

CLEAN & DIRTY DISHES



43

Jamon Ibérico Bellota

Pan de Cristal, tomato

23

Panko Prawns Padron Peppers

lightly curried mango, turmeric yogurt

18

Vietnamese Rainbow Rice Rolls

Warm peanut satay and sweet harmony chilli dip

22

Broccoli Spinach Fritters

Crispy chorizo, basil alioli, poached egg, chilli jam crisp (veggie option with avocado)



22

(KFC) Korean Chicken Wings

Spicy Korean gochujang sauce - Asian pickled cucumber, radish and onion salad

27

Seared Tuna Black Garlic Caesar Salad

Romaine lettuce, pan cristal croutons, shaved fennel, capers, parmesan crisp

26

Burrata Bomb Salad

Mixed Beets, white balsamic strawberries, candied pistachios, pomegranates, citrus oil (vegan feta option available)



28

Marinated Thai Chicken

Charred Naan, Crunchy Asian Slaw, Peanut Satay (go breadless as a main course salad)



44

Surf & Snout

Belota jamon Iberico, giant garlic gambas, fried egg, triple cooked chips

36

Masala Spanish Hake

Ginger turmeric yogurt, kachumber salad, curried quinoa, coriander chutney

32

Snow Crab, Chilli Prawn Salad

Rice noodles, sweet mango, wakame, toasted nuts with Nuoc Cham dressing (vegan option with roasted asparagus)

28

Lebanese Chicken or Halloumi Shawarma

Flat bread wrap, mint tzatziki, fattoush salad. (Go large as a main course salad)

37

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.

SEXY SIDES

Artisan Breads

15

Marinated Olives, Pikes house, basil Alioli, romesco

House Fries

12

Rainbow Superfood Salad

12 Beets, leaves, nuts, seeds, apple cider vinegar pickled cabbage, sultanas, micro greens



HYDRATION STATION

12

Clean Green Machine

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

**for mental boost and stress relieving properties*

13

After Party Alchemist

coffee, peanut butter, dates, frozen banana,
almond milk, lions mane & maca powder

**brain-boosting to help you recover, reset and refuel.*

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 & COLD DRINKS

Espresso	3	
Double Espresso	4	
Espresso Macchiato	3.5	
Cortado	3.5	
Americano	4	
Cappuccino	4.5	
Latte	4.5	MILKSHAKE 12
Carajillo	5	Vanilla
Flat White	4.5	Banana
Café con Leche	4	Strawberry
Irish Coffee	12	Chocolate
Frappuccino	8	ADD SYRUP +1.5
Tea	3.5	Vanilla
Hot Chocolate	5.5	Homemade Cinnamon
		Caramel
		Chocolate
		VEGETABLE MILK +1.5
		Soy
		Oat
		Almond



SWEET ENDINGS

16

Espresso Martini Affogato

Vanilla bean Ice-Cream, Kahlúa,
vodka shot, espresso shot, bam!

14

Vegan Snicker-ish Cheesecake

With Brûléed Banana, Biscoff
Crunch, Peanut Cream, Date
Caramel, Dark Chocolate

14

Double Ibiza Lemon Posset

blueberry compote, amaretti
pistachio crumb

14

Chocolate &
Raspberry Sorbet

Scattered with fresh berries