

EPIC
INFINITY LOUNGE



PLATILLOS FRÍOS

Cold plates

- Scallops, prawn and octopus aguachile** €34
Aguachile de vieiras, gambas y pulpo
- Our EPIC Caesar salad** €27
Nuestra ensalada César EPIC
- Tuna tartar with fried egg** €38
Tartar de atún con huevo estrellado
- Boletus gyoza with foie sauce** €28
Gyoza de boletus con salsa de foie
- Guacamole with tortilla chips** €24
Guacamole con totopos
- Nachos with chili meat stew** €28
Nachos con chili con carne
- Grilled burrata and bimi with green pipián** €26
Burrata y bimis a la parrilla con pipián verde

TACOS & QUESADILLAS

- Governor's tacos: prawn, melted cheese and american sauce** €28
Taco gobernador: gambas, queso fundido y salsa americana
- Seabass with chipotle and tamarind sauce tacos** €29
Lubina crujiente, con salsa de chipotle y tamarindo
- Bean taco with jalapeño sauce** €22
Taco de frijoles con salsa jalapeño
- Marinated chicken quesadilla with Monterrey and cheddar cheese** €26
Quesadilla de pollo marinado con queso Monterrey y cheddar

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.*
19:00-23:00h

PRINCIPALES

Main courses

Charcoal grilled sea bass <i>Lubina a la talla</i>	€44
Charcoal oven New York steak <i>Lomo bajo madurado a la brasa</i>	€49
EPIC truffle and cheese burger <i>Hamburguesa de queso y trufa EPIC</i>	€36
Chicken thigh al pastor <i>Contramuslo de pollo al pastor</i>	€38
Turbot with garlic emulsion and sake <i>Rodaballo con emulsión de ajos y sake</i>	€44
Seasonal roasted vegetables over yellow mole <i>Verduras de temporada asadas sobre mole amarillo</i>	€25

THE BEST SIDES

Green salad: Lettuce mezclum, cherry tomatoes, peppers, radish, and onion <i>Ensalada verde: mezclum de lechuga, tomates cherry, pimientos, rabanitos y cebolla</i>	€7
French fries <i>Patatas fritas</i>	€9
Ibiza potatoes with truffle and parmesan <i>Patatas ibicencas con trufa y parmesano</i>	€16

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.*
19:00-23:00h

SWEET CORNER

Rincón dulce

- | | |
|---|-----|
| 3 milk french toast
<i>Torrija 3 leches</i> | €15 |
| Black tea, milk chocolate and vanilla
<i>Té negro, choco leche y vainilla</i> | €15 |
| Pineapple with basil and coconut
<i>Piña con albahaca y coco</i> | €15 |
| Cheesecake and hibiscus flower toffee
<i>Tarta de queso y toffee de flor de jamaica</i> | €15 |
| Sorbets and ice creams
<i>Helados y sorbetes</i> | €15 |

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.*
19:00-23:00h



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. Infusiones	€4
Espresso coffee. Café espresso	€5
Double espresso coffee. <i>Café espresso doble</i>	€6
Coffee with a dash of milk. Café cortado	€5
Latte. Café con leche	€5
Cappuccino	€6
Irish coffee. Café irlandés	€12
Frappé coffee. Café frappé	€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 white vermouth and lemon twist €17
- Dirty Martini:** Gin, dry white vermouth, olive brine,
lemon and an 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 liqueur, Brugal extra rum, cinnamon syrup and 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	€18	€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	€12 €75
Cava Juvé & Camps Milesimé Rosé	€95
Cava Llopart Ex-Vite Brut	€125
Cava Llopart Rosé	€75

PROSECCO

Prosecco Valdobbiadena Superiore	€35
---	-----

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

