

CLEAN & DIRTY DISHES

23

Panko Prawns Padrón Peppers

lightly curried, mango, turmeric yogurt
Indian masala salt



21

(KFC) Korean Chicken Wings

spicy korean gochujang sauce - asian pickled cucumber,
radish and onion salad

34

Masala Spanish Hake

ginger turmeric yogurt, curried quinoa,
kachumber, green coriander chutney

24

Local Goats Citrus Salad

leaves, oranges, pomegranates, toasted pistachios,
lebanese sumac vinaigrette



22

Whipped Feta Golden Beets

chilli brown butter candied walnut's, watercress salad

30

Snow Crab, Chilli Prawn Salad

rice noodles, sweet mango, coriander,
wakame toasted nuts with nouc cham



35

Wonderous Wagyu Burger & House Fries

fake big mac sauce, beef tomato, lettuce and caramelised onions
served with a choice of: melted manchego or blue cheese,
chipotle mayo, jalapeño peppers, crispy chorizo



25

Bombay Baghi burger

lightly curried veggie burger, mint raita, sweet mango chilli
pickle in toasted pita, sweet potato wedges

42

Jamón Ibérico Bellota

cristal bread, tomato



23

Baharat-Spiced Baked Aubergines

chipotle romesco, black beans, ceviche lime
pickled onions with side salad

26

Lebanese Chicken Shawarma

flatbread with a mint yogurt sauce and a classic Fattoush salad
flavoured za'atar dressing
vegetarian option with grilled halloumi



SEXY SIDES

Artisan Breads

15

olives, basil aioli - for two

Sweet Potato Wedges

12

crispy onion, sage

Superfood Salad

12

leaves, red cabbage,
seeds, cider, vinegar,
pickled sultanas





HYDRATION STATION

12

Clean Green Machine

kiwi, avocado, spinach, banana, apple juice
ashwagandha powder, mint leaves

**for mental boost and stress relieving properties*

13

The Gut Instinct

tummy friendly probiotic local kefir, oats,
ibiza almonds, summer berries, maca powder
almond milk, banana, strawberries, agave syrup

**for libido & immune boosting*

12

Wake Me Up Before You Go Go

coconut water, anti-inflammatory, root ginger,
root turmeric, maple syrup, black pepper
lime, mint leaves

**aids liver detoxification*

TESS PRINCE @LOVEFOODIBIZA



Tess Prince, the founder of Love Food Ibiza, is a constant ray of sunshine beaming out of our kitchen and her culinary prowess knows no bounds. An international private chef, food writer and stylist, she believes food can both heal the body and nurture the soul – and in Tess's kitchen, nutritious is always delicious.

With over two decades of experience, Tess's background includes a career in London with Baxter Storey that saw her consult alongside Yotam Ottolenghi, where her love affair with Middle Eastern and Mediterranean cooking began.

These days, she calls the white isle her home, forever inspired by its abundant bounty, lifestyle and its people, and is passionate about crafting bespoke dining experiences for high-end clients from the worlds of music, fashion and television, yoga and wellness clients, and of course, our lovely guests here at Pikes.



HOT DRINKS

| | |
|--------------------|-----|
| Espresso | 3 |
| Double Espresso | 4 |
| Espresso Macchiato | 3.5 |
| Cortado | 3.5 |
| Americano | 4 |
| Cappuccino | 4.5 |
| Latte | 4.5 |
| Carajillo | 5 |
| Flat White | 4.5 |
| Café con Leche | 4 |
| Irish Coffee | 8 |
| Frappuccino | 8 |
| Espresso Tonic | 8 |
| Tea | 3.5 |
| Hot Chocolate | 5.5 |



| | |
|-------------------|------|
| ADD SYRUP | +1.5 |
| Vanilla | |
| Homemade Cinnamon | |
| Pistachio | |
| Chocolate | |
| VEGETABLE MILK | +1.5 |
| Soy | |
| Oat | |
| Almond | |

SWEET THINGS

15

Espresso Martini Affogato

vanilla bean ice-cream, kahlua,
vodka shot, espresso shot

14

Sorbet duo

blood orange & alfonso mango

13

Double Lemon Cheesecake

zesty ibiza curd layer

13

Vegan Chocolate

cardamom ibiza orange mousse