Love Ibiza Food



CLEAN & DIRTY DISHES

Panko Prawns Padrón Peppers

lightly curried, mango, turmeric yogurt Indian masala salt

(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

Local Goats Citrus Salad

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



Whipped Feta Golden Beets

chilli brown butter candied walnut's, watercress salad

Snow Crab, Chilli Prawn Salad

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



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





cristal bread, tomato

Baharat-Spiced Baked Aubergines

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

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 olives, basil aioli - for two

Superfood Salad leaves, red cabbage, seeds, cider, vinegar, pickled sultanas 12

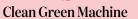
15

Sweet Potato Wedges 12 crispy onion, sage

¹ food intolerance information available at request.² kindly note an optional 10% gratuity will be added to your bill to be distributed amongst our restaurant staff

Love Ibiza Food LUNCH MENU





kiwi, avocado, spinach, banana, apple juice ashwagandha powder, mint leaves *for mental boost and stress relieving properties

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

Espresso

Cortado

Americano

Cappuccino

Latte

Carajillo

Flat White

Café con Leche

Double Espresso

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

HOT DRINKS

TESS PRINCE @LOVEFOODIBIZA



Ness 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.





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Irish Coffee	8	Vanilla	
		Homemade Cinnamon	
Frappuccino	8	Pistachio	
Espresso Tonic	8		
		VEGETABLE MILK	+1.5
Tea	3.5	Soy	
		Oat	
Hot Chocolate	5.5	Almond	

SWEET THINGS

Espresso Martini Affogato vanilla bean ice-cream, kahlua, vodka shot, espresso shot

14 Sorbet duo blood orange & alfonso mango

Double Lemon Cheesecake zesty ibiza curd layer

Vegan Chocolate

cardamom ibiza orange mousse

