

The background of the image is a close-up, top-down view of water. Sunlight filters through the surface, creating a complex, organic pattern of bright, glowing lines and shapes against a deep blue background. These patterns resemble ripples, veins, or perhaps the movement of light through a liquid medium. The overall effect is serene and natural.

Beach Deck

Signature Cocktails

THE FLAVOURS OF IBIZA

● Melon ● Strawberries ● Citrus ● Coffee ● Apricot ● Honey ● Almond



Showcasing some of the most iconic Ibizan ingredients, making modern drinks by utilising techniques to extract the very best flavours.

Each technique is carefully considered to amplify and extract the best of the raw ingredient, prior to its transformation. Culminating in bespoke cocktails that highlight the finest elements the island has to offer.

LIVELY & SWEET

Coco Fresa Daiquiri · FROZEN 20

Featuring fresh strawberries from Santa Eulària, Havana 3-year-old and 7-year-old rums, and creamy coconut, this cocktail offers a deliciously refreshing harmony of sweet fruit and tropical indulgence. It's pure paradise in a glass! *Havana 3-year-old rum, Havana 7-year-old rum, strawberries, lime, coconut milk, coconut rum.*

Maguey · HIGHBALL Available without Alcohol with Seagram's 0.0% 22

Initially crafted to reinvigorate politicians, this drink now serves as the ultimate poolside refresher. *Altos Olmeca Silver tequila, pineapple purée, fresh lime juice, gomme, chilli & fresh ginger liqueur.*

SHARP & SPICY

The Fresh Green · MARTINI 21

A vibrant cocktail blending earthy tequila, herbaceous coriander cordial, and fiery ginger liqueur. It's refreshing yet spicy, balanced with citrus. Perfectly captivating! *Alto Olmeca Reposado tequila, agave syrup, coriander cordial, lime, ginger.*

Basil & Cucumber Smash · MARTINI 21

A refreshing and vibrant cocktail, perfect for those who enjoy a balance of sweet and tangy notes with a hint of herbal freshness. *Alto Olmeca Silver tequila, lime juice, cucumber juice, basil, triple sec.*

Spicy Negroni · LOWBALL 22

A fiery Negroni with Ibizan gin, Campari, and spicy undertones, capturing Mediterranean warmth with a zesty, herbal sophistication. *Bes gin, Malfy gin, Petroni red vermouth infused with passion fruit.*

Babena · MARTINI 21

An elegant, floral cocktail combining crisp gin with fragrant verbena cordial, topped with aerated verbena foam. It exudes both sophistication and freshness. *Malfy gin, verbena cordial, lime juice, verbena foam.*

Drakarys · LOWBALL *Available without Alcohol with Seagram's 0.0%* 20

Let yourself be transported by this charming cocktail, with a base of vodka mixed with homemade dragon fruit syrup and Japanese citrus. A magical experience! *Belvedere Vodka, lemon juice, dragon fruit syrup, Italicus.*

Piña Punch · LOWBALL 20

A clarified punch highlighting Ibiza's rich herbs using rosemary and herb liqueur alongside flavours of sweet pineapple. *Haku vodka, Roku gin, Havana 3-year-old rum, herbs, Alto Olmeca Silver tequila, lemon sorbet, milk, pineapple, red wine, Angostura bitters.*

Toasted Boulevardier · LOWBALL 22

A bold, nutty twist on the classic Negroni. The fat-washed sesame whisky brings a rich, toasted, and slightly smoky element, with an umami depth from the sesame infusion. *Four Roses whisky infused with sesame seeds, Petroni red vermouth, Campari.*

Nobu Ibiza Punch · HIGHBALL 20

The name reflects the cocktail's tropical and festive nature, making it perfect for sipping by the pool. *Havana 3-year-old rum, Havana 7-year-old rum, Overproof rum, lemon juice, pineapple juice, Amaro Ramazzotti.*

Aperitivo Americano · HIGHBALL 20

A sophisticated twist on the classic Americano, bringing together the bitter complexity of Campari, the rich sweetness of vermouth, and the nuanced depth of Ethiopian coffee beans. *Campari, sweet vermouth, Ethiopian coffee beans, honey, soda.*

Mexican Grasshopper · HIGHBALL 22

A cocktail that artfully melds classic tequila with the richness of full-fat milk, the creamy allure of white cacao liqueur, the refreshing zest of green menthe liqueur, and the nutty sweetness of almond syrup. A delight for the senses! *Alto Olmeca Blanco tequila mixed with full fat milk, white cacao liquor, green menthe liquor, almond syrup.*

Bella Mora · LOWBALL 20

Combining two classic favourites, the Strawberry Daiquiri and the Piña Colada, into one irresistible creation. It's pure paradise in a glass! *Ostoya vodka, Italicus, yuzu juice, vanilla syrup, cherry bitters, fresh blackberry.*

Clarified Piña Colada · COUPETTE 21

A clarified Piña Colada is a silky twist on the tropical classic. A captivating paradox—luminous yet pure in appearance, rich and exotic in taste. *Havana 3-year-old rum, Malibu, pineapple cordial, coconut milk, clarified.*



‘SHUKO’ SNACKS

Edamame	9
Edamame with Sesame and Chilli	11
Baby Corn with Honey Truffle Sauce	19
Padron Pepper	14

COLD DISHES

Spinach Salad Dry Miso	22
Salmon, Mango and Pomegranate Ceviche	29
Crispy Duck Salad	32
Salmon Poke Bowl Nobu Style	30
Tuna Poke Bowl Nobu Style	30

NOBU BITES

Chicken Katsu Sando with Spicy Sauce	32
Dashi Seasoned Fries (80 grams)	14
Wagyu Sliders (2pcs)	42
Avocado Club	18
Salmon Club	31

SUSHI MAKI (INSIDE OUT)

Tuna or Spicy Tuna	25
Salmon & Avocado	23
Prawn Tempura	22
California Roll	26
Avocado Roll	18

SUSHI & SASHIMI

Tuna	11
Salmon	10
Yellowtail	10
Sushi & Sashimi Selection	125
Tuna Nigiri	11
Salmon Nigiri	10
Sea Bass Nigiri	10
Yellowtail Nigiri	10

NOBU BENTO BOX

Vegetarian	32
Nasu Miso, Tomato Ceviche, Avocado Cut Roll, Baby Spinach Salad with Dry Miso	

Chambao

Tomato Bread · 12

Ham or Prawn Croquettes (unt) · 6

Caviar Osetra with Blinis (30 gr) · 160

Natural Oysters (unt) · 8

Acorn-fed Iberian Ham · 49

*with traditional 'glass bread' similar to ciabatta, freshly grated tomato
and extra virgin olive oil*

Green Avocado Salad with Fresh Lettuce Buds · 26

with cucumber, crispy fennel and mustard, honey and lemon dressing

Lobster Brioche · 46

lobster, wasabi mayonnaise, chives, grated egg.

Our Summer Guacamole with Totopos · 18

Chambao Burger · 33

*beef burger (200 grams) with french fries, brioche bun, frisée lettuce, caramelised onion,
bacon and cheddar cheese, accompanied by chipotle mayonaise*

Vegan Burger · 30

*with french fries, vegan bread, vegan cheddar cheese, fresh tomatoes,
caramelised onion, rocket*

Pizza with Truffle, Spinach and Mushrooms · 28

Classic Pizza · 20 / 25 / 23

margherita, pepperoni, ham

Pizza with Iberirico Ham and Rocket · 39

Caesar Salad · 24

Club Sandwich · 26

*Bread, Emmental cheese, local tomatoes, bacon, green leaves,
grilled egg, accompanied by chipotle mayonnaise*

Desserts

Seasonal Fruit Platter · 14

Vegan Coconut Rice Pudding · 15

with crispy Ibizan oranges and seasonal flowers

Ice Cream Selection · 7

Pistachio · Strawberry · Chocolate · Vanilla · Lemon

Ibizan Cheese Cake · 18

with local cheese and red berries

Creamy Chocolate Cake · 16

