

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	Sweet Potato Wedges	12
olives, basil aioli - for two		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	
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