



LLUM

Premium Pool Club



*To share... or not...  
or yes?*

*Para compartir... o no... ¿o sí?*

**Nam Prik Mussels €23**

*Mejillones Nam Prik*

**Local chicken wings with Thai BBQ sauce €22**

*Alitas de pollo payés con salsa de barbacoa Thai*

**Tuna tataki with piparra emulsion €27**

*Tiradito de atún con emulsión de piparras*

**Red prawn carpaccio with mango, avocado and kimchi €31**

*Carpaccio de gamba, jugo de carabinero, mango, aguacate y kimchi*

**Grilled artichokes, labneh, fried egg and salad €24**

*Alcachofas plancha, labneh, huevo frito y romesco*

**Beetroot tartar with apple sour and avocado dressing €25**

*Tartar de remolacha con manzana acida y aliño de aguacate*

**Caesar's salad saam €26**

*Nuestro saam de ensalada César*

*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*







*The best  
of Mediterranean*

*Lo mejor del Mediterráneo*


**Roasted 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, cherrys, 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 jazmin*

**Salsas extras €5**

*Extra Sauce*



# The sweetest corner

*El Rincón más dulce*



**Tropical meringue €15**  
*Merengada tropical*

**Our cheesecake €15**  
*Nuestra tarta de queso*

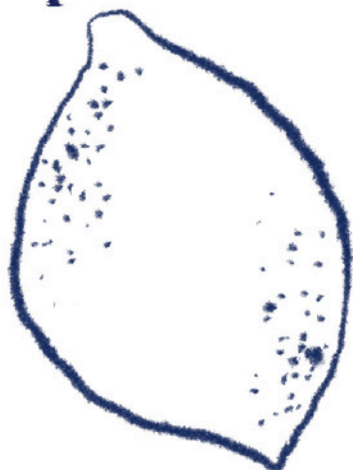
**Chocolate and caramel textures €15**  
*Texturas de chocolate y caramelo*

**Ice creams and sorbets €15**  
*Helados y sorbetes*

**Seasonal fruit salad €18**  
*Ensalada de fruta de temporada*

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*Cheers!*



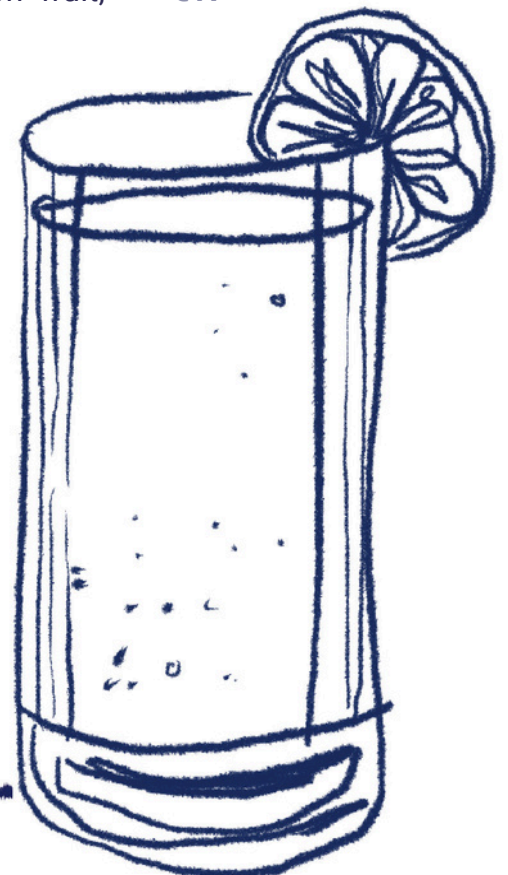


# Do you want a drink?

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!*

<b>Aperol Spritz:</b> Cava, Aperol and sparkling water	€17
<b>Moscow Mule:</b> Belvedere Organic infusion Pear&Ginger, lime and ginger beer	€17
<b>Bloody Mary:</b> Belvedere vodka, Worcestershire sauce, Ibiza salt, pepper, lemon, and tomato	€17
<b>Tom Collins:</b> G-Vine Floraison gin, lemon, cane sugar and Royal Bliss elegant soda	€17
<b>Mint Julep:</b> Bourbon, mint and sugar	€17
<b>Margarita:</b> Volcán de mi Tierra blanco, Triple Sec and lime juice	€17
<b>Paloma:</b> Volcán de mi Tierra blanco, lime, agave syrup, grapefruit soda and Ibiza salt	€17
<b>Mojito:</b> Rum, lime, sugar, and mint	€17
<b>Piña Colada:</b> White rum, coconut cream and pineapple purée	€17
<b>Caipirinha:</b> Cachaça, mint and sugar syrup	€17
<b>Daiquiri frutas:</b> White rum, sugar syrup and fruit juice	€17
<b>Pornstar Martini:</b> Belvedere vodka, vanilla, passion fruit, and lemon juice	€17







## *Our author cocktails*

<b>Fresh Market</b>	€18
Roku gin, Ibiza honey, calamansi, orange, orange blossom, nutmeg and rosemary	
<b>My my my</b>	€18
Volcán de mi Tierra Blanco, Bitter Triple Sec of Angostura, orgeat syrup, fresh lime juice, fresh mint and cherries	
<b>Espresso Caleta Martini</b>	€18
Coffee, Palo liquor, Brugal extra rum, cinnamon syrup, cocoa	
<b>BLESS Mimosa</b>	€20
Champagne, Triple Sec, orange juice and thyme-infused honey	
<b>Tropical Mule</b>	€18
Belvedere vodka, lime juice, raspberry, ginger beer, mint and red berries	

## *Non alcoholic cocktails*

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

*Beer:  
it's for every meal*

		
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



*Sangria time*

		
<b>Cava Sangría</b>	€20	€75
<b>Red wine Sangría</b>	€18	€60
<b>White wine Sangría</b>	€18	€60

*Michelada!*

<b>Classic Michelada</b>	€10
<b>Spicy Michelada</b>	€10

# 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 and Mescal

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 and 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

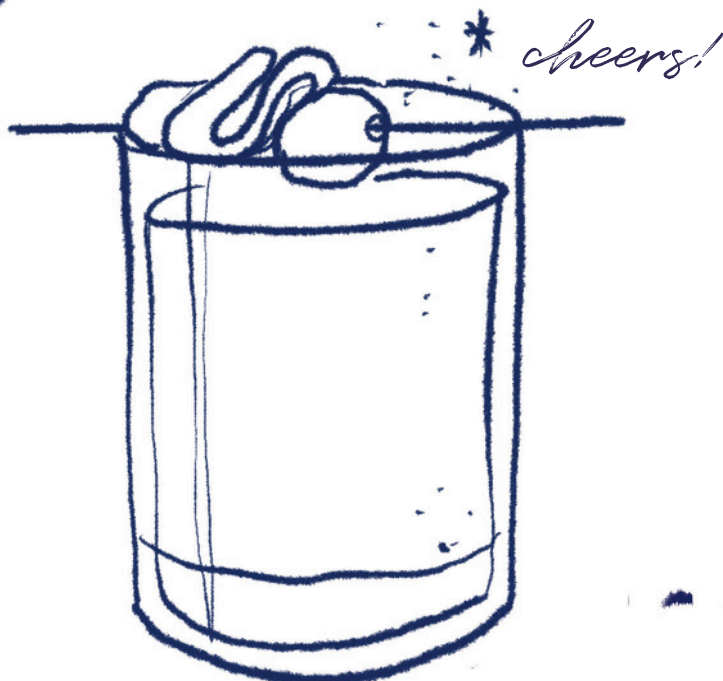
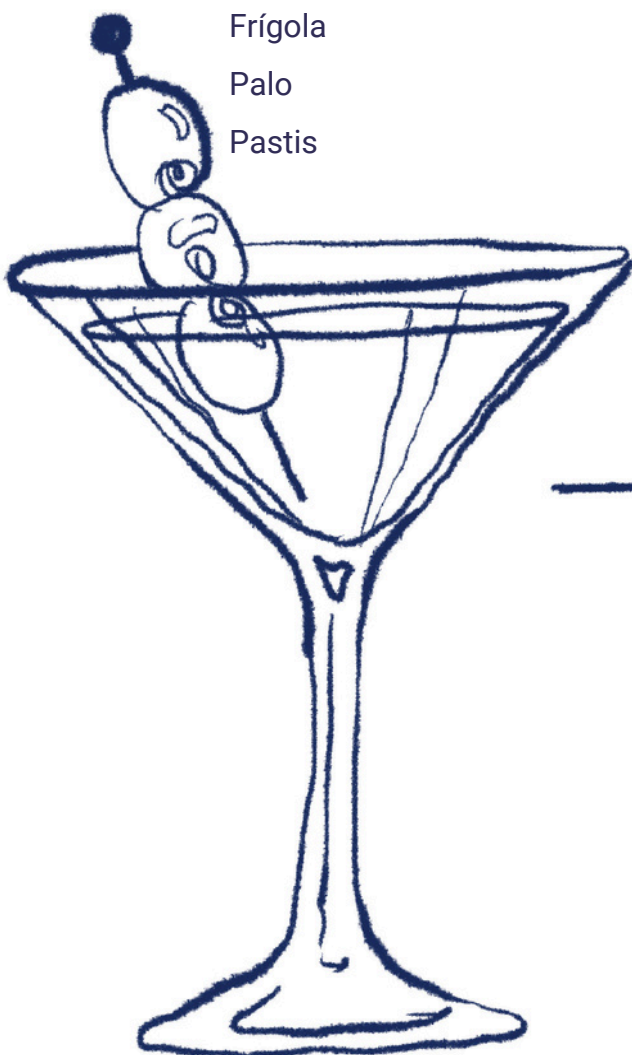
## Vermut

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 and Aperitifs

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





*Wine  
not?*





# Bring on the bubbly!

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

## Cava

		
Juve&Camps Milesime Chardonnay	€12	€75
Juve&Camps Milesime Rosé		€95
Llopart Rosé		€75

# White wine

Chablis Gauteron

€15



€90

Eresco Can Rich

€46

Suavignon Cloudy Bay

€70

D.O. Ferreira

€40

Javier Sanz Vit Semidulce

€8

€40

Leon Beyer Gewurztraminer

€52

Les Argeliers Chardonnay

€8

€40

Pinot Grigio Livio Felluga

€52

Javier Sanz Malcorta Verdejo

€42

Muga Barrica

€9

€40

Urban Riesling



€10

€48





## Rosés

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

## Red Wines

Abadía Retuerta Selección Especial		€85
Can Rich Roble		€42
Muga Crianza	€9	€40
Roble del Convento	€8	€40
Ultreia Saint Jacques		€35

## Prosecco, please

Prosecco Valdobbiadene Superiore		€35
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**!BLESS**

H O T E L I B I Z A