

Cositasricas[®]

COMIDA ARTESANAL
C/ PERE FRANCES 21.
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WWW.IBIZACOSITASRICAS.COM
f IBIZACOSITASRICAS

2018 Season.

Since 2014 we have formed the Cositasricas team in Ibiza, a bet for the homemade food, healthy, international and with attention to the different groups as vegetarians, celiac or lactose-aware.

We transfer the essence and flavor of the Mediterranean Sea in our YACHT MENU, which is designed so that you can enjoy a trip by boat with an extensive menu in which you can choose from a large selection of healthy, balanced and very tasty dishes.

Fresh and healthy salads, the best spanish ham and cheese, tasty trays Bocaditos (in croassant, small sandwiches, tapas, tramentinis) with multiple variations which can be eaten by hand, our meat and fsh and a fabulous homemade desserts compose this letter to be the culmination of your trip. From small boats to luxurious yachts you can enjoyour service on board, delivering the order by boat at anyof the ports of the city of Ibiza.

We also deliver to others ports of the island of Ibiza according to availability and delivery times. Our boxes and isothermal bags perfectly store the containers with the food and will help you to keep food at its proper temperature.

Most of the containers are biodegradable and compostable, accentuating our commitment to the sustainable cleaning of our Ibiza paradise.

Finally, we wish you a wonderful experience in this unique enclave in the world. And we can share it and enjoy with you.

The Cositasricas team

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YACHTS MENU

HEALTHY JUICES- 1/2 litre of fresh juices-***

- | | |
|--|----|
| 1/ REVITALIZANT: Orange, carrot and pineapple | 8€ |
| 2/ ANTIOXIDANT: Açai, raspberry , blueberry y strawberry | 8€ |
| 3/ DETOX: Spinachs, apio, apple, cucumber and lemon | 8€ |

COLD SOUPS Fresh and healthy

- | | |
|--|-----|
| 4/ SALMOREJO (option vegan 100% too)
Tomatoes cold soup with spanish ham and boiled egg | 10€ |
| 5/ BEET GAZPACHO ***
Beet cold soup with onions, peppers and pumpin seeds | 10€ |

SALADS. -Big containers 750ml.-

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|--|-----|
| 6/ QUINOA ORGANIC TABOULE***
Quinoa, tomatoes, cucumber, pumpkin and sunflower seeds
With lemon vinagrette at fresh mint flavour | 14€ |
| 7/ VEGAN RAW SALAD ***
Red and chinese cabbage, carrot, celery, walnuts and celery. With lemon mint vinaigrette | 14€ |
| 8/ NIÇOISSE WITH TUNA LOINS FROM CANTABRICO SE
Santoña's Anchovies seasoned with mustard vinaigrette | 15€ |
| 9/ COSITASRICAS SALAD
Potatoes salad with king prawns, tuna, red peppers and boiled egg | 16€ |
| 10/ CESAR SALAD
With crispy chicken and bacon, toasted bread with its traditional cesar sauce | 15€ |
| 11/ FRESH CHEESE SALAD FROM IBIZA
On a bed of green shoots of rugula, tomatoes cherries and pine nuts | 14€ |

** 100% Vegan

*Suitable for celiacs



Cositasricas

TRAYS

** Vegan 100%

* Suitable for celiacs

12/ SELECTED DIPS TRAY***

For 6-8 pax 28€

For 3-5 pax 16€

Beet humus and guacamole with crudités, pita bread and nachos

13/ MIX VEGAN TRAY**

For 6-8 pax 30€

For 3-5 pax 17€

Humus, fallafel, quinoa taboule, grilled vegetables and pita bread

14/ SELECTED BROCHETTES TRAY * -no gluten-

25 units 40€

12 units 23€

white melon with spanish ham.

mozzarella pearl, basil and tomato .

White sausage with gherkins and olives

15/ TAPAS TRAY

12 units 28€

6 units 16€

Goat cheese with confitte onions and nuts

Spanish omelette on bread with tomato

Piquillo pepper stuffed with tuna salad

16/ IBERIAN SPANISH HAM TRAY * No bread-no gluten

For 4 pax 34€

Served with mashed tomatoes in bread

17/ ASSORTED CHEESES FROM SPAIN * No spikes-no gluten

For 6-8 pax 34€

For 3-5 pax 21€

Three varieties of cheeses accompanied by nuts and spikes

18/ MIXED TRAY WITH CHEESES AND SAUSAGE OF IBIZA with pantumaca* No bread with tomato-no gluten

For 3-5 pax 22€

Sobrasada, with the sausage and dark sausage. Goat and sheep cheeses. With pickles and bread with tomato



Gositasricas

** Vegan 100%

*Suitable for celiacs

19/ WRAPS TRAY

18 units	39€
9 units	23€

Smoked salmon, rucula, apple and fresh cheese
Grilled vegetables, goat cheese and nuts
Roast beef with spinachs, cheese cream and moustard

20/ CHAPATINAS TRAY (small sandwiches with rustic bread)

12 units	32€
6 units	18€

Spanish iberican ham with natural mashed tomatoes
Pickled turkey, confitte onions and rucula
Spanish cheese, tomatoe and anchovies

21/ TRAMENCHINI SANDWICHES TRAY

12 units	28€
6 units	16€

Brie cheese, rucula and nuts
Tuna fish, lettuce and mahonesa
Smoked salmon y tartar sauce

TO SHARE

22/ SPANISH OMMELETTE	small 12€ (2-3 pax)	big (6-8 pax)	26€
23/ QUICHE WITH SPINACHS, RICOTA CHEESE Y NUTS			26€
24/ QUICHE WITH SWEET HAM AND BALEARIC CHEESE			26€
25/ MILANESA CHICKEN WITH RUCULA AND BERROS SALAD			17€

DESSERTS

26/ TIRAMISSU 350 gr.		8€
27/ CHEESECAKE		8€
28/ CARROT CAKE WITH ALMONDS AND ORANGE (No flour no milk)***		8€
29/ CHOCOLATE CAKE WITH ALMONDS (No flour no milk)***		8€
30/ FRUIT BRUSH TRAY***	16 units.	35€
	8 units.	20€

PRICES WITH 10% OF VAT INCLUDED.

