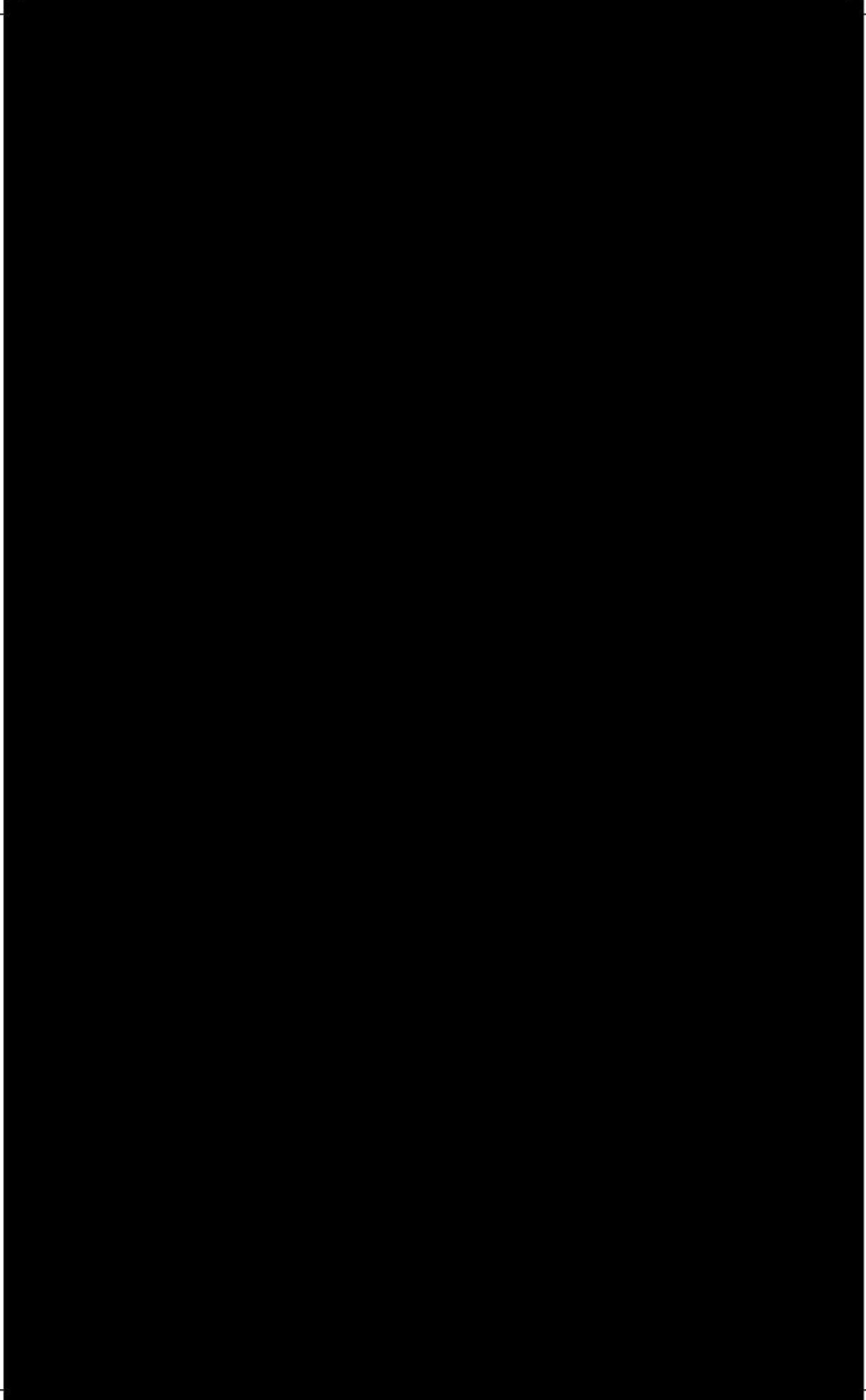


EPIC

INFINITY LOUNGE





# PLATILLOS FRÍOS

## Cold plates

- Scallops, prawn and octopus aguachile** €23  
*Aguachile de vieiras, gambas y pulpo*
- Our EPIC Caesar salad** €22  
*Nuestra ensalada César mexicana*
- Tuna tartar with sunny side up egg** €27  
*Tartar de atún con huevo estrellado*
- Boletus gyoza with foie sauce** €31  
*Gyoza de boletus con salsa de foie*
- Guacamole with tortilla chips** €24  
*Guacamole con totopos*
- Nachos with chili meat stew** €25  
*Nachos con chili con carne*
- Grilled burrata and bimí with green pipián** €26  
*Burrata y bimis a la parrilla con pipián verde*

# TACOS & QUESADILLAS

- Governor's tacos: prawn, melted cheese and american sauce** €28  
*Taco gobernador: gambas, queso fundido y salsa americana*
- Seabass with chipotle and tamarind sauce tacos** €29  
*Lubina crujiente, con salsa de chipotle y tamarindo*
- Bean taco with jalapeño sauce** €24  
*Taco de frijoles con salsa jalapeño*
- Marinated chicken quesadilla with Monterrey and cheddar cheese** €22  
*Quesadilla de pollo marinado con queso Monterrey y cheddar*

If you have any food allergies or intolerances, please contact our staff  
*Si tiene usted algún tipo de alergia o intolerancia alimentaria, por favor, contacte con nuestro personal*

# PRINCIPALES

## Main courses

<b>Charcoal grilled sea bass</b> <i>Lubina a la talla</i>	€44
<b>Charcoal oven New York steak</b> <i>Lomo bajo madurado a la brasa</i>	€49
<b>EPIC truffle and cheese burger</b> <i>Hamburguesa de queso y trufa épica</i>	€36
<b>Chicken thigh al pastor</b> <i>Contramuslo de pollo al pastor</i>	€38
<b>Turbot with garlic emulsion and sake</b> <i>Rodaballo con emulsión de ajos y sake</i>	€44
<b>Vegetable mole: seasonal roasted vegetables over yellow mole.</b> <i>Mole de verduras: verduras de temporada asadas sobre mole amarillo</i>	€25

# THE BEST SIDES

<b>Green salad:</b> Lettuce mezclum, cherry tomatoes, peppers, radish, and onion <i>Ensalada verde: mezclum de lechuga, tomates cherry, pimientos, rabanitos y cebolla</i>	€7
<b>French fries</b> <i>Patatas fritas</i>	€9
<b>Ibiza potatoes with truffle and parmesan</b> <i>Patatas ibicencas con trufa y parmesano</i>	€16

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# SWEET CORNER

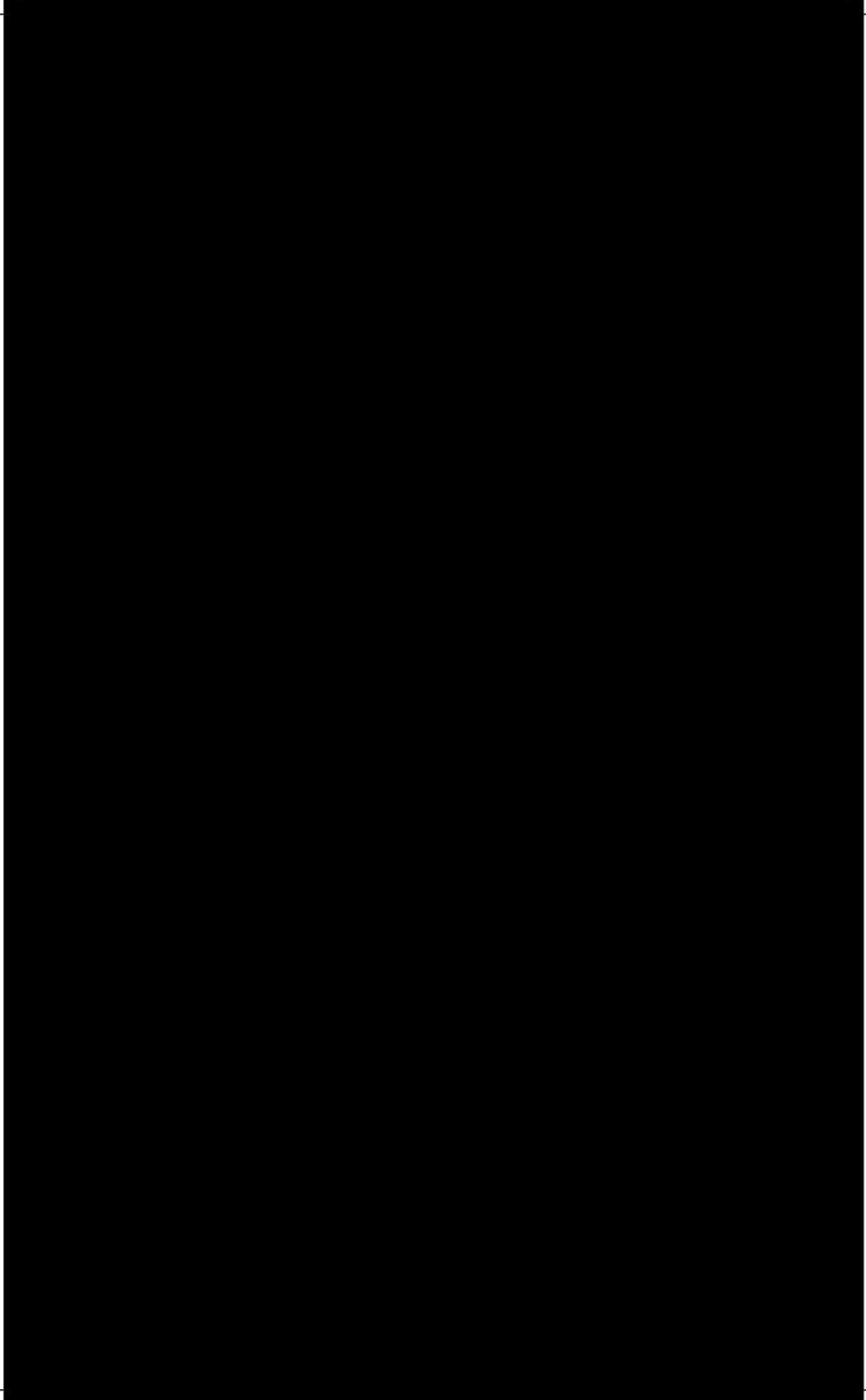
*Rincón dulce*

<b>3 milk french toast</b>	15
<i>Torrija 3 leches</i>	€44
<b>Black tea, milk chocolate and vanilla</b>	15
<i>Té negro, choco leche y vainilla</i>	€49
<b>Pineapple with basil and coconut</b>	15
<i>Piña con albahaca y coco</i>	€36
<b>Cheesecake and hibiscus flower toffee</b>	15
<i>Tarta de queso y toffee de flor de jamaica</i>	€38
<b>Sorbets and ice creams</b>	15
<i>Helados y sorbetes</i>	€44

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CHEERS!



# DRINKS

<b>Coca-Cola</b>	€6
<b>Coca-Cola Zero</b>	€6
<b>Nestea</b>	€6
<b>Aquarius</b>	€6
<b>Sprite</b>	€6
<b>Minute Maid Selection</b>	€6 <sup>5</sup>
<b>Royal Bliss Tonic</b>	€6
<b>Royal Bliss</b>	€6
<b>Red Bull</b>	€9
<b>Red Bull Edition</b>	€9
<b>Organics by Red Bull</b>	€9
<b>Quitar</b>	
<b>Font D'Or 75cl.</b>	€8
<b>Quitar</b>	
<b>Font D'Or 50cl.</b>	€6
<b>Soul Water 33cl.</b>	€7
<b>Soul Water con gas 33cl.</b>	€7
<b>San Pellegrino Singular 75cl.</b>	€9
<b>San Pellegrino Singular 50cl.</b>	€7
<b>Infusions. Infusiones</b>	€4
<b>Espresso coffee. Café espresso</b>	€5
<b>Double espresso coffee.</b>	€6
<i>Café espresso doble</i>	
<b>Coffee with a dash of milk. Café cortado</b>	€5
<b>Latte. Café con leche</b>	€5
<b>Cappuccino</b>	€6
<b>Irish coffee. Café irlandés</b>	€12
<b>Frappé coffee. Café frappé</b>	€8
<b>Café bombón</b>	€5



# BUT FIRST, COCKTAILS!

- Aperol Spritz:** Cava, Aperol and sparkling water  
Belvedere Organic infusion Pear&Ginger €17
- Moscow Mule:** Belvedere Vodka, organic pear and  
ginger infusion, lime, and ginger beer €17
- Old fashioned:** Whiskey, sugar, Angostura, and orange peel €17
- Bloody Mary:** Belvedere vodka, Worcestershire sauce,  
Ibiza salt, pepper, lemon, and tomato €17
- Tom Collins:** G-Vine Floraison gin, lemon, cane sugar  
and Royal Bliss elegant soda €17
- Mint Julep:** Bourbon, mint and sugar €17
- Margarita:** Volcán de mi Tierra blanco, Triple Sec and  
lime juice €17
- Paloma:** Volcán de mi Tierra blanco, lime, agave syrup,  
grapefruit soda and Ibiza salt €17
- Mojito:** Rum, lime, sugar, and mint €17
- Piña Colada:** White rum, coconut cream and  
pineapple purée €17
- Caipirinha:** Cachaça, mint and sugar syrup €17
- Daiquiri frutas:** White rum, sugar syrup and fruit juice €17
- Dry Martini:** Gin, dry white vermouth and lemon twist €17
- Dirty Martini:** Gin, dry white vermouth, olive brine,  
lemon and an olive €17
- Gin Fizz:** Gin, lemon juice, sugar syrup and soda €17
- Negroni:** Gin, red vermouth, Campari and orange slice €17
- Espresso Martini:** Vodka, coffee liqueur, vanilla syrup  
and coffee €17
- White Russian:** Vodka, coffee liqueur, cream and  
cocoa powder €17
- Whisky sour:** Bourbon, lemon juice, sugar and egg white €17
- Pisco sour:** Demonios de los Andes Acholado Pisco,  
lime juice, egg white, and sugar €17
- Pornstar Martini:** Belvedere vodka, vanilla, passion  
fruit, and lemon juice €17
- Bellini:** Cava and peach juice €17

# OUR AUTHOR COCKTAILS

- Fresh Market** €18  
Roku gin, Ibiza honey, calamansi, orange blossom, nutmeg and rosemary
- My my my** €18  
Volcán de mi Tierra Blanco, Bitter Triple Sec of Angostura, orgeat syrup, fresh lime juice, fresh mint and cherries
- Espresso Caleta Martini** €18  
Coffee, stick, Palo Liquor, Brugal extra rum, cinnamon syrup, cocoa
- BLESS Mimosa** €20  
Champagne, Triple Sec, orange juice and thyme-infused honey
- Tropical Mule** €18  
Belvedere vodka, lime juice, raspberry, ginger beer, mint and red berries
- Bahama Mama** €18  
Kraken spiced rum, Luxardo Maraschino, pineapple syrup, grenadine and lime juice
- Drop of Happines** €18  
Vodka, cinnamon, apple juice and elderflower

# NON-ALCOHOLIC COCKTAILS

- Irreverente y sofisticado** €15  
Royal Bliss Irreverent Ginger Ale, pineapple, lemon, salt and thyme-infused honey
- Delicated citrus** €15  
Organics Red Bull Black Orange, lemon and cinnamon syrup
- Summer BLESS** €15  
Organics Red Bull Apricot & Strawberry, apple, lemon and mint

# VIVA MEXICO

Classic Michelada	€10
Spicy Michelada <b>chingona</b>	€10



## BEER

		
Heineken	€7	€8-€6
Heineken Sin 0,0%	€7	€7
Amstel	€7	
Birra Moretti	€7	
Sol	€8	€8
Desperados	€8	€8
Paulaner	€9	€9
Guinness	€8	€8
Isleña	€7	€7
Ibosim Isla Blanca	€7	€7
Ibosim Talaia	€8	€8

## SANGRÍA TIME!

		
Cava Sangría	€20	€75
Red wine Sangría	€18	€60
White wine Sangría	€18	€60

# GIN, GIN!

		
Roku	€18	€180
Gin Mare	€18	€180
Hendricks	€18	€180
Raw	€18	€180
Bull Dog	€18	€180
Monkey 47	€20	€200
G'Vine Floraison	€20	€200
Brockman's	€18	€180
Bombay Sapphire	€17	€180
Bombay <b>Bramble</b>	€15	€160
Bombay <b>Brumble</b>	€15	€160
Bombay Presse	€15	€150
Larios 12	€15	€150
Larios Rosé	€18	€150

# VODKA

Belvedere	€19	€190
Belvedere Organic infusion Pear&Ginger	€19	€190
Belvedere Organic infusion Lemon&Basil	€19	€190
Belvedere OI Blackberry&Lemongrass	€19	€190
Grey Goose	€19	€190
Beluga Noble	€22	€220
Koskenkorva Organic	€16 <sup>16</sup>	€160

# RON

		
<b>Brugal Añejo</b>	€15	€150
<b>Brugal Extra Viejo</b>	€17	€170
<b>Brugal 1888</b>	€18	€180
<b>Diplomático Planas</b>	€17	€170
<b>Diplomático Reserva Exclusiva</b>	€18	€180
<b>Don Papa Baroko</b>	€18	€180
<b>Don Papa 7 años</b>	€20	€200
<b>Mount Gay</b>	€18	€180
<b>Ron Bacardi Blanco</b>	€15	€150
<b>Ron Bacardi 8 Years</b>	€17	€170
<b>Ron Bacardi Spiced</b>	€15	€150
<b>Santa Teresa Gran Reserva</b>	€15	€150
<b>Santa Teresa Gran Reserva 1796</b>	€20	€220
<b>Zacapa 23</b>	€22	€150 <sup>220</sup>
<b>Zacapa XO</b>	€30	€300

# TEQUILA & MEZCAL

<b>Volcán de Mi Tierra Blanco</b>	€18	€180
<b>Volcán de Mi Tierra Cristalino</b>	€26	€260
<b>Volcán de Mi Tierra Reposado</b>	€20	€200
<b>Patrón Silver</b>	€16	€160
<b>Patrón Añejo</b>	€23	€230
<b>Corralejo 99000 horas Gran Añejo</b>	€25	€250
<b>400 Conejos</b>	€17	€170
<b>Montelobos</b>	€17	€170
<b>Bruno X</b>	€15	€150

# WHISKY & BOURBON

		
<b>Macallan 12 Double Cask</b>	€19	€190
<b>Macallan 15 YO Fine Oak Malt</b>	€28	€280
<b>Macallan 18 YO Fine Oak Malt</b>	€45	€450
<b>Glenmorangie 10Y</b>	€18	€180
<b>Glenmorangie Signet</b>	€38	€380
<b>Glenmorangie The Lasanta</b>	€19	€190
<b>Glenmorangie 18Y</b>	€24	€240
<b>Hibiki Harmony</b>	€35	€350
<b>Hakushu</b>	€35	€350
<b>Yamazaki 12Y</b>	€35	€350
<b>Dewars 12</b>	€15	€150
<b>Dewars 15</b>	€17	€170
<b>Maker's Mark 46</b>	€16	€160
<b>Jim Beam Double Oak</b>	€16	€160
<b>Johnnie Walker Black Label</b>	€16	€160
<b>Johnnie Walker Blue Label</b>	€45	€450

# COGNAC

<b>Hennessy VS</b>	€15	€150
<b>Hennessy XO</b>	€38	€375
<b>Hennessy Paradis Imperial</b>	€250	€2.033
<b>Curvoisier VSOP</b>	€15	€150
<b>Curvoisier VS</b>	€13	€129

# BRANDY

<b>Cardenal Mendoza</b>	€22
<b>Carlos I</b>	€14
<b>Gran Duque de Alba</b>	€14
<b>1866</b>	€16
<b>Carlos III</b>	€8
<b>Torres 10</b>	€9
<b>Ysabel Regina</b>	€26
<b>Fernando de Castilla Solera Reserva</b>	€22

# PISCO SOUR

<b>Demonio de los Andes Acholado</b>	€11
<b>Demonio de los Andes Quebranta</b>	€11

# VERMUT

<b>Martini Bianco</b>	€9
<b>Martini Extra Dry</b>	€9
<b>Martini Rosso</b>	€9
<b>Martini Fiero</b>	€9
<b>Can Rich Rojo</b>	€9
<b>Can Rich Blanco</b>	€8
<b>Dos Deus Blanco</b>	€8
<b>Dos Deus Rojo</b>	€8

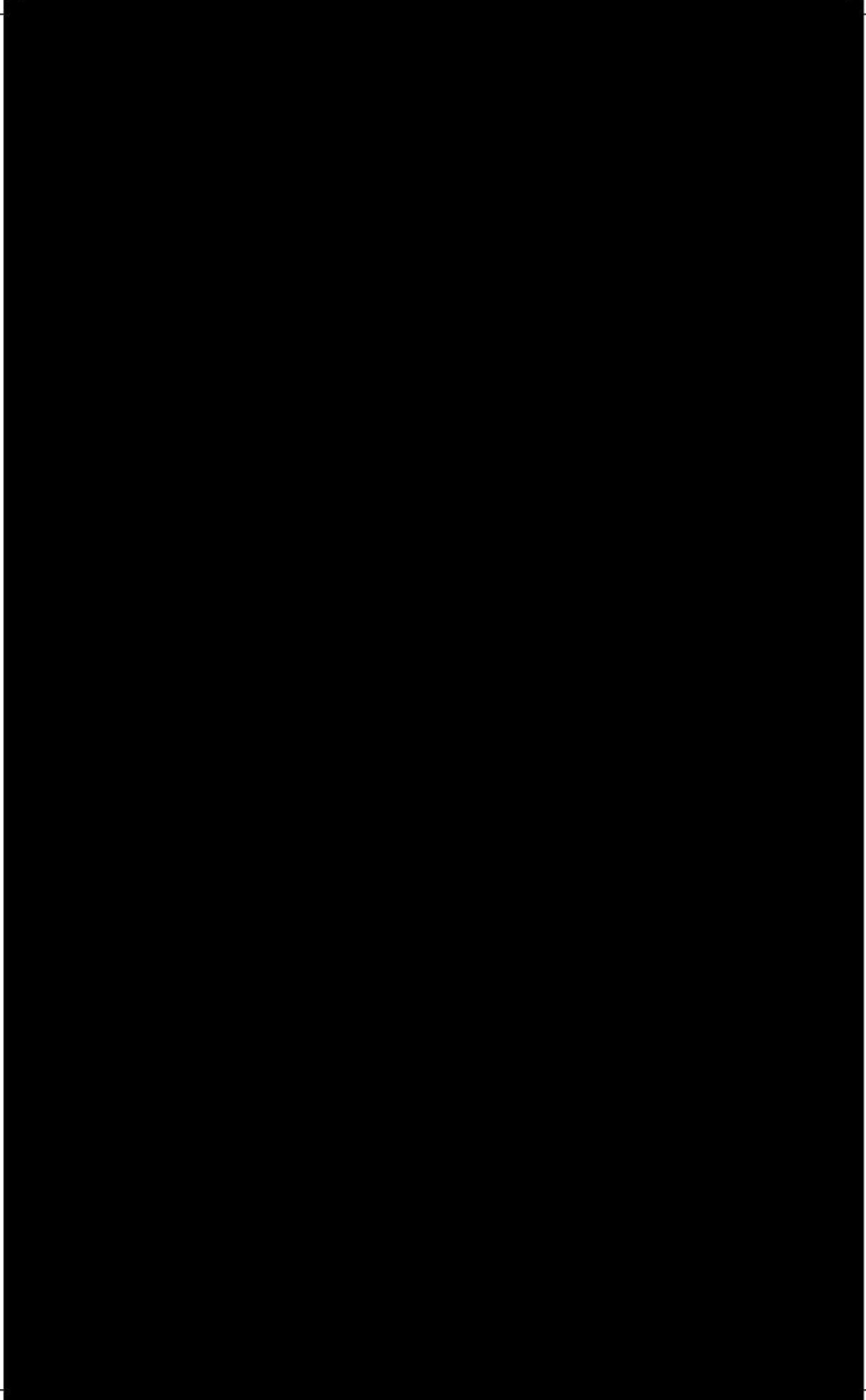
# LIQUEURS & APERITIFS

Patxarán Baines	€8
Patxarán Baines Oro	€9
Anís Mono Seco	€8
Anís Mono Dulce	€8
Limoncello	€9
Campari	€9
Amaro Averna	€8
Lillet Blanc	€8
Grand Marnier Cordon Rouge	€8
Fernet Branca	€9
Hierbas Ibicencas	€9
Passoã	€9
Merlet Triple Sec	€8
Frígola	€8
Palo	€8
Pastis	€8
Amaretto Disaronno	€9
Frangelico	€9
Jägermeister Manifest	€9
Pernod	€9
Aperol	€10
Sambuca	€10
Luxardo	€10
Bénédictine	€10
Chartreuse	€10
Poire Williams León Beyer	€9
Apricot Brandy	€9
Licor 43	€9
Baileys	€9
Dreambuie	€9
Grappa Libarna	€10
Grappa Nonino	€10
Grappa Barricata	€10
Ricard	€9
Pernod Absinthe	€10





WINES



# BRING ON THE BUBBLY!

		
Champagne Dom Perignon Plenitude		€1.050
Champagne Dom Perignon Vintage 2004		€450
Champagne Leclerc Brian Brut Reserve		€150
Champagne Comte de Montaigne Brut	€20	€140
Champagne Comte de Montaigne Rosé		€180
Champagne Cristal Roederer Brut		€650
Champagne Möet Chandon Ice Brut		€160
Champagne Möet Chandon Imperial Rosé		€170
Champagne Möet Chandon Brut		€150
Champagne Möet Chandon Rosé		€160
Champagne R de Ruinart Brut	€25	€180
Champagne Ruinart Blanc de Blancs		€190
Champagne Ruinart Rosé		€190
Champagne Veuve Clicquot Rich Brut		€160
Champagne Veuve Clicquot Yellow Label Brut		€150

## CAVA

Cava Juvé & Camps Milesimé Chardonnay	€12	€75
Cava Juvé & Camps Milesimé Rosé		€95
Cava Llopart Ex-Vite Brut		€125
Cava Llopart Rosé		€75

## PROSECCO

Prosecco Valdobbiadena Superiore		€35
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## WHITE WINES

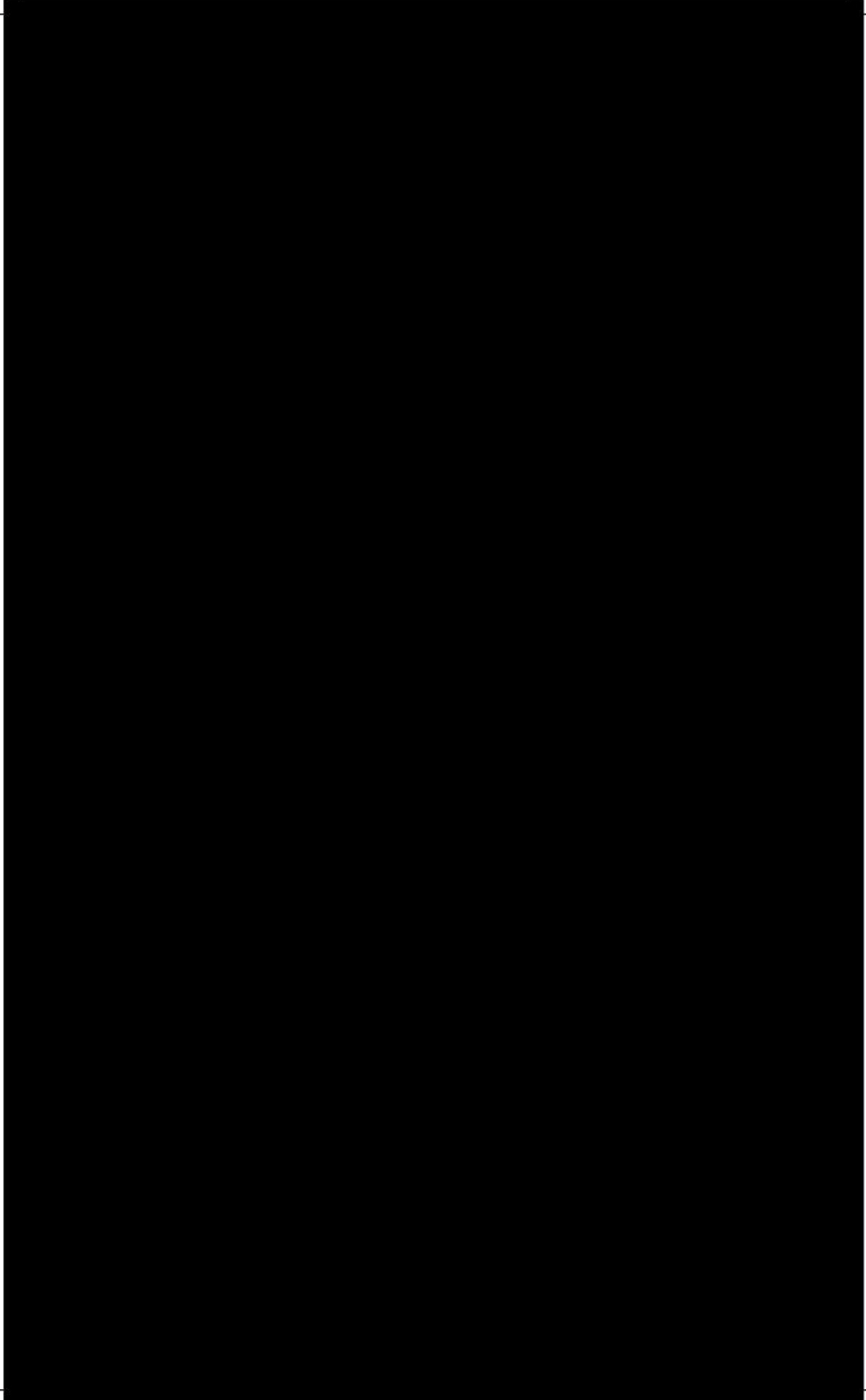
		
Chablis Gauteron	€12	€75
Ereso Can Rich		€46
Cloudy Bay Sauvignon		€70
Cloudy Bay Te Koko		€165
D.O. Ferreiro		€40
Javier Sanz Vit Semidulce	€8	€35
Leon Beyer Gewurztraminer		€52
Les Argeliers Chardonnay	€8	€28
Pinot Grigio Llivio Felluga		€52
Javier Sanz Malcorta Verdejo		€42
Muga Barrica	€9	€36
Urban Riesling	€10	€48

## ROSÉS

Ibizkus		€65
<b>A de Arinzano Rosé</b> <small>Quitar</small>		€38
By OTT Rosé		€60
Garrus Rosé		€280
M de Minuty Rosé		€60
Muga Rosé	€9	€45
Rock Angel Rosé		€75
Whispering Angel Rosé	€12	€70

## RED WINES

Château de Pez Saint-Estèphe 2007		€115
Abadía Retuerta Selección Especial		€85
Can Rich Roble		€42
Muga Crianza	€9	€40
Roble del Convento	€8	€35
Thermantia		€455
Ultreia Saint Jacques	€9	€35



# BLESS

HOTEL IBIZA

