

Soho Farmhouse Ibiza, restaurant sample menu

Starters

EVOO whipped butter, sourdough (vegetarian)
Kale & white beans soup (plant based)
Sunflower & chickpeas hummus, crudites (plant based)
Leek croquettes, piquillo allioli (vegetarian)
Yellowtail crudo, apple, lemon, chilli
Baby octopus ibicencan style
Iberian ham, carasau bread
Steak tartare, sweet potatoe chips, black truffle
Grilled artichoke, romesco (plant based)
Ibicencan prawns "al ajillo"

Salads

Garden leaves, avocado, sherry vinaigrette (plant based)
Lentils, pumpkin, cauliflower, honey mustard dressing (plant based)
Beetroot, radicchio, pomegranate, goat cheese dressing (vegetarian)
Kale, sunflower seeds, mint, lime (plant based)

Mains

"Terra Viva Farm" chicken, brussels sprout, lemon
Braised beef cheek, cauliflower purée, mustard greens
Paccheri pasta, broccoli, burrata, chilli, garlic (vegetarian)
Lamb chops, ibicencan potatoes, salsa verde
Grilled pumpkin, onion glazed, spicy chicory (vegetarian)
Salmon, broccoli sprouts, lemon butter, dill
Ribeye steak 250gr, chimichurri, fries

Sides

Ibicencan potato (plant based)
Mixed salad (plant based)
Broccoli sprouts (plant based)
Grilled vegetables (plant based)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.