

BRUNCH

(served until 14.00 hours)

Choose either Eggs Benedict or omelettes and enjoy with freshly squeezed orange juice, choice of tea or coffee.

EGGS BENEDICT :

- spinach & hollandaise sauce 9€
- smoked bacon & hollandaise sauce 10€
- Iberic ham & hollandaise sauce 11€
- smoked salmon & hollandaise sauce 11€

OMELETTES :

- Egg white, mushroom & herbs 7€
- Ham & Cheese 8€
- Mushroom & cheese 8€
- Bespoke 9€
- Scrambled eggs with smoked salmon on toasted croissant 10€
- Triple deck ham & cheese toastie 10€
- Waffles with honey and fresh berries 10€
- Waffles with bacon and eggs 12€

- **Breakfast Burrito**: Scrambled eggs, boiled ham, cheddar cheese, red onion, beans, tomato and avocado wrapped on a flour tortilla. 12€

- **Veggie Breakfast Burrito**: Scrambled eggs, red onion, beans, tomato, avocado and cheddar cheese wrapped on a flour tortilla. 11€

- **Steak & Eggs** 13€

- **Healthy start**: bowl of granola, creamy natural yogurt, honey & berries. 10€

- **Fruit Platter**: assorted seasonal fruit 11€

- **Two eggs any style**: Choose any style and add three items from the extras menu. 16€

EXTRAS :

- Toast and butter €2
- Grilled tomatoes €3
- Beans in tomato sauce €3
- Smoked back bacon €4
- Sautéed mushrooms €4
- Home fries €4
- 2 pork & herb sausages €5

DETOX SPECIALS

Time to be good to your body & get some of those 5 a day. Our fresh pressed & squeezed juices, along with our creamy smoothies & milkshakes are a sure fire way to look after your body and get some natural energy.

FRESH JUICES & PRESSES 6.50€

- Peach, cucumber, lemon & sugar syrup.
- Carrot, ginger & tomato.

- Orange, pineapple & kiwi.

- Es Vive Iced Tea: fresh grapes, organic green tea, lemon juice & a dash of almond sugar.

SMOOTHIES 7€

- Strawberry & banana - Apple & carrot
- Pear & melon - Mixed berry
- Passion fruit

MILK SHAKES 7€

- Vanilla & coffee
- Banana & berry
- Strawberry & granola

TEA SELECTION 3€

- Earl Grey Lavender
- Golden Chamomile
- English Breakfast Black Tea
- Organic Green Tea.
- Southern Mint Herbal Tea
- Honeybush Caramel Tea.

REHYDRATION 5€

Coconut Water

SANDWICHES

All served with home fries

- **Vegetarian Sandwich**: lettuce, sliced tomato, egg, onion and mayo. 12€

- **Grilled Vegetable toast**: courgette, aubergine, asparagus, caramelised onion and grated basil-tomato dressing on half chapata bread 13€

- **Quinoa Wrap**: grilled halloumi cheese, avocado cream, quinoa, kale, sunflower seeds and balsamic dressing. 15€

- **Club Sandwich**: chicken breast, bacon, egg, lettuce, sliced tomato, mayo & mustard. 16€

- **Pepito** : steak, ham, pardon peppers, manchego cheese and lettuce. 17€

BURGERS (beef or chicken)

All served with home fries

- **BLT CHEESEBURGUER**: lettuce, tomato, bacon and Cheddar cheese. 14€

- **VEGAN**: rocket, tomato, carrot, courgette, and avocado cream.. 17€

- **IBICENCA**: Ibiza goat cheese, lettuce, caramelised onion, tomato and paprika alioli. 17€

- **MEXICAN**: lettuce, sliced tomato, caramelized onion, Cheddar cheese, avocado and jalapeño mayo. 17€

SNACKS

- Mixed roasted nuts 5€
 - Home made french fries 5€
 - Spanish omelette pintxo 6€
 - Olives ali-oli & bread 7€
 - Patatas Bravas 7€
 - Cheddar-bacon French fries 7€
 - Falafel with avocado cream 8€
 - Padron peppers 8€
 - Chicken croquettes 8€
 - Ham croquettes 8€
 - "Boquerones" in vinegar 8€
 - Hummus & vegetables crudités with pita bread 9€
 - Gazpacho with vegetable brunoise and crunchy bread 10€
 - Chorizo a la sidra 10€
 - Garlic prawns 12€
 - Steamed mussels with coconut milk, cayenne pepper, garlic and tarragon 12€
 - Honey-"sobrasada" lollipops 12€
 - Ibizan Cheese mix platter with almonds, dried figs and piquillo jam 16€
 - Iberic ham platter 18€

SALADS

- **Mixed** : green leaves, tomato, onion, cucumber, carrot, tuna, and balsamic dressing. 10€

- **Spinach** : burrata, sun-dried tomato, crunchy ham and basil-tomato dressing. 16€

- **Quinoa** : kale, tomato, cucumber, avocado, coriander, sunflower seeds, macadamian nuts and balsamic dressing 16€
 - *With grilled red tuna* +6€

- Goats cheese, rocket, sundried tomatoes, caramelized shallots and fig dressing. 18€

- **Cesar Salad**: grilled chicken breast, onion, bread croutons, green leaves, parmesan cheese and Cesar sauce 18€

- **Thai (choose beef or prawns)**: cucumber, daikon, onion, avocado, peanuts, mint, coriander, sweet chili and sesame oil 19€

MAINS

Served with grilled vegetables.

(*) Sides to be chosen : laminated potatoes, jasmine rice or mashed potatoes

- Grilled chicken breast with citric sauce (*) 20€

- Fish & chips with tartar sauce and mushy peas 20€

- Thai (red, green or yellow) vegetable and lentil curry to choose either, beef, chicken or prawns served with jasmine rice. 22€

- Dorada on salt crust (min. 2 pax) 24€ per person

- Red Tuna with mango and dates sauce (*) 25€

- Grilled Entrecote served on spinach salad, sundried tomatoes and onion 26€

- Solomillo with beef gravy (*) 30€

PASTA (spaghetti or penne)

- Pasta alla Arrabiata	16€
- <i>with chicken</i>	+4€
- <i>with prawns</i>	+6€
- Pasta Carbonara	18€
- Pasta Bolognese	20€
- Pasta Es Vive : <i>prawns, rocket, cherry tomatoes, garlic and basil.</i>	20€

SOMETHING SWEET...

- Ice Cream selection (strawberry, vanilla and chocolate – 3 scoops to choose)	6€
- Cheesecake with berry compote	6€
- Seasonal fruit platter	9€
- Home made brownie with chocolate ice cream	10€

over 100 labels to choose from we're sure we've got your favourite drink at the bar.

Shots : From 3.50 – 12.00 Euros

Copa : From 5.50 – 22.00 Euros

Mix : From 11.00 – 23.50 Euros

Premium Mix: From 12.50 – 23.50 Euros

Euros

VODKA

Smirnoff, Ketel one, Stolichnaya, Moskovskaya, Ciroc, Belvedere, Grey Goose.

GIN

Jinzu, Beefeater, Tanqueray, Tanqueray 10, Gin Mare, Monkey 47, Plymouth, Bulldog, Hendrick's and Beefeater 24.

RUM

Bacardi, Cacique, Havana 7, Capitan morgan spiced, Capitan Morgan dark, Brugal, Zacapa 23, Zacapa XO, Applenton.

TEQUILA

Estirpe, Don Julio 1942, Don Julio reposado, Don Julio Blanco, Patron Silver, Patron Café, Patron Añejo, Montelobos Mezcal.

WHISKEY - BOURBON

Jack Daniel's, Southern Comfort, J&B, Ballantines, Bulleit Rye, Bulleit Bourbon, Jameson, Jim Bean, Red Label, Blue Label, Platinum Label, Gold Label, Green Label, Black Label, Woodford Reserve, Lagavulin, Talisker 10 age, Oban, J&B Reserve, Haig Club, Cardhu Reserve, Cardhu 12, Ballantines 12 age, Chivas 12 age, Maker's Mark, Glenlivet, Arberg.

COGNAC

Torres 5, Carvoisier, Hennessy, Pere Magloire V.S.O.P, Pere Magloire Fine Calvados.

LIQUORS

DECO - The Bar -

We have a very extensive and well stocked bar here at Es Vive. All of our spirits are quality products and with

Amaretto di Saronno, Aperol, Bauza,
Baileys, Chambord, Cointreau, Campari,
Drambuie, Fernet Branca, Frangelico,
Galliano, Graham's 5 Port, Grand
Marnier, Hierbas, Jagermeister, Kahlua,
Kirsh, Malibu, Martini White, Martini
Red, Martini Extra Dry, Noilly Prat,
Noilly Prat dry, Noilly Prat Red, Perdod
Absinthe, Pimm's n 1, Tia Maria,
Sambuca Molinari, Sambuca Molinari
Café, Peach Licor, Ursus.