

The background of the entire page is a close-up, top-down view of light filtering through water. The light creates a complex, organic pattern of bright, yellowish-white, vein-like shapes that branch and flow across a deep teal-blue background. These shapes resemble ripples, currents, or perhaps the way light refracts through a liquid medium. The overall effect is serene and natural, evoking a sense of being underwater or looking through a body of water.

Beach Deck

Signature Cocktails

THE FLAVOURS OF IBIZA

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

Showcasing some of the most iconic Ibizan ingredients, utilizing modern drinks making techniques to extract the flavours and properties. 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

Fiesta · SPRITZ

19

Our Nobu take on the iconic aperitif the Aperol spritz, highlighting the unique flavour of Santa Eularia strawberries and a combination of orange sherbet, fresh grapefruit juice, lemon tonic and topped with cava. *Amaretto, Aperol, cava, strawberries, orange sorbet, grapefruit juice, Bliss tonic lemon*

Coco Fresa Daiquiri · FROZEN

17

Blending. Literally blending two iconic cocktails, the strawberry daiquiri and a pina colada. Fresh strawberries from Santa Eularia, Bacardi carta blanca rum, Appleton rum and coconut. A sweet, refreshing blend of strawberries and coconut.

Bacardi rum, Jamaican rum, strawberries, lime, coconut milk, coconut rum

Esmeralda Sour · HIGHBALL FROZEN

17

Our twist on the iconic Pisco sour. We've blended this classic cocktail with local almonds and fresh cucumber. Grassy pisco and cucumber are softened with almonds for a drink you'll never forget. *Pisco, Amaretto, house made almond syrup, cucumber juice, egg white, lemon & lime juice*

RICH & INDULGEN

Piña Punch · LOWBALL CLARIFIED

17

A clarified punch highlighting Ibiza's richness of herbs using rosemary and hierbas liquor alongside flavours of the pina. Combining smoky notes from Casimigos mezcal and sweet pineapple all topped with a spiced wine. *Goose voldka, Malfy gin, gin Mare, Hierbas, Casamigos mezcal, lemon sorbet, milk, pineapple, red wine, bitters*

Apricot Rickey · HIGHBALL *Available without alcohol with Tankeray 0%* 19

A long and refreshing Bombay gin cocktail highlighting Ibiza apricots. Combining local apricot jam and fresh lime juice with soda. Originally designed to cool down politicians, this version of a Rickey is here to help cool you down by the pool. *Bombay gin, apricot jam, lime, apricot brandy, soda*

White Island · HIGHBALL 18

An Ibiza beer cocktail based on a larger shandy, using Ibiza citrus, kumquats, lemon sherbet, lemongello, Limonisla lemonade and boosted with a touch of Belvedere Summer Edition vodka, topped with Alhambra lager. *Limonisla lemonade, Limoncello, lemon sorbet, Alhambra*

Nobu Mai Tai · LOWBALL 19

The Nobu Mai Tai is our homage to the iconic tiki cocktail of the same name, a blend of Havana 7 rum & Appleton rum, rested in barrels and combined with peach and local apricot jam. A house made orgeat provides soft notes of almond, another touch of Ibiza. Creating a refreshing and moreish cocktail. *Havana 7 years, Appleton, Mandarine Napoleon liqueur, lime juice, peach, apricot, Angostura, Amontillado sherry*

Flowers & Bee's · LOWBALL 20

As sweet as the honey and as soft as the elderflower liqueur contained within. This margarita highlights a bee's journey and hard work. A Bee's flight to the flower, represented by St-Germain elderflower liqueur to their creation of honey, mixed with Patron tequila and fresh lime juice to create the ultimate Margarita. *Patron Blanco tequila, St-Germain elderflower liqueur, honey, lemon juice*

Palma Fizz · HIGHBALL *Available without alcohol with Seedlip.* 19

If you enjoy the flavours of a Moscow Mule this is our thirst quenching Palma Fizz. Still long and refreshing but elevated with rose, watermelon, Ciroc vodka, fresh ginger and ginger beer. *Ciroc vodka, watermelon juice, Italicus, lemon juice, ginger*

Soul Happiness · FROZEN *Available from midday* 19

A spicy margarita you say?! This frozen version with added fresh watermelon, blended with Don Julio blanco tequila, Martini Fiero, Ancho Reyes spicy liqueur and fresh lime juice creating a fruity, spicy, poolside slushie. *Don Julio Blanco tequila, Ancho Reyes chilli liqueur, watermelon, passionfruit, lemon juice*

1 - 7 pm



NOBU LIGHT BITES

Edamame	9
Sesame Chilli Edamame	11
Baby Corn Honey Truffle	15
Padron Pepper	12

COLD DISHES

Tuna Tartare Burrata	34
Black Sesame Seeds Dressing	
Yellowtail Mango Poke Bowl	25
Salmon Tartare Tamari Sauce	23
Avocado and Tomato Salad	22
Matsuhisa Dressing	
Crispy Duck Salad	30
Kohlrabi Salad Dry Miso	21
add Grilled Shrimp +22, Lobster +19, Avocado +8	

NOBU BITES

Katsu Sando	22
Nobu Toasts Avocado & Poched Egg	24
Dashi Fries 80 grs	14
Wagyu Sliders (2pcs)	37

SUSHI MAKI (INSIDE OUT)

Tuna or Spicy Tuna	23
Spicy Yellowtail	23
Salmon & Avocado	22
Shrimp Tempura	22
California	26
Avocado	18

SUSHI & SASHIMI

Tuna	9
Yellowtail	9
Salmon	7
Sea Bass	8

NOBU BENTO BOX

13 - 19h · 1 - 7pm

Classic	40
Black Cod Miso, Rock Shrimp Tempura, Salmon & Avocado Roll, Sashimi Salad Dry Miso	
Vegetarian	30
Nasu Miso, Tomato Ceviche, Avocado Cut Roll, Baby Spinach Salad with Dry Miso	

Chambao

Bellota Iberian Ham · 42

with crystal bread, fresh shredded tomato and extra virgin olive oil

Green Avocado Salad · 21

with fresh lettuce buds, green beans, asparagus, cucumber
and mustard and honey dressing

Burrata Salad · 21

with cherry tomatoes and rocket salad

Our Summer Guacamole · 17

with totopos

Chambao Burger · 29

with french fries, brioche bread, 200 grs. beef burger, curly lettuce,
caramelized onion, bacon and white cheddar cheese

Vegan Burger · 27

with french fries, vegan malt bread, vegan cheddar cheese,
fresh tomatoes, caramelized onion, fine arugula

Salmon Salad · 26

green salad with marinated salmon and crispy focaccia
with Parmesan slices, bacon and Caesar style dressing

Shrimp Salad · 28

Green salad with shrimp and crispy focaccia with Parmesan slices,
bacon and Caesar style dressing

Pizza with Truffle, Spinach and Mushrooms · 22

Iberian Ham Pizza with Rocket Salad · 38

Veggy Wrap · 27

with vegetables, guacamole, mozzarella and coriander,
accompanied by chipotle mayonnaise.

Chicken Sandwich · 28

homemade bread, Emmental cheese, local tomatoes, bacon,
green leaves, grilled egg, accompanied by chipotle mayonnaise

Bagel with Smoked Salmon · 23

served with green leaves, sliced pickles, chives and dill cream

Dessert

Seasonal Fruit Platter · 15

Our Coconut Milk Rice · 13

with crispy Ibiza oranges and seasonal flowers

Panna Cotta Chai · 13

with passion fruit, curry apples, cinnamon
and Ibiza carob croquant

Ice Cream · 8

2 Scoops

Mousse Chocolate · 12

