2,60€	(served in a large glass)	
American	1,90€	Classic Cappuccino	2,8 0€
Cortado Espresso with a litle of milk	1,80€	Coffee, cream, cocoa or cinnamon	
Bombón Espresso + condensed milk	2,20€	Musset Cappuccino Coffee, vanilla ice cream, whipped cream, caramel syrup	5,20€
Carajillo	2,70€	and crunchy caramelized walnuts	
Expresso + liquor		Mokaccino:	3,70€
+0.20 vegetable milks		Coffee, cream and chocolate syrup	5,700

CAFEE WITH MILK

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

CHOCOLATES

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

FRAPPE

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

+0.30 vegetable milks



Mus



CHAIS

BLACK TEA

rose petals

GREEN TEA

GREEN TEA

GREEN CHAI

orange

Chinese green tea

GLORIOUS GREEN

Ginger and lime

PEPERMINT

PU ERH

DEPUR

ROOIBOS

Green tea with cinamon and

INFUSIONS WITHOUT THEINE

GREEN WITH CHERRIES

CAMOMILLE FLOWERS

Double mint and fennel

Ibiscus, nettle and liquidity

HOT CINNAMON SUNSET Black tea, cinnamon, orange peel and clove PARIS Black tea, bergamot oil, natural vanilla flavors, raisins and candy EARL GREY Blend of four black teas and oil bergamot ENGLISH BREAKFAST Black tea	2.70€	TIGER SPICE Black tea and spices	3.
	2,70€	POWER CHAI Matcha green tea, black tea and spice VANILLA CHAI	3, s 3,
	2,70€	Black tea, vanilla and spices WHITE SHARK White tea, citrus and black pepper TORTOISE GREEN	3, 3,
	2,70€	Green tea with spices ORCA SPICE Black tea with spices without sugar,	3,
WHITE TEAS DRAGON PEARL JASMINE White tea pearls with jasmine WEDDING TEA White tea with vanilla and	3,20€ ∋ 3,00€	with sweetener FLAMINGO Black tea without caffeine and with sugar with sweetener	3, iou

2.70€

2,70€

2,70€

2,70€

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 Activated charcoal with ginger	4,00€
IBIZAN HERBAI INFUSIONS	

3.50€

3,50€

3.50€

3,50€

3,50€

3.50€

3,50€

without

Síguenos en Instagram: @musset_ibiza

C/ Lo	2.80€ rose petals
70€ ar	·
70€ AC	2,80€
	ion balm
/0€	280 €
70€ ^M	, and seeds 2,000
/Uŧ	
	2,000
70€ ar 70€ AC 70€ DI 70€ Ma 70€ fe MI	2,80€





Our Smeets

WHOLE WHEAT CROISSANT: gluten, Dairy, nuts and seeds, egg CHOCOLATE CROISSANT: gluten, Dairy, nuts, egg traces CROISSANT: gluten, dairy, egg, soy traces and nuts PAIN AU CHOCOLATE: gluten, dairy, egg, nuts traces CHOCOLATE BRAID: gluten, dairy, egg, nuts traces PAIN AU RAISINS: gluten, dairy, egg, soy traces and nuts CHOCOLATE DONUT: gluten, dairy, egg traces and nuts traces GLASSED PINK DONUT: gluten, dairy, egg traces and nuts traces CLASSIC DONUT: gluten, dairy, egg traces and nuts traces CLASSIC DONUT: gluten, dairy, egg traces and nuts traces CLASSIC DONUT: gluten, dairy, egg traces and nuts traces CLASSIC DONUT: gluten, dairy, egg traces and nuts traces CLASSIC DONUT: gluten, dairy, egg traces and nuts traces CLASSIC DONUT: gluten, dairy, egg traces and nuts traces

Our Homemade Cakes

CARROT CAKE: gluten, dairy, nuts CHEESE CAKE: gluten, dairy, nuts APPLE AND CARAMEL CRUMBLE: gluten, dairy, egg, nuts traces APPLE TATIN: gluten, dairy GRANDMA'S CAKE: gluten, dairy, egg, nuts CHOCOLATE BROWNIE: gluten, egg, dairy, nuts LEMON PIE: gluten, dairy, egg, nuts traces

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Café	 Restaurante

INFAMOUS PINK ALIOLI: beetroot alioli, and alusians olives 4,10€ and assorted bread 19,90€ **IBERIAN HAM** with toasted rustic bread, tomato and nuts CURED MANCHEGO CHEESE: with home red fruit jam, caramelized nuts and 12,00€ tosted ciapatta bread "PATATAS BRAVAS" fried home made potatoes cooked with ibizan herbs, 7.90€ spicy tomato sauce and alioli. 8,40€ HOME MADE GUACAMOLE with corn chips fried in virgin olive oil **HOME MADE CROQUETS** of iberian ham or shiitake mushrooms 2,30€ Choose the one you like the most! **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 13,50€ sweet potatoes

SALMON TARTAR with onions, capers, pickles and strawberries with 14,50€ ciappatta toast and guacamole

Salads & Poke

Starters

CESAR MUSSET with lettuce, crispi 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 mange 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: -Jasmine rice, brown rice, quinoa or lentils -Grilled chicken, tofu -Fresh tuna: marinated raw / marinated grilled -Salmon: marinated raw / marinated grilled / smoked	1,80€ 2,50€ 4,50€ 3,50€
-Sauces: wasabi mayonnaise, special poke sauce, curry with mustard and	d

honey vinaigrette or mango chutney vinaigrette.

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



Starters

INFAMOUS PINK ALLIOLI: gluten, egg, dairy, nuts IBERIAN HAM: gluten, nuts CURED MANCHEGO CHEESE: dairy, gluten, nuts "PATATAS BRAVAS": egg, dairy, (traces of gluten) HOME MADE GUACAMOLE: (traces of gluten) HOME MADE CROQUETS: gluten, dairy, sesame, soy CHICKEN OR TOFU GYOSAS: gluten, sesame, soy TURKEY AND CHEDDAR CHEESE QUESADILLA: gluten, dairy FRIED ANDALUZAN CALAMARIS: gluten, dairy, egg, fish IBIZAN STYLE TUNA CEVICHE : fish, soy, sesame, nuts, gluten SALMON TARTAR: gluten, fish, sesame, soy

We have gluten free bread option

Salads & Poke

CESAR MUSSET: gluten, egg, dairy, fish

LENTILS SALAD: dairy, fish

QUINOA SALAD: dairy, mustard

POKE BOWL MUSSET: sesame

Choode the ingredients for the POKE: -Jasmine rice, brown rice, quinoa or lentils

-Grilled chicken, tofu: (soy) -Fresh tuna (fish, sesame, soy, gluten) -Salmon: marinated raw / grilled (fish, sesame, soy, gluten)

-Sauces:

Wasabi mayonnaise(egg, dairy), Special poke sauce(soy, sesame, gluten), Curry with mustard and honey vinaigrette(mustard), White sauce with garlic and herbs (egg, dairy) Mango chutney vinaigrette.



Street food

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

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

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

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

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

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

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 friesWho said size doesn't matter? Up to you... S, M, XL8,90€ /11,40€ /12,50€

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

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

EXTRAS

• Home made fries, rosemary potato chips, green salad

• Fried egg, bacon, goat cheese, avocado, gluten free bread

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



Specials of the house

CLUB MUSSET: grilled chicken, edam cheese, bacon, fried egg, 14,10€ mayonnaise, tomato, lettuce and ibiza home made fries

CLUB VEGGY: with brown toast, avocado, Brie cheese, dry tomato 14,10€ pate, red cabbage, arugula, white asparagus, lettuce, mayonnaise and ibizan home made fries

CLUB SALMON: smoked salmon, arugula, avocado, cream cheese 15,60€ with dill, tomato and ibizan home made fries

YELLOW CURRY: with chicken or tofu with vegetables, coconut milk 17,70€ and jasmine rice

VEGETARIAN PAD-THAY: stir fry rice noodles with tofu, vegetables, 17,30€ egg and peanuts

CHICKEN PAD-THAY: stir fry rice noodles with chicken, vegetables, 19,40€ egg and peanuts

BEEF OR PROWNS PAD-THAY: stir fry rice noodles with prowns or 20,50€ beef, vegetables, egg and peanuts

CHINESE FRIED RICE with prowns, calamaris, vegetables and 17,50€ shiitake mushrooms

VEGETARIAN CHINESE FRIED RICE with edamame, tofu and 14,50€ shiitake mushrooms

CRISPY CHICKEN FINGERS with chinese fried rice with vegetables 16,20€ and teriyaki sauce

BEEF WOK with shiitake mushrooms, green asparagus, onions and **19,40€** jasmine rice

FRESH EGG SPAGHETTI: with home made bolognese sauce 14,60€ or home made pesto

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



Street food

We have gluten free bread option

Specials of the house

CLUB MUSSET: gluten, egg, dairy CLUB VEGGY: gluten, egg, dairy CLUB SALMON: fish, dairy, egg, gluten YELLOW CURRY: soy, sesame, gluten

PAD-THAY W/ VEGETABLES:peanuts, soy, sesame, egg, gluten, mollusk
 CHICKEN PAD-THAY: peanuts, egg, soy, gluten, sesame, mollusk
 BEEF OR PROWNS PAD-THAY: peanuts, gluten, egg, soy, sesame, mollusk

CHINESE FRIED RICE: seafood, fish, soy, egg, soy, sesame, gluten, mollusk

BEEF WOK: soy, gluten, mollusk

VEGETARIAN CHINESE FRIED RICE: soy, sesame, egg, gluten, mollusk CRISPY CHICKEN FINGERS: sesame, soy, gluten, egg FRESH EGG SPAGHETTI: egg, gluten, nuts