



INFINITY LOUNGE



TO SHARE... OR NOT...OR YES?

Para compartir... o no... ¿o sí?

Nam Prik Mussels <i>Mejillones Nam Prik</i>	€23
Local chicken wings with Thai BBQ sauce <i>Alitas de pollo payés con salsa de barbacoa Thai</i>	€22
Tuna tataki with piparras emulsion <i>Tiradito de atún con emulsión de piparras</i>	€27
Red prawn carpaccio with mango, avocado and kimchi <i>Carpaccio de gamba, jugo de carabinero, mango, aguacate y kimchi</i>	€31
Grilled artichokes, labneh, fried egg and romesco sauce <i>Alcachofas plancha, labneh, huevo frito y romesco</i>	€24
Beetroot tartar with apple sour and avocado dressing <i>Tartar de remolacha con manzana ácida y aliño de aguacate</i>	€25
Caesar's salad saam <i>Nuestro saam de ensalada César</i>	€26

If you have any food allergies or intolerances, please contact our staff
Si tiene usted algún tipo de alergia o intolerancia alimentaria, por favor, contacte con nuestro personal

Restaurant kitchen hours. *Horario de cocina.*
13:00 - 18:30h

TO GET STARTED

Para empezar

Confit beef ribs, local potatoes and piquillo peppers €45

Costillar de vaca confitada, patata ibicenca y piquillos

Roasted leeks with crispy bacon, beef stracciatella and red mojo sauce €28

Puerros asados con panceta crujiente, stracciatella de vaca y mojo rojo

Smoked sardine focaccia, cherry, taggiascca and balsamic vinaigrette €26

Focaccia de sardina ahumada, cherries, taggiascca y vinagreta balsámica

Panang curry udon with vegetables €24

Udon al curry Panang con vegetales

Massaman prawn curry with jasmine rice €29

Gambones al curry Massaman con arroz jazmín

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ENTRE PANES

Sandwiches

Pinsa with burratina, arugula, sundried tomato and genovese pesto €29

Pinsa con burratina, rúcula, tomate seco y pesto Genovés

BLESS club sandwich €32

With flaky bread, chicken, tomato, lettuce, caesar sauce, bacon and egg.

Con pan hojaldrado, pollo, tomate, lechuga, salsa César, bacon y huevo.

BLESSED Burger €35

Wagyu burger, gouda, pickled cucumber, ranch sauce in brioche bun.

Carne de Wagyu, gouda, pepino encurtido y salsa ranch en pan brioche.

THE BEST COMPANY

La Mejor compañía

Local sourdough bread with butter and our olives €10

Pan payés de masa madre con mantequilla y nuestras olivas

Corn ribs with lime and chilli €12

Costillas de maíz con lima y chile

Local french fries €9

Patatas fritas ibicencas

Jasmine rice €8

Arroz jazmín

Extra Sauce €5

Salsa Extra

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THE SWEETEST CORNER

El rincón más dulce

Tropical meringue €15

Merengada tropical

Our cheesecake €15

Nuestra tarta de queso

Chocolate and caramel textures €15

Texturas de chocolate y caramelo

Ice creams and sorbets €15

Helados y sorbetes

Seasonal fruit salad €18

Ensalada de fruta de temporada

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CHEERS!

DRINKS

Coca-Cola	€6
Coca-Cola Zero	€6
Nestea	€6
Aquarius	€6
Sprite	€6
Minute Maid Selection	€5
Royal Bliss Tonic	€6
Royal Bliss	€6
Red Bull	€9
Red Bull Edition	€9
Organics by Red Bull	€9
Soul Water 33cl.	€7
Soul Water con gas 33cl.	€7
San Pellegrino Singular 75cl.	€9
San Pellegrino Singular 50cl.	€7
Infusions. <i>Infusiones</i>	€4
Espresso coffee. <i>Café espresso</i>	€5
Double espresso coffee. <i>Café espresso doble</i>	€6
Coffee with a dash of milk. <i>Café cortado</i>	€5
Latte. <i>Café con leche</i>	€5
Cappuccino	€6
Irish coffee. <i>Café irlandés</i>	€12
Frappé coffee. <i>Café frappé</i>	€8
Café bombón	€5

BUT FIRST, COCKTAILS!

Aperol Spritz: Cava, Aperol and sparkling water	€17
Moscow Mule: Belvedere Organic infusion Pear&Ginger, lime, and ginger beer	€17
Old fashioned: Whiskey, sugar, Angostura, and orange peel	€17
Bloody Mary: Belvedere vodka, Worcestershire sauce, Ibiza salt, pepper, lemon, and tomato	€17
Tom Collins: G-Vine Floraison gin, lemon, cane sugar and Royal Bliss elegant soda	€17
Mint Julep: Bourbon, mint and sugar	€17
Margarita: Volcán de mi Tierra blanco, Triple Sec and lime juice	€17
Paloma: Volcán de mi Tierra blanco, lime, agave syrup, grapefruit soda and Ibiza salt	€17
Mojito: Rum, lime, sugar, and mint	€17
Piña Colada: White rum, coconut cream and pineapple purée	€17
Caipirinha: Cachaça, mint and sugar syrup	€17
Daiquiri frutas: White rum, sugar syrup and fruit juice	€17
Dry Martini: Gin, dry vermouth and lemon twist	€17
Dirty Martini: Gin, dry vermouth, olive brine and olive	€17
Gin Fizz: Gin, lemon juice, sugar syrup and soda	€17
Negroni: Gin, red vermouth, Campari and orange slice	€17
Espresso Martini: Vodka, coffee liqueur, vanilla syrup and coffee	€17
White Russian: Vodka, coffee liqueur, cream and cocoa powder	€17
Whisky sour: Bourbon, lemon juice, sugar and egg white	€17
Pisco sour: Demonios de los Andes Acholado Pisco, lime juice, egg white, and sugar	€17
Pornstar Martini: Belvedere vodka, vanilla, passion fruit, and lemon juice	€17
Bellini: Cava and peach juice	€17

OUR AUTHOR COCKTAILS

- Fresh Market** €18
Roku gin, Ibiza honey, calamansi, orange, orange blossom, nutmeg and rosemary
- My my my** €18
Volcán de mi Tierra Blanco, Bitter Triple Sec of Angostura, orgeat syrup, fresh lime juice, fresh mint and cherries
- Espresso Caleta Martini** €18
Coffee, Palo liquor, Brugal extra rum, cinnamon syrup, cocoa
- BLESS Mimosa** €20
Champagne, Triple Sec, orange juice and thyme-infused honey
- Tropical Mule** €18
Belvedere vodka, lime juice, raspberry, ginger beer, mint and red berries
- Bahama Mama** €18
Kraken spiced rum, Luxardo Maraschino, pineapple syrup, grenadine and lime juice
- Drop of Happiness** €18
Vodka, cinnamon, apple juice and elderflower

NON-ALCOHOLIC COCKTAILS

- Irreverente y sofisticado** €15
Royal Bliss Irreverent Ginger Ale, pineapple, lemon, salt and thyme-infused honey
- Delicated citrus** €15
Organics Red Bull Black Orange, lemon and cinnamon syrup
- Summer BLESS** €15
Organics Red Bull Apricot & Strawberry, apple, lemon and mint



VIVA MEXICO

Classic Michelada	€10
Spicy Michelada	€10

BEER

		
Heineken	€7	€6
Heineken Sin 0,0%	€7	€7
Amstel	€7	
Birra Moretti	€7	
Sol	€8	€8
Desperados	€8	€8
Paulaner	€9	€9
Guinness	€8	€8
Isleña	€7	€7
Ibosim Isla Blanca	€7	€7
Ibosim Talaia	€8	€8

SANGRÍA TIME!

		
Cava Sangría	€20	€75
Red wine Sangría	€18	€60
White wine Sangría	€18	€60

GIN, GIN!



Roku	€18	€180
Gin Mare	€18	€180
Hendricks	€18	€180
Raw	€18	€180
Bull Dog	€18	€180
Monkey 47	€20	€200
G'Vine Floraison	€20	€200
Brockman's	€18	€180
Bombay Sapphire	€17	€180
Bombay	€15	€160
Bombay Bramble	€15	€160
Bombay Presse	€15	€150
Larios 12	€15	€150
Larios Rosé	€15	€150

VODKA

Belvedere	€19	€190
Belvedere Organic infusion Pear&Ginger	€19	€190
Belvedere Organic infusion Lemon&Basil	€19	€190
Belvedere OI Blackberry&Lemongrass	€19	€190
Grey Goose	€19	€190
Beluga Noble	€22	€220
Koskenkorva Organic	€16	€160

RON

		
Brugal Añejo	€15	€150
Brugal Extra Viejo	€17	€170
Brugal 1888	€18	€180
Diplomático Planas	€17	€170
Diplomático Reserva Exclusiva	€18	€180
Don Papa Baroko	€18	€180
Don Papa 7 años	€20	€200
Mount Gay	€18	€180
Ron Bacardi Blanco	€15	€150
Ron Bacardi 8 Years	€17	€170
Ron Bacardi Spiced	€15	€150
Santa Teresa Gran Reserva	€15	€150
Santa Teresa Gran Reserva 1796	€20	€220
Zacapa 23	€22	€220
Zacapa XO	€30	€300

TEQUILA & MEZCAL

Volcán de Mi Tierra Blanco	€18	€180
Volcán de Mi Tierra Cristalino	€26	€260
Volcán de Mi Tierra Reposado	€20	€200
Patrón Silver	€16	€160
Patrón Añejo	€23	€230
Corralejo 99000 horas Gran Añejo	€25	€250
400 Conejos	€17	€170
Montelobos	€17	€170
Bruno X	€15	€150

WHISKY & BOURBON

		
Macallan 12 Double Cask	€19	€190
Macallan 15 YO Fine Oak Malt	€28	€280
Macallan 18 YO Fine Oak Malt	€45	€450
Glenmorangie 10Y	€18	€180
Glenmorangie Signet	€38	€380
Glenmorangie The Lasanta	€19	€190
Glenmorangie 18Y	€24	€240
Hibiki Harmony	€35	€350
Hakushu	€35	€350
Yamazaki 12Y	€35	€350
Dewars 12	€15	€150
Dewars 15	€17	€170
Maker's Mark 46	€16	€160
Jim Beam Double Oak	€16	€160
Johnnie Walker Black Label	€16	€160
Johnnie Walker Blue Label	€45	€450

COGNAC

Hennessy VS	€15	€150
Hennessy XO	€38	€375
Hennessy Paradis Imperial	€250	€2.033
Curvoisier VSOP	€15	€150
Curvoisier VS	€13	€129

BRANDY

Cardenal Mendoza	€22
Carlos I	€14
Gran Duque de Alba	€14
1866	€16
Carlos III	€8
Torres 10	€9
Ysabel Regina	€26
Fernando de Castilla Solera Reserva	€22

PISCO SOUR

Demonio de los Andes Acholado	€11
Demonio de los Andes Quebranta	€11

VERMUT

Martini Bianco	€9
Martini Extra Dry	€9
Martini Rosso	€9
Martini Fiero	€9
Can Rich Rojo	€9
Can Rich Blanco	€8
Dos Deus Blanco	€8
Dos Deus Rojo	€8

LIQUEURS & APERITIFS

Patxarán Baines	€8
Patxarán Baines Oro	€9
Anís Mono Seco	€8
Anís Mono Dulce	€8
Limoncello	€9
Campari	€9
Amaro Averna	€8
Lillet Blanc	€8
Grand Marnier Cordon Rouge	€8
Fernet Branca	€9
Hierbas Ibicencas	€9
Passoã	€9
Merlet Triple Sec	€8
Frígola	€8
Palo	€8
Pastis	€8
Amaretto Disaronno	€9
Frangelico	€9
Jägermeister Manifest	€9
Pernod	€9
Aperol	€10
Sambuca	€10
Luxardo	€10
Bénédictine	€10
Chartreuse	€10
Poire Williams León Beyer	€9
Apricot Brandy	€9
Licor 43	€9
Baileys	€9
Dreambuie	€9
Grappa Libarna	€10
Grappa Nonino	€10
Grappa Barricata	€10
Ricard	€9
Pernod Absinthe	€10



WINES

BRING ON THE BUBBLY!



Champagne Dom Perignon Plenitude	€1.050
Champagne Dom Perignon Vintage 2004	€450
Champagne Leclerc Brian Brut Reserve	€150
Champagne Comte de Montaigne Brut	€20 €140
Champagne Comte de Montaigne Rosé	€180
Champagne Cristal Roederer Brut	€650
Champagne Möet Chandon Ice Brut	€160
Champagne Möet Chandon Imperial Rosé	€170
Champagne Möet Chandon Brut	€150
Champagne Möet Chandon Rosé	€160
Champagne R de Ruinart Brut	€25 €180
Champagne Ruinart Blanc de Blancs	€190
Champagne Ruinart Rosé	€190
Champagne Veuve Clicquot Rich Brut	€160
Champagne Veuve Clicquot Yellow Label Brut	€150

CAVA

Cava Juvé & Camps Milesimé Chardonnay	€75
Cava Juvé & Camps Milesimé Rosé	€95
Cava Llopart Ex-Vite Brut	€125
Cava Llopart Rosé	€75

PROSECCO

Prosecco Valdobbiadena Superiore	€35
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WHITE WINES

		
Chablis Gauteron	€12	€75
Ereso Can Rich		€46
Cloudy Bay Sauvignon		€70
Cloudy Bay Te Koko		€165
D.O. Ferreiro		€40
Javier Sanz Vit Semidulce	€8	€35
Leon Beyer Gewurztraminer		€52
Les Argeliers Chardonnay	€8	€28
Pinot Grigio Llivio Felluga		€52
Javier Sanz Malcorta Verdejo		€42
Muga Barrica	€9	€36
Urban Riesling	€10	€48

ROSÉS

Ibizkus		€65
By OTT Rosé		€60
Garrus Rosé		€280
M de Minuty Rosé		€60
Muga Rosé	€9	€45
Rock Angel Rosé		€75
Whispering Angel Rosé	€12	€70

RED WINES

Château de Pez Saint-Estèphe 2007		€115
Abadía Retuerta Selección Especial		€85
Can Rich Roble		€42
Muga Crianza	€9	€40
Roble del Convento	€8	€35
Thermantia		€455
Ultreia Saint Jacques	€9	€35

BLESS

HOTEL IBIZA

