



Cositasricas[®]

COMIDA ARTESANAL

100% VEGAN PORTIONS**

1 Mix of organic rices salted with almonds and raisins*	5,00€
2 Roasted potatoes with red peppers and garlic cloves*	5,00€
3 Baked scalloped potatoes with onion and rosemary*	5,00€
4 Patatas Bravas (Spanish fried potatoes) with alioli*	7,00€
5 Vegetable couscous with toasted pistachios	7,00€
6 Humus with crudités and pita bread	8,00€
7 Guacamole with pico de gallo (Mexican tomato salsa) and homemade nachos*	9,00€
8 Lebanese falafel accompanied with vegan tzatziki*	8,00€

MEAT AND SEA FOOD PORTIONS

	<u>Portion</u>	<u>1/2 Portion</u>
10 Cajun-style chicken wings*	9,00€	---
11 Cositasricas potato and tuna salad dish*	12,00€	7,00 €
12 Huevos rotos (potato and egg dish) made with free range eggs and Iberian ham	13,00€	---
13 Iberian ham (from acorn-fed pigs) and toasted bread with tomato	21,00€	12,00 €
14 Red prawns from Ibiza in garlic*	21,00€	---
15 King prawn salad cocktail*	19,00€	---

SALADS

16 Organic Quinoa tabbouleh *** with sunflower seeds, pumpkin, and lemon-mint vinaigrette	10,00€
17 Salad with fresh Ibizan goat cheese* in a bed of green shoots, rocket, cherries and pine nuts	12,00€
18 Marinated turkey salad* with moustard vinagrette accompanied with green beans and grilled courgette	13,00€

STARTERS

19 Salmorejo Cordobés (tomato soup and bread) with its garnish	10,00€
20 Ceviche of corvina and prawns with banana chips*	17,00€
21 Seafood chaufa rice (Shrimp, king prawns, mussels, squids)	16,00€
22 Pasta sautéed with tomato, mushrooms and basil	12,00€

** Vegan

*Suitable for people with gluten intolerance

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FROM ORCHAD. 100% VEGAN **

23 Mixed roasted vegetables with romesco sauce*	10,00 €
24 Quinoa lasagna bolognese* with dried fruit crunch and coconut milk	15,00 €
25 Courgettes with tofu ragout filling * with mushroom crunch and sweet potato cream	12,00 €
26 Vegan Mix* Humus, falafell, quinoa tabbouleh, grilled vegetables	17,00 €

SEAFOOD

27 Salmon loin with citric sauce* accompanied by a timbale of baked scalloped potatoes	15,00 €
28 Tempura cod with soya sauce accompanied by wakame salad	14,00 €
29 Caribbean shellfish cazuela in coconut milk* accompanied by rice and <i>patacones</i> (fried green plantains)	21,00 €

FROM THE FARM (MEATS)

30 ½ Roast Chicken a l'orange* accompanied by roast potatoes and vegetable salad	12,00 €
31 Roast beef with honey and mustard sauce * accompanied by potato puree	14,00 €
32 Iberian sirloin pork with Port wine sauce* accompanied by potatoe and apple puree and wild asparagus	15,00 €

DESSERTS

33 Carrot and almond cake* with mascarapone cream and orange sauce	6,50 €
34 Chocolate cake with Jamaican vanilla <i>nubes</i> (marshmallows)* accompanied by de spicy chocolate sauce	7,00 €
35 Chessecake with oatmeal cookies and red fruits	6,50 €
36 Cup cream of vegan <i>piña colada</i> ***	7,00 €
37 Fresh fruit salad***	6,00 €
38 Bread (per person)	2,00 €

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DRINKS

100% NATURAL JUICES

39-Orange	4,50€
40-Açai and banana	5,50€
41-Antioxidant	7,00€
Strawberries, açai, blackberries, blueberries and raspberries	
42-Revitalizing	7,00€
Orange, carrot and pineapple	
43-Detox	7,00€
Apple, lemon, spinach, cucumber, celery, wheatgrass	

WATERS

44 Still mineral water 500ml	2,00€
45 Still mineral water 1000ml	3,50€
46 Sparkling mineral water 500ml	2,50€
47 Sparkling mineral water 1L.	4,00€
48 Aloe vera water	3,80€

SOFT DRINKS

49 Coke	2,20€
50 Fanta orange	2,20€
51 Fanta lime	2,20€
52 Lipton tea	2,50€
53 Sprite	2,20€
54 Aquarius	2,50€
85 Kambucha	3,50€

HOT DRINKS

55 Express coffee	2,00€
56 Coffee with milk	2,00€
57 Cappuchino	2,50€
58 Tea or infusions	2,50€

BEERS

59 Glass of Estrella Galicia		3,00€
60 Mahou	0,33 L.	3,00€
61 Alhambra	0,33 L.	3,50€
62 Estrella Galicia 0,0	0,33 L.	3,50€
63 Ibosim Ibiza craft beer	0,33L	4,00€
64 Estrella Galicia gluten free*		3,50€

WINES

WHITE WINES

	Botella	Copa
65 Cantarranas. Verdejo (DO Rueda)	17,00€	3,00€
66 Valdecuevas. Verdejo (DO Rueda)	20,00€	4,00€
67 Carros y Bueyes. DO Godello	22,00€	4,00€
68 Eidosela (DO Albariño)	22,00€	4,50€

RED WINES

69 Auzolan (Ecológic DO Navarra)	17,00€	3,00€
70 Ramón Bilbao (DO Rioja)	20,00€	4,00€
71 Belezos Crianza (DO Rioja)	20,00€	4,00€
72 Trus Roble (DO Ribera del Duero)	23,00€	4,50€
73 Prima 2016 (DO Toro)	26,00€	5,00€
74 Prima 2016 Magnun 1,5 L (DO Toro)	58,00€	
75 Valbuena 5º 2008 year Vega Sicilia	148,00€	

ROSÉ WINES

76 Note Bleue (DO Cotes de Provence)	21,00€	4,00€
77 Gaintus (DO Penedés)	22,00€	4,50€

CAVAS Y CHAMPAGNE

78 Permont`s 1940 (Brut Nature)	23,00€	5,00€
79 Eidosela (Brut Nature)	25,00€	
80 Moet Chandon (Brut Imperial)	55,00€	
81 Veuve Clicquot (Brut imperial)	89,00€	

SANGRIAS

82 Red wine Sangria	-1L 18,00€	-1,50 L. 25,00€
83 Cava Sangría	-1L 20,00€	-1,50 L. 28,00€
84 Champagne Sangria	-1L 22,00€	-1,50 L. 30,00€

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