

Soho Farmhouse Ibiza, all day menu

Bread and dips

EVOO Whipped buter, sourdough (vegetarian)

Pan de cristal con tomate (plant-based)

Dips served with garden vegetable crudites:

Piquillo-romesco (plant-based), Avocado-chilli (plant-based), Goat's yoghurt-lemon (vegetarian)

Farmhouse crudités and dips board (plant-based)

Raw and cured

Oysters, jalapeño aguchile

Sea bream crudo "Mediterranean"

Bluefin tuna tartare, Ibizencan herbs, sea asparagus

Red prawns ceviche, cucumber, corriander

Raw seafood platter (min 2 people)

Smoked picaña carpaccio, dried tomato, black garlic allioli

Goat's cheese croquettes, steak tartare, black truffle

Jamon de Bellota

Cantabrian anchovy, smoked sardine, marinated anchovy

Garden

Shaved zucchini, rocket, lemon (plant-based)

Garden leaves, avocado, sherry vinaigrette (plant-based)

Butter lettuce, confit tomato, cucumber, radish, herbs mayo (plant-based)

Tomato salad, onion, basil (plant-based)

Ibizencan potatoes, roasted pepper, parsley (plant-based)

Grilled summer vegetables, herbs tahini (plant-based)

Rice and pasta

Seafood paella

Farmhouse vegetable paella (plant-based)

"Terra Viva Farm" chicken paella, saffron

Paccheri pasta, courgette flowers, Mahon cheese, basil (vegetarian)

Land

Lamb chops, salsa verde

Entrecote 250g, chimichurri

Chicken picantón, lemon & herbs

Presa iberica 220g

Iberian pork chop, aged 28 days 600g

Bone in rib-eye 1kg

Lamb shoulder 1kg

Sea

Sauteed clams, sherry wine, parsley

Red prawns, grilled or "al ajillo"

Octopus skewer, Iberian panceta, allioli

Fried Turbot "en adobo", spicy mayo

Bluefin tuna steak 500g

Bluelobster, EVOO Whipped butter

Catch of the day

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