



SANTA EULÀRIA DES RIU · IBIZA

Restaurants *with Charm*



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SANTA EULÀRIA
Natural diversity · Ibiza



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SANTA EULÀRIA

Natural diversity · Ibiza

A place where everyone lives in harmony

Because of its hippy past and the freedom that every corner of it inspires.

Because of being the meeting point of artists, intellectuals, celebrities and people from all walks of life who seek it for its discretion and welcoming nature.

Because of its lifestyle - open, cosmopolitan and inclusive - where anyone, whatever their constitution, can find their place.

Because this is Santa Eulària, a destination with a great variety of people who live naturally in harmony.





Our island has become one of the world's leading tourist destinations, especially for travellers looking to enjoy a quintessential Mediterranean holiday in which fine dining plays an important part.

Ibicenco cuisine, developed over the centuries by virtue of culinary traditions and techniques passed down through the generations, has given rise in Santa Eulària to an array of gastronomic proposals, all illustrative of our island's cosmopolitan profile.

Restaurants with Charm offers a sampling of the municipality's gastronomic diversity, represented by 44 restaurants and gastropubs that stand out for their singularity, each adhering to a standard of excellence that encompasses, along with superior service, elements such as atmosphere and décor.

Market fare, vegetarian selections, street food, signature dishes, grilled viands, fusions, haute cuisine, Nikkei, French, creative, international, Mediterranean...the options on offer in Santa Eulària take diners on a rich and varied culinary journey, one that should not be missed while vacationing in Ibiza.

The creativity, craft and traditional know-how that thrives in these restaurants frequently finds inspiration in the fertility of our land and the abundance of our seas. The island's harvests supply kitchens with ingredients of outstanding quality, providing a steady flow of organic fruits and vegetables. Moreover, a number of venues prepare their recipes with produce grown in their own on-site vegetable patch or orchard.

This guide features restaurants for every mood: romantic, relaxed, cosy, luxurious and stylish. It showcases kitchens run by a renowned chef, locations that command spectacular views, and venues especially suited to business and events. It aims to assist both visitors and residents in finding the charming restaurant that best suits the occasion at hand, keeping in mind diners with a preference for vegetarian, vegan and/or gluten-free dishes, as well as little ones who require their own special menu.

The catalogue acts as the perfect springboard from which to discover Santa Eulària's gastronomic past and present, enabling connoisseurs to explore the municipality's exceptional restaurants and gastropubs. Its pages are chock-full of culinary experiences waiting to be savoured any time of the year.

AGROTURISMO CAN ARABÍ

From field to table

Surrounded by citrus and olive trees, this agritourism, located only two kilometres from the capital, is a sanctuary of peace and tranquillity, envisioned by its owners as a place to bring guests closer to the rural essence of traditional Ibizenco life. Set in what was once a dairy, the orange grove and porch now accommodate the tables of Can Arabí's restaurant, an elegant, romantic option that lends itself to family celebrations, anniversaries and business events.

The cuisine proffered by Chef Tony revolves around the Mediterranean tradition, crafted with care and made with ingredients that travel a direct route from farm to table. The menu also carries a few Asian touches that reflect the chef's homeland. The restaurant's philosophy is one of harmony with its setting, with the hotel's personality and with the island's cosmopolitan charisma. Open during the high season, the menu also includes vegetarian, vegan and gluten-free options.



The fields and orchards at Can Arabí supply the kitchen with fresh produce used in preparing the selection of dishes and accompaniments offered on its midday and evening menus. This charming restaurant is a proponent of menus that are short and sweet, preferring to focus on the chef's select specialities rather than add bulk for the sake of endless variety. For this reason, both menus consist of six starters and six main courses, while the dinner menu adds six grilled options to its offerings. The pumpkin walnut ravioli; the chicken basil wok; the beef with snow peas and broccoli; and the braised salmon marinated in miso stand as a sampling of the chef's creations, available on both menus.

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🌐 Website: www.canarabi.com

📷 Instagram: [ibizacanarabi](https://www.instagram.com/ibizacanarabi)

📘 Facebook: [Can Arabí Ibiza](https://www.facebook.com/CanArabíIbiza)

Open year round: no
Price range: 50-70€
Location: countryside

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

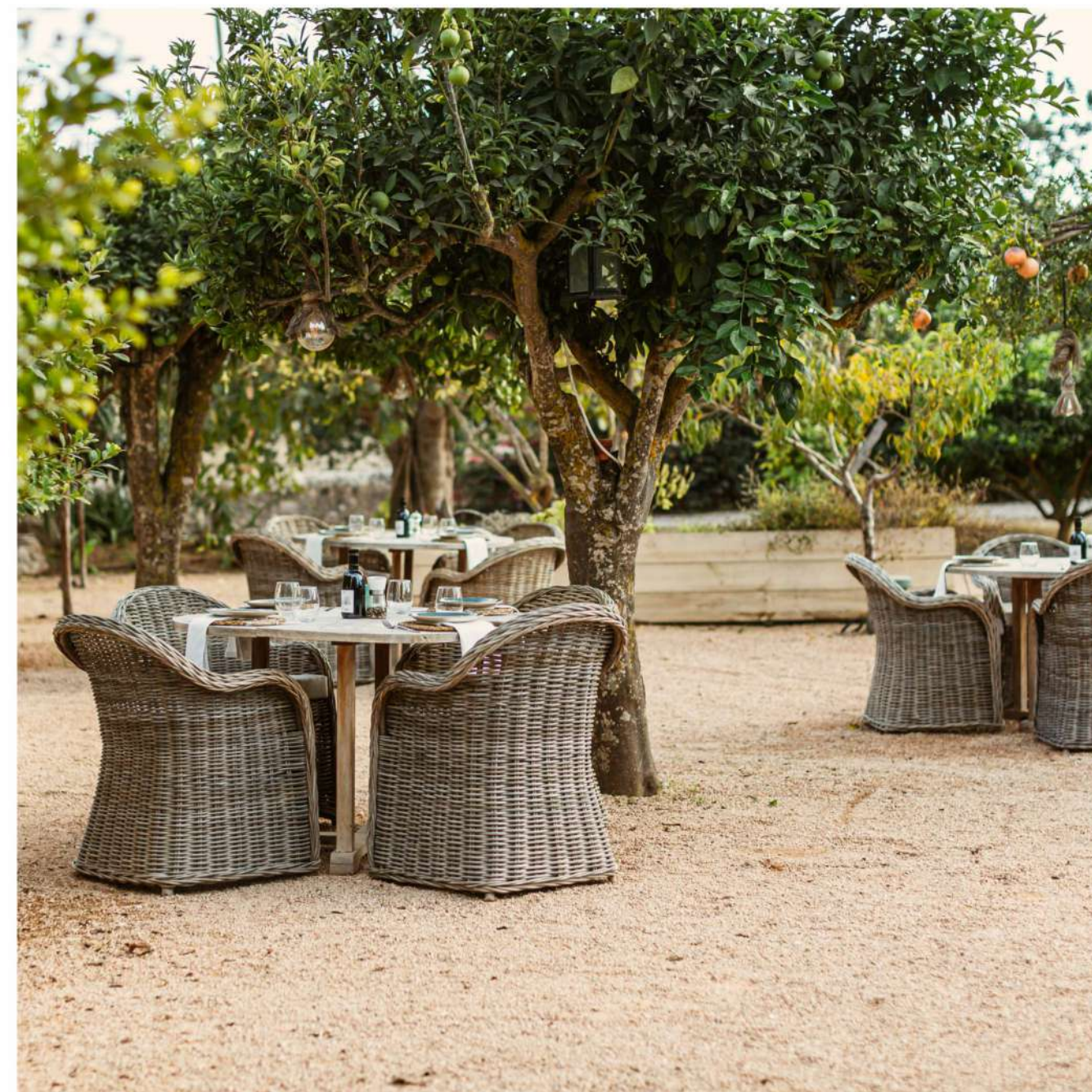
Unique setting
Romantic
Relaxed
Cosy
Luxury

SERVICES

Parking
WC: male, female, handicapped
High-quality soap in restroom
Smartphone charging service
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Vegan options
Own kitchen garden
Advanced booking
Separate access for deliveries
Silverware changed btw courses
Terrace
Internet
Linen and/or cotton tableware
Heating
Menus in several languages
Air-conditioning

TYPE OF FOOD

Mediterranean
Meats
Asian



AGROTURISMO CAN ARABÍ

AIYANNA IBIZA

*Evocative dishes with an eastern
Mediterranean feel*

Right at the water's edge on Cala Nova, we find this charming beach restaurant done up in colourful hippie-chic décor. Its vibrant aesthetic atmosphere with bohemian touches reso-nates with its fresh and evocative gastronomic concept in which healthy dishes take centre stage. The cuisine brings in influences from the eastern Mediterranean while the ingredients come from local organic sources whenever possible.

Open during the high season, Aiyanna Ibiza seeks to attract a broad spectrum of customers thanks to its veranda with different spaces and moods as well as its chic, laid-back atmosphere. Its gastronomic offerings, available from breakfast to late night, are replete with vegetarian, vegan and gluten-free options. Live musical performances, art exhibitions, yoga sessions and other activities complete the gastronomic and leisure concept of this singular space, designed to elicit the maximum enjoyment from a day at the beach, a romantic dinner, a celebration, or an event.



With fresh fish, organic meats, home-grown vegetables and other organic seasonal products, Aiyanna Ibiza's gastronomic proposal embraces quality ingredients as much as it does the artistic presentation of its dishes. Its enticing Mediterranean cuisine looks to the east for its suggestive palate of flavourings. Some of the dishes that illustrate the venue's culinary concept are the grilled watermelon with rocket, tomato confit, almonds and Ibicenco cheese; the Lebanese-style falafel with Greek yoghurt sauce, spearmint and tahini; and the grilled free-range chicken, deboned and marinated with zaatar and lemon, and served with potatoes, spinach, raisins and pine nuts.

- 📍 Adress: Platja de Cala Nova
- ☎ Telephone: (+34) 971 330 456
- ✉ E-mail: roberta@aiyannaibiza.com
- 🌐 Website: www.aiyannaibiza.com
- 📷 Instagram: ibizaaiyanna
- 📘 Facebook: ibizaaiyanna

Open year round: no
Price range: 50-70€
Location: beach

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Romantic
Panoramic view
Design
Luxury

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
Smartphone charging service
Plate-warming service
Different types of bread
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Gift cards available
Reception service
Terrace
Internet
Heating
Menus in several languages
Air-conditioning
Accessible menus

TYPE OF FOOD

Mediterranean
Creative
Vegetarian



AIYANNA IBIZA

AMANTE IBIZA

*A restaurant you'll love
(and possibly fall in love in)*

Discreetly tucked into Sol d'en Serra, one of Santa Eulària's well-hidden coves, Amante Ibiza stands out as one of the island's most romantic and characteristic beach restaurants. With a decade of history behind it, this venue's dynamic and evocative cuisine has helped enhance the municipality's gastronomic offer and increased its appeal among travellers who enjoy fine dining.

Its prime location on a cliff, its painstakingly prepared cuisine and the attentive, cordial service with which customers are welcomed make Amante Ibiza an ideal restaurant for any time of day. The dining experience itself may be followed by a prolonged sobremesa (the after-meal banter at table), possibly sipping a cocktail, perhaps lying on a rented beach bed, or even joining in one of the venue's special events, such as yoga classes or starlight cinema. When night falls, Amante Ibiza turns into an incredibly romantic and magical setting, perfect for a special, unforgettable dinner against a backdrop of lapping waves and moon beams.

Thanks to its unique location and range of services, Amante Ibiza is also able to cater for special events such as weddings, family celebrations, fashion shows and product launches.

Open year round: no
Price range: 70-100€
Location: beach



Amante Ibiza's modern Mediterranean cuisine travels mainly between Spain and Italy, while also bringing into its sophisticated offerings the occasional touch of Japan and Nikkei. Rice dishes, fresh fish, and Josper-grilled meats take centre stage on a menu that favours local produce, while providing multiple options for gluten-free, vegetarian and vegan preferences as well as dishes for young diners. At Amante Ibiza, the presentation of dishes is tended to as meticulously as is the elaboration, producing dishes that stand out for their elegance and high level of technique.

- 📍 Address: Cala Salt d'en Serra
- ☎ Telephone: (+34) 971 196 176
- ✉ E-mail: reservations@amanteibiza.com
- 🌐 Website: www.amanteibiza.com
- 📷 Instagram: Amante Ibiza
- 📘 Facebook: Amante Ibiza

HEADINGS

Unique setting
Romantic
Panoramic view
For events
Designer
Luxury

SERVICES

Parking
Smartphone charging service
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Gift cards available
Reception service
Terrace
Internet
Heating
Menus in several languages
Air-conditioning
Accessible menus
Healthy food
Varied list of liqueurs and spirits
Uniformed staff: dining area and kitchen
Linen and/or cotton tableware
Silverware changed btw courses

TYPE OF FOOD

Mediterranean
Market cuisine
Vegetarian



BRISAMAR IBIZA

An Es Canar classic since 1956

Right on Es Canar beach, by the water's edge, sits a restaurant inaugurated in 1956 by the husband-and-wife team of José Ferrer Ferrer and Antonia Colomar. Now run by the second generation, Brisamar has retained the wholesome family feel that has marked its philosophy from the beginning, seeking not only to offer a wide range of dishes made with quality ingredients, but also to create a space tailored to islanders and their families.

With its modern décor, done up with chill-out sofas and in varying tones of white, so as not to compete with the sea, this beach restaurant offers traditional Mediterranean cuisine comprised largely of fresh island fish and vegetables grown in the family garden or, alternately, on Ibiza. Also available are a variety of international favourites that cater to all tastes. These diverse and extensive culinary offerings can be enjoyed any time of the day or night, from breakfast to the midday aperitif, with wine and tapas, to a romantic dinner under the moonlight.



Brisamar's menu offers the essential dishes without which summer would not be summer in Ibiza: paella, bullit de peix, fresh fish caught in local waters and seared on the grill, tapas with a modern touch; or, from the international playlist: vegetable gyozas, hummus, Mexican tacos with Iberian pork "secreto", and pad Thai, among other options. Salads, burgers, sandwiches, and other appetizing dishes that really hit the spot on a summer's day complete the menu at Brisamar, which also provides children's meals made just for them.

- 📍 Adress: Platja des Canar
- ☎ Telephone: (+34) 971 332 604
- ✉ E-mail: brigorescana@hotmail.com
- 📷 Instagram: brisamar_ibiza
- 📘 Facebook: Brisamar Ibiza

Open year round: no
Price range: 20-50€
Location: beach, city

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Romantic
Panoramic view
Relaxed
For business
For events

SERVICES

Parking
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Own kitchen garden
Advanced booking
Separate access for deliveries
Uniformed staff: dining area and kitchen
Terrace
Internet
Menus in several languages

TYPE OF FOOD

Mediterranean
Fish and seafood
Rice dishes



BRISAMAR IBIZA

CALA BONITA

In love with Ibiza and doing things right

The hidden cove of s'Estanyol, one of our coastline's most special, is home to the beach restaurant Cala Bonita. This seaside venue is full of charm, a place to enjoy the tastes of the island, to relax in summer and to feel the sun's rays in the Ibicenco winter. To one side of this little cove, the proprietors have created a culinary space with a rustic air that attracts a mostly international clientele, permanently won over by the friendly treatment and the seasonal Mediterranean cuisine that comes out of Cala Bonita's kitchen.

The philosophy of the restaurant is based on doing things the right way: taking care of the customer, using quality products and creating a smooth, relaxed atmosphere buoyed by the resident DJ with sets that take in the Balearic beat, retro house and soul. All of these elements combine to create a memorable gastronomic experience, whether it's a romantic dinner, a family meal or a group get-together, perhaps even a special celebration like a wedding.



Cala Bonita Restaurant offers Mediterranean food that is honest, simple and centred on local products of the highest quality. Placing taste before all, its culinary outlook is oriented more toward offering an authentic Mediterranean experience than toward surprising diners with complicated concoctions. Its light, fresh cuisine gives prominence to wild-caught fish and seafood, sizzled on the griddle or grilled over olive-wood embers. Meat is also an option, the grilled Angus being a long-time favourite. Other specialities that come highly recommended are the tuna tartare with lime zest, the Formentera crayfish and a range of rice dishes. The menu also includes vegan, vegetarian and non-gluten options.

- 📍 Adress: Platja de s'Estanyol
- ☎ Telephone: (+34) 605 450 592
- ✉ E-mail: events@calabonitaibiza.com
- 🌐 Website: www.calabonitaibiza.com
- 📷 Instagram: [cala.bonita.ibiza](https://www.instagram.com/cala.bonita.ibiza)

Open year round: yes
Price range: 50-70€
Location: beach

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Romantic
Panoramic view
Relaxed
Cosy
For business
For events

SERVICES

Parking
WC: male, female, handicapped
High-quality soap in restroom
Smartphone charging service
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Reception service
Terrace
Internet
Menus in several languages

TYPE OF FOOD

Fish and seafood
Meats
Rice dishes



CALA BONITA

CAN CAUS

The tastes of Ibiza produced on site

This charming restaurant located on the Santa Gertrudis Road forms part of Companatge, a family business dedicated to the recovery, production and commercialization of traditional Ibizenco products, such as sausages, dairy, cheeses and the emblematic herbal liqueur "*hierbas ibicencas*". As an integral component of this food complex, everything at Can Caus is designed to deliver the authentic tastes of Ibiza's culinary tradition via the company's own products, supplemented by vegetables locally grown from different parts of the island.

Open year round, the venue has ample terraces for the warm summer months and a cosy dining room with a chimney for the cold winter months. The décor features old photographs of Ibiza, farming tools and other accoutrements that take customers back to what Ibiza was like in days gone by and how its inhabitants used to live. The spacious rooms and verandas, set off by stylish nooks, make this establishment suitable for all types of meals, from a romantic dinner to a multitudinous family celebration. The restaurant is connected to a shop, where the Can Caus product line is available for purchase, as are other locally produced foodstuffs.

Open year round: yes
Price range: 20-50€
Location: countryside



Sausages, cheeses and grilled meats are the specialities at Can Caus, whose menu also includes vegetarian, vegan and gluten-free options. Among the dishes from the traditional Ibizenco recipe book, none of the old favourites are missing. Hence, we have: the slaughter-day rice, the slow-roasted kid-goat and lamb from the on-site farm; the cold-meats board with *sobrasada* (red sausage), *butifarró* (sausage in both black and white varieties) and stuffed stomach; the roasted peppers and aubergine; the country potato salad with *crostes*; and the selection of Can Caus cheeses. To top off this hearty meal, nothing could be more appropriate than a glass of *hierbas ibicencas*.

- 📍 Adress: ctra. de Sant Miquel, km 3,5. Santa Gertrudis
- ☎ Telephone: (+34) 971 197 516
- ✉ E-mail: info@cancaus.com
- 🌐 Website: www.cancaus.com
- 📷 Instagram: [restaurantecancaus](https://www.instagram.com/restaurantecancaus)
- 📘 Facebook: [Restaurante Can Caus](https://www.facebook.com/RestauranteCanCaus)

HEADINGS

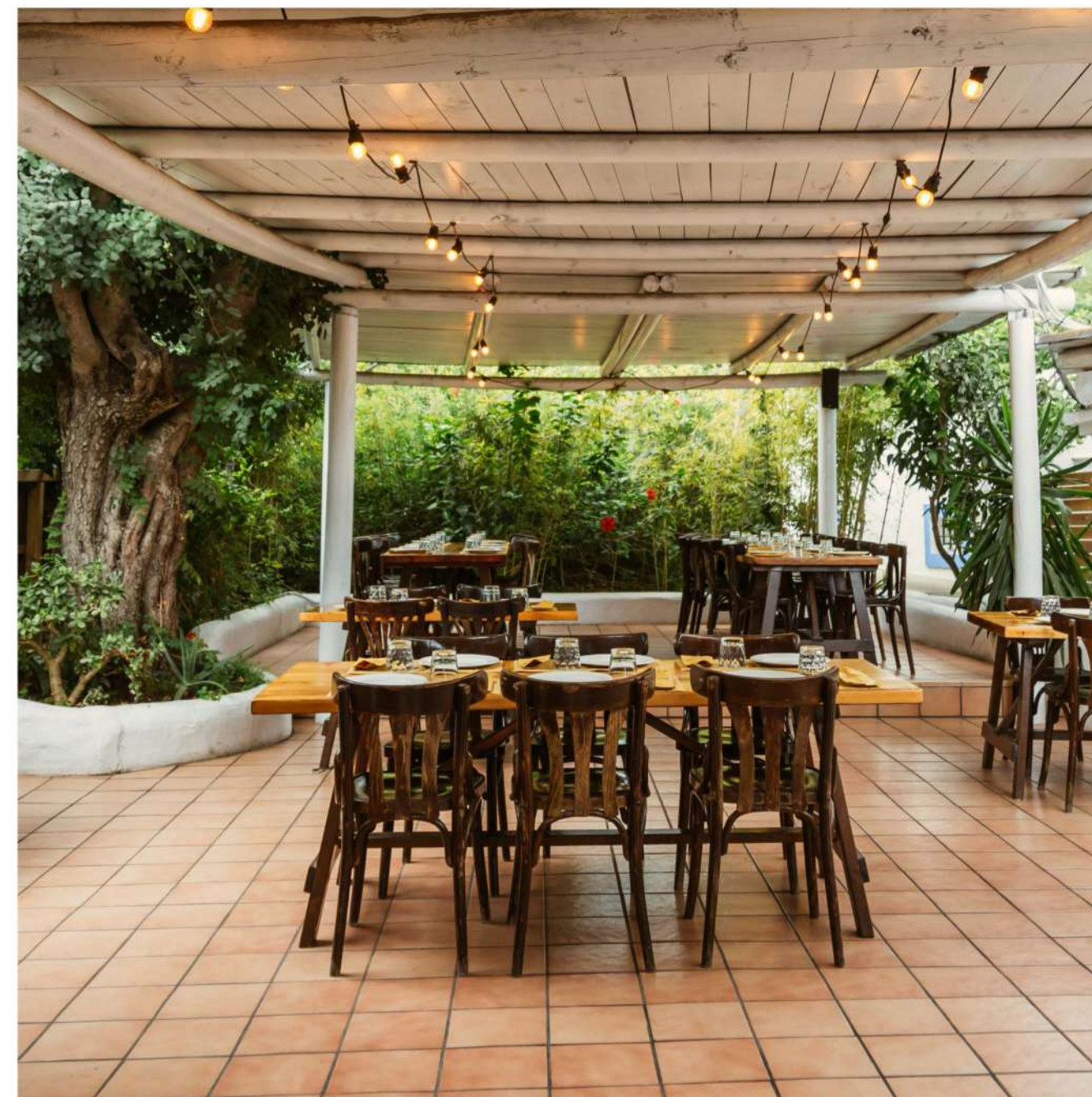
Unique setting
Romantic
Panoramic view
Relaxed
Cosy
For business
For events

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Changing station for baby
Show-cooking in at least 2 dishes
Int'l and local wine list, min. 20 ref.
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Gift cards available
Separate access for deliveries
Plastic free
Terrace
Internet
Heating
Menus in several languages

TYPE OF FOOD

Mediterranean
Meats
Rice dishes



CAN MIMOSA

*An Ibicenco experience,
authentic and relaxed*

A 200-year-old farmhouse is the setting for this Mediterranean restaurant, located in Santa Gertrudis just metres away from the lively village square. Open year round, its proprietors, Holly and Pedro, want their customers to have an authentic Ibicenco experience in a relaxed atmosphere fostered by and evocative, convivial backdrop.

Whether customers prefer to enjoy the restaurant's Mediterranean seasonal suggestions in its lovely garden, or have a few tapas at the terrace-bar, or maybe just a drink while listening to live music, the mission of Can Mimosa Ibiza is to create a welcoming atmosphere and the sense of community so intrinsic to island life.

Its doors are open to customers who are looking to enjoy good times in an unpretentious, informal way: families, couples, groups of friends, even pets are welcome. The venue also lends itself to events and celebrations thanks to its pleasant garden surrounded by vegetation, where customers can view the kitchen patch in which the restaurant grows its own vegetables.



The gastronomic philosophy of this charming restaurant is based on Mediterranean cuisine and grilled dishes with international touches. Their dishes incorporate garden vegetables, prioritizing local and Spanish products, which vary depending on the time of year. The culinary proposals of its chef, Tim Payne, are available on the set menu at lunchtime and on the à la carte menu at night.

- 📍 Adress: c. de la Venda de sa Picassa, 4. Santa Gertrudis
- ☎ Telephone: (+34) 971 197 037
- ✉ E-mail: info@canmimosaibiza.com
- 🌐 Website: www.canmimosaibiza.com
- 📷 Instagram: [canmimosaibiza_official](https://www.instagram.com/canmimosaibiza_official)
- 📘 Facebook: Can Mimosa Ibiza

Open year round: yes
Price range: 20-50€
Location: city

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

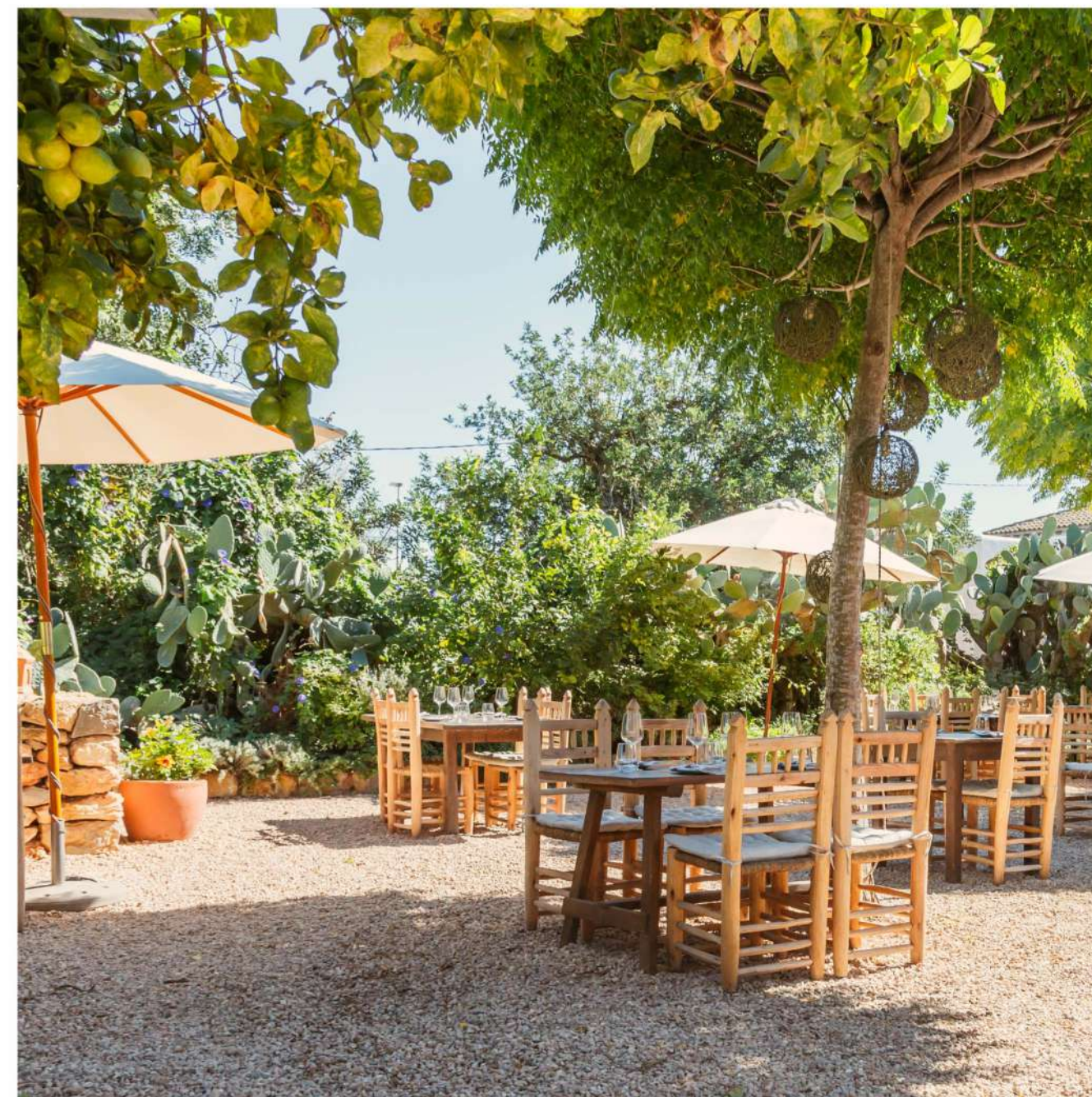
Unique setting
Romantic
Relaxed
Cosy
For events

SERVICES

WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Vegan options
Own kitchen garden
Advanced booking
Gift cards available
Separate access for deliveries
Silverware changed btw courses
Reception service
Silverware in individual rolled serviettes
Terrace
Internet
Linen and/or cotton tableware
Menus in several languages
Accessible menus
Kid's play park

TYPE OF FOOD

Mediterranean
Market cuisine
Meats



CAN MIMOSA

CAN PAU

*Since 1973, passion
for the world of gastronomy*

This classic on the culinary scene has nearly fifty years to its name, a name preceded by its gastronomic legend. The family of Alba Pau, the restaurant's founder, has now reached the fourth generation of descendants who still devote themselves to the world of fine dining. Their love for the pleasures of the table goes back to the family's grandmothers and the traditional Catalan recipes that Alba remembered from her childhood and brought with her to Ibiza. Eventually, in 1973, she transmitted this heritage through her cooking by opening the doors of Can Pau, set up in a country house bordering the Sant Miquel Road.

From the beginning, the philosophy of Can Pau has been to create a space within the cosmopolitan society of Ibiza where gastronomy becomes an art, discerning the fine equilibrium between tradition and modernity. Conceived by the Pau family as a home open to customers, the interior of this old farmhouse contains cosy corners full of charm and a personalized décor that transmits warmth and welcome. The chimney creates a cheerful, homey ambience on winter days, while, during the summer, the ample veranda overlooking the garden offers the most coveted tables.

Open year round: yes
Price range: 50-70€
Location: countryside



The traditional Catalan and Mediterranean recipe book sets the tone for the Can Pau kitchen, whose menu features quality ingredients and contemporary gastronomic techniques. The objective is to sustain the cultural, emblematic and timeless essence that has characterized this restaurant since 1973. Some of Can Pau's most famed dishes are its cannelloni, its escargot Lolita, its anchovies *de la Escala* with tomatoes and *crostes*, its homemade croquettes, its *tallat de bou* with Spanish sauce, and its *cod a la lluna*.

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- 🌐 Website: www.canpaurestaurante.com
- 📷 Instagram: canpauibiza
- 📘 Facebook: canpauibiza

HEADINGS

Unique setting
Romantic
Panoramic view
Relaxed
Cosy
For business
For events
Design

SERVICES

Parking
High-quality soap in restroom
Smartphone charging service
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Non-gluten options
Vegetarian options
Advanced booking
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Silverware in individual rolled serviettes
Terrace
Internet
Linen and/or cotton tableware
Heating
Menus in several languages
Air-conditioning
Accessible menus

TYPE OF FOOD

Traditional Spanish
Mediterranean
Meats



CAN PEP

Ibicenco cuisine in a family atmosphere

Accumulated over the four decades of Can Pep's history, this restaurant trails behind it a long list of customers, anecdotes, rice dishes and bowls of aioli, one of the best according to its regulars. On display, there also over 7,000 lighters that Pep, the founding owner, has collected over the years, using them as a decorative element at the bar, thanks to customers who gladly contribute to the growth of the collection.

Located just over 500 meters from the shores of Cala Llenya, this restaurant with views over the coast opens only during the high season, offering a quiet family atmosphere in a rustic setting, one of whose features is an impressive porch covered with Phoenician juniper beams. The objective marked by Pep and his family continues to be that of offering homemade Ibicenco cuisine in a spirit of friendly, welcoming service that turns customers into friends, who come back again and again in the company of their children and grandchildren.

Thanks to the wide terrace under its porch and its various indoor dining rooms, this restaurant can easily accommodate celebrations, group gatherings and events of up to 250 people.

Open year round: no
Price range: 20-50€
Location: beach



The burners of Can Pep's kitchen have been turning out traditional homemade fare since 1977, Ibicenco dishes that include country potato salad, fried octopus and grilled fish. In addition to its aioli, among its most popular specialties are the rice *a la marinera* and the slaughter-day rice. Its menu also includes vegetarian, vegan and gluten-free options.

📍 Adress: av. de Cala Llenya, 18
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✉ E-mail: restaurantcanpep@gmail.com

HEADINGS

Unique setting
Panoramic view
Relaxed
Cosy
For events

SERVICES

Parking
Reduced-mobility access
Smartphone charging service
Changing station for baby
Plate-warming service
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Separate access for deliveries
Uniformed staff: dining area and kitchen
Terrace
Internet
Heating
Menus in several languages
Air-conditioning
Accessible menus

TYPE OF FOOD

Fish and seafood
Meats
Ibicenco cuisine



CAN XARC

Good food, uplifting atmosphere

The proprietors of Can Xarc, Marta and David, opened this charming restaurant in 2015, pursuing their philosophy of good humour and good experiences. Their hope is that customers will enjoy their traditional, seasonal Mediterranean cuisine as much as they do the accompanying atmosphere, regularly enlivened by entertainments and live music. Open year round, Can Xarc is located right on the sea at the outfall of the Santa Eulària River, thus offering diners an excellent double view over the beach and the river course.

The venue's various indoor and outdoor areas include a children's park as well as two lovely ample terraces, one that spreads out under a pine wood facing the sea, the other overlooking the river, ideal for winter lunchtimes. Its prime location as well as the diversity of its ambient areas, make Can Xarc suitable for family meals, romantic dinners, and events. The menu, while specializing in grilled meats, fish and vegetables also includes vegetarian, vegan, gluten-free and children's options.



Can Xarc brings to the table flavourful dishes from the traditional Catalan recipe book, prepared with seasonal local produce. Grilled cuisine takes centre stage on the menu, with an ample selection of meats, fish and vegetables all sizzled to perfection, as well as other stellar specialities much in demand by the regulars, such as their famous homemade croquettes, variously prepared with *calçots* (a type of green onion), ham, chicken, or calamari and wild mushrooms; Rosa's cannelloni; stewed escargot Can Xarc; or hand-cut steak tartar. These traditional taste experiences are made with quality prime materials, the basis of a gastronomy built on the philosophy of good humour and good times.

- 📍 Adress: c. des Riu, 17
- ☎ Telephone: (+34) 971 093 093
- ✉ E-mail: info@canxarc.com
- 🌐 Website: www.canxarc.com/cartas.pdf
- 📷 Instagram: [canxarc](https://www.instagram.com/canxarc)

Open year round: yes
Price range: 20-50€
Location: beach

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Romantic
Panoramic view
Cosy
For events

SERVICES

WC: male, female, handicapped
Reduced-mobility access
Smartphone charging service
Changing station for baby
Show-cooking in at least 2 dishes
Different types of bread
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Vegan options
Advanced booking
Children's entertainments
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Terrace
Internet
Heating
Menus in several languages
Air-conditioning
Accessible menus
Kid's play park

TYPE OF FOOD

Mediterranean
Fish and seafood
Meats



CAN XARC

CAPRICO IBIZA

Gastro bar & friendly tapas

Sustainability, mindfulness of the environment, and the old Ibicenco lifestyle inform the philosophy of this gastro bar located on the Santa Eulària waterfront. The idea is to combine the authentic feel of the island with a sophisticated, vanguard atmosphere. Capricho Ibiza claims to be the first venue in Santa Eulària to eschew the praxis of single-use plastics and to produce its own micro-filtered water, available for both customers and staff. It has also designated the majority of its outdoor terrace as a smoke-free area.

When this charming restaurant opened in 2020, it was conceived as a meeting place with a relaxed, easy-going, fun atmosphere where customers could eat sensational food any time of day, whether with friends, family or a significant other. Its friendly character naturally extends to its menu, which includes options for all preferences, including vegetarian, vegan and gluten-free dishes as well as fun food for kids. All of this fits into their philosophy of cooking with the maximum number possible of kilometre-zero ingredients, some of them even coming from the family's own fields.

Open year round: yes
Price range: 0-20€
Location: beach

SANTA EULÀRIA DES RIU • IBIZA



The creative Mediterranean cuisine of Capricho Ibiza offers a gourmet menu with a select assortment of tapas, starters, burgers, and main courses that feature meat, fish and vegetables, and always prioritizes the use of local, organic products. Some of the specialities that reflect their gastronomy are the free-range chicken wings with kimchee; the calamari bao bun with lemon mayo and small green peppers; the vegetarian burger; the cheek-meat cannelloni with tomato béchamel; and the marinated salmon with pureed vanilla carrots, vegetables and sesame tile. And, for breakfast, don't forget the eggs benedict.

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HEADINGS

Unique setting
Panoramic view
Relaxed
Cosy
Design

SERVICES

WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Vegan options
Own kitchen garden
Advanced booking
Uniformed staff: dining area and kitchen
Reception service
Plastic free
Terrace
Internet
Heating
Menus in several languages
Accessible menus

TYPE OF FOOD

Traditional Spanish
Mediterranean
Creative



CAPRICO IBIZA

CASA KICA

Art, design and signature cuisine

An 18th-century Ibizenco farmhouse is the setting for this charming establishment that invites customers to enjoy the aesthetic and culinary traditions of its gastronomy as well as the appealing selection of curios for sale in its shop. Open year round, the venue has a back garden surround by greenery as well as warm interior spaces that entice the customer to sit down and enjoy the gastronomic concept of Casa Kica, where signature Mediterranean cuisine is prepared with the best ingredients the island has to offer. These range from the wild-caught fish of its coasts to the fruits and vegetables grown in its fields.

Breakfasts, brunches, lunches and dinners – any time of day is fine to drop in at Casa Kica. Customers are free to relax in the restaurant or, alternately, browse in the shop, whence a potpourri of goods beckons. On display are home textiles, flatware, clothing, adornments, accessories, world crafts, and even some of the elements that are sprinkled throughout the garden and restaurant imbuing the grounds with colour and personality. Casa Kica is likewise an ideal spot for celebrations and events.

Open year round: yes
Price range: 20-50€
Location: city



The market cuisine at Casa Kica takes its inspiration from the traditions of Ibiza, utilizing them as a starting point for its signature gastronomy, placing special emphasis on local seafood but also offering vegan and vegetarian options. Heading the list of specialities, we have the homemade lobster ravioli with black summer truffles and cabbage sauce; the Rubia Gallega beef steak with a nut of foie *micuit*, little Ibizenco potatoes with rosemary and fresh sliced truffle; the creamy croquettes with leek, courgette and aubergine and a dollop of truffle mayonnaise; the marinated Norwegian salmon, laminated and smoked on the premises, served with cream of cauliflower, truffle and dill foam; and the squid with sweet potato purée and crumbled Ibizenco red sausage.

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📘 Facebook: Casa Kica Ibiza

HEADINGS

Unique setting
Relaxed
Cosy
For business
Design

SERVICES

WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Own kitchen garden
Advanced booking
Gift cards available
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Reception service
Plastic free
Terrace
Internet
Menus in several languages
Accessible menus

TYPE OF FOOD

Signature dishes
Market cuisine
Fish and seafood



CBbC MARINA STA. EULALIA

A 100% CBbC experience

Located in the sports marina, CBbC Marina Sta. Eulalia offers a menu replete with Mediterranean cuisine, always prepared with quality ingredients and prioritizing zero-kilometre products. Fresh fish, rice dishes, seafood and extraordinary salads can be paired with an extensive wine list and drinks menu. These amenities turn any lunch, dinner or event into a leisure-filled gastronomic experience, characteristic of the deluxe product offered by the CBbC Group. All of this transpires in a space that brings together the urban elegance of the marina, the casual Ibicenco style, fabulous music sessions and views over the Santa Eulària Bay.

CBbC Marina Sta. Eulalia presents a unique space, open year round, in which to celebrate and savour, offering itself as the perfect venue for any special occasion, whether held during the day or at night. Events and celebrations are welcomed in this singular space that provides gastronomical proposals ideal for any affair.



The menu at CBbC Marina Sta. Eulalia features a wide choice of foods, ranging from first-rate caught-on-the-day Mediterranean seafood to delicious land-based alternatives. Fish and rice dishes are the house specialities, to note: their lobster rice, and their grilled monkfish with tiny Ibicenco potatoes. Their Mediterranean cuisine also includes vegetarian, vegan and gluten-free options as well as fun food for children.

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- 📘 Facebook: [Cbbc Marina Santa Eulalia](https://www.facebook.com/CbbcMarinaSantaEulalia)

Open year round: yes
Price range: 50-70€
Location: beach, city

HEADINGS

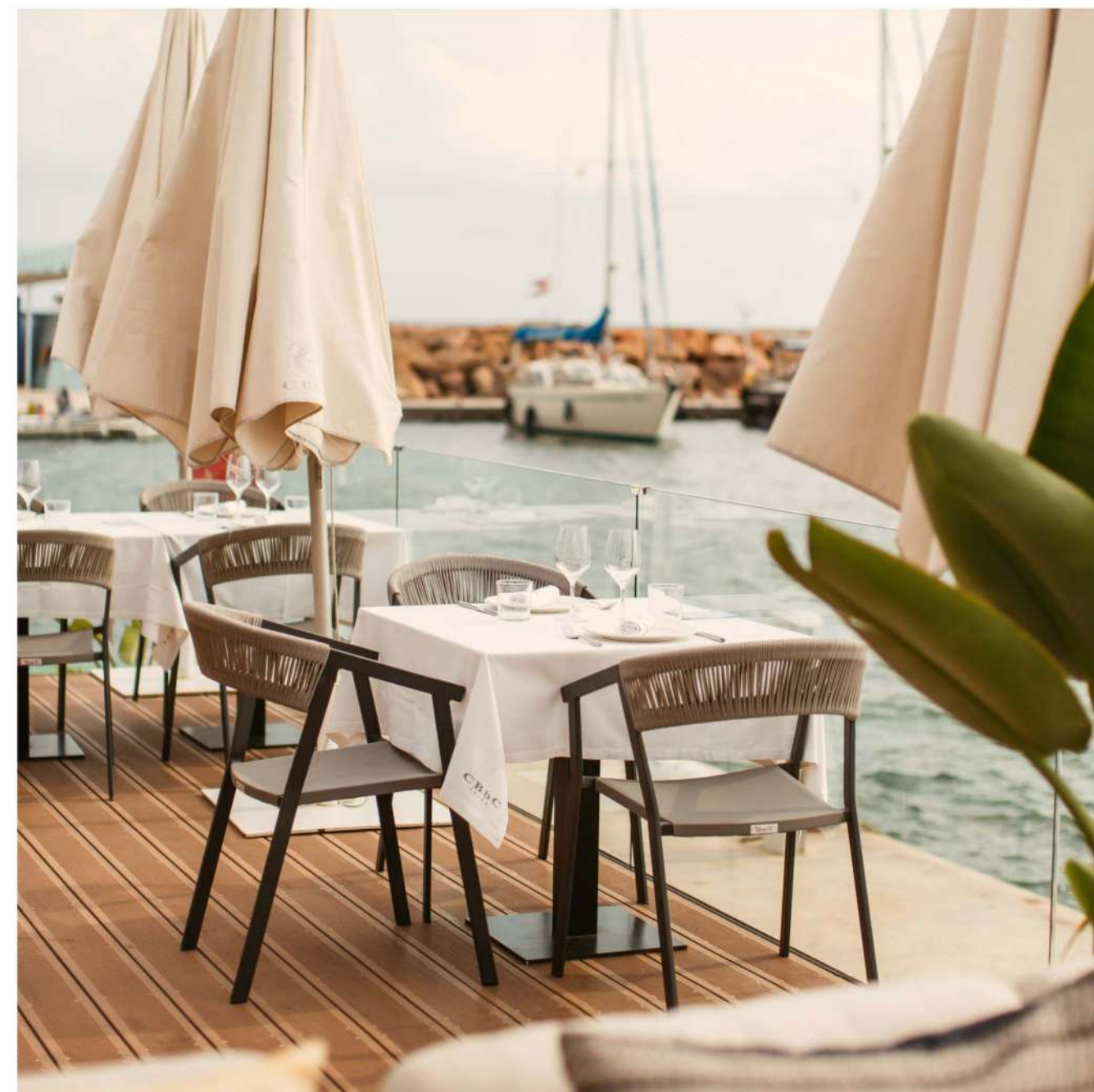
Unique setting
Romantic
Panoramic view
Relaxed
Cosy
For business
For events
Design

SERVICES

WC: male, female, handicapped
Reduced-mobility access
Show-cooking in at least 2 dishes
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Vegan options
Advanced booking
Gift cards available
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Reception service
Terrace
Internet
Linen and/or cotton tableware
Heating
Menus in several languages

TYPE OF FOOD

Mediterranean
Fish and seafood
Rice dishes



CELLER CAN PERE

*Pursuing Mediterranean
traditions for over 55 years*

First opened in 1965 in a centenarian farmhouse, this restaurant is today run by the second generation of the Tur family. Located on Santa Eulària's main street, Carrer Sant Jaume, it is known for its Mediterranean cuisine as well as its Ibicenco specialities. The restaurant's long trajectory is reflected by its unique décor, done in the traditional style and enhanced by the paintings and hand-crafted ceramics of renowned artist, Toni Tur. Other authentic elements include the Phoenician juniper ceiling beams and several enormous wine vats, antique features that imbue the dining room with the genuine feel of a "celler", a Catalan word that in Mallorca has come to mean a meson where traditional fare is served.

Open year round, Celler de Can Pere, keeps to its long-standing tradition of adapting its menu to the changing seasons and sourcing top quality, local products – straight from its own kitchen garden whenever possible. Its four dining rooms plus an outdoor veranda provide diverse settings for customers who want to discover the island's most intrinsic recipes, enjoy an excellent dinner in a charming restaurant, or hold a group gathering for business or for pleasure.

Open year round: yes
Price range: 20-50€
Location: city



Fresh fish and seafood, quality meats and a variety of rice dishes form the backbone of the menu at Celler de Can Pere, though naturally there are also vegetarian and gluten-free options. Among the venue's noteworthy specialties, top ranking goes to their Ibicenco-style baked grouper, their rice dishes, their very traditional *bullit de peix*, their roast lamb or suckling pig with PDO (Protected Designation of Origin), their Iberian acorn-fed ham, their traditional slaughter-day rice, and their *fideuà*, to name but a few. In the realm of desserts, traditional sweets head the list: *greixonera*, crême brûlée and their well-known soufflé.

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HEADINGS

Unique setting
Romantic
Relaxed
Cosy
For business
For events
Design

SERVICES

High-quality soap in restroom
Smartphone charging service
Changing station for baby
Show-cooking in at least 2 dishes
Int'l and local wine list, min. 20 ref.
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Own kitchen garden
Advanced booking
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Terrace
Internet
Linen and/or cotton tableware
Heating
Menus in several languages
Air-conditioning
Accessible menus

TYPE OF FOOD

Mediterranean
Fish and seafood
Rice dishes



DONDE MARIAN Y MIGUEL

Passionate about meat and quality ingredients

Although it has been up and running for under a decade, this restaurant on the Es Canar Road has become one of the island's preferred pit stops for meat lovers. When Marian and Miguel started their family business in 2013, one of the goals they set was to fairly triangulate service, quality and price. With this in mind, they opened their doors to the public year round (except for a holiday period).

Their spacious greenery-filled garden and their columned porch, reminiscent of a traditional Ibizenco farmhouse, create a welcoming atmosphere both day and night, while their dining room, replete with a fireplace, is perfect for wintertime.

Moreover, customers have in their line of sight the establishment's curing chambers as well as its large wine cellar containing a well-stocked selection. The variety of culinary choices combined with the different areas and atmospheres make this venue suitable for romantic dinners, family celebrations, friendly get-togethers and business engagements.

Open year round: yes
Price range: 50-70€
Location: countryside



The signature Mediterranean cuisine served at Donde Marina y Miguel is prepared from choice raw ingredients, while the dynamic work of Chef Cecilia Prieto and Grill Master Adrián Mancebo thrives on the continual search for fresh inspiration. Evocative salads, rice dishes and fresh fish round out the house specialities: beef steak and beef ribeye cured in a dry ager chamber.

Other cuts of beef that can be enjoyed hot off the grill are entrecôte, sirloin, beef burgers, *churrasco* steak and cattle-prod beef. The menu also offers grilled Iberian pork from Estremadura, lamb chops from Aranda, local free-range chicken, roast suckling pig from Segovia and suckling lamb from Aranda de Duero. In addition to these suggestions, the menu also offers vegetarian and gluten-free options.

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- 📘 Facebook: [Donde Marian y Miguel](https://www.facebook.com/DondeMarianyMiguel)
- 📍 TripAdvisor: [Donde Marian y Miguel](https://www.tripadvisor.com/LocationDirect.do?q=DondeMarianyMiguel)

HEADINGS

Romantic
Relaxed
Cosy
For business
For events
Renowned chef/restaurant

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Vegan options
Advanced booking
Gift cards available
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Reception service
Terrace
Internet
Linen and/or cotton tableware
Heating
Menus in several languages
Air-conditioning

TYPE OF FOOD

Mediterranean
Signature dishes
Meats



DONDE MARIAN Y MIGUEL

EL NARANJO

Art and signature cuisine

Located in a traditional house in Santa Eulària, just behind the town hall, the name of this restaurant comes from the orange trees that grace its back garden, a delightful space for the days and nights of summer. El Naranjo's gastronomic experience takes its inspiration from the Mediterranean with its rich fusion of cultures, and always incorporates fresh, zero-kilometre market produce.

Open year round, the restaurant's stylish dining room, replete with chimney, offers a welcoming winter atmosphere adorned by exhibitions of artwork done by painters and sculptors living on the island. Its careful compact of elements makes this venue a perfect setting for romantic dinners.

El Naranjo is also an ideal spot for calm, pleasant business meals, family reunions or groups of friends who want to enjoy signature Mediterranean cuisine as well as fusion dishes with Asian, Peruvian and oriental accents. Also available are the suggestions of Chef Javier Núñez, which vary according to season, paired with his recommended wines to create the perfect marriage between food and vintage.

Open year round: yes
Price range: 20-50€
Location: city



The signature market cuisine proffered by Chef Javier Núñez includes traditional dishes made in a modern way, such as his roast suckling pig with apple compote, one of El Naranjo's stellar entrees; the crispy duck with orange sauce and red currants; and the Beef Wellington with boletus sauce. Among the menu selections in which the chef introduces touches of fusion we find the tuna with sweet-and-sour tomato confit aromatized with lemongrass and ginger; the ceviche with scallops, prawns and seabass; and the curried veal with coconut milk, among other options. Naturally, El Naranjo also offers fun food for children as well as vegetarian, vegan and gluten-free options.

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HEADINGS

Romantic
Relaxed
Cosy
For business
For events
Design
Luxury
Renowned chef/restaurant

SERVICES

Parking
High-quality soap in restroom
Smartphone charging service
Changing station for baby
Show-cooking in at least 2 dishes
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Vegan options
Advanced booking
Gift cards available
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Plastic free
Terrace
Internet
Heating
Menus in several languages
Air-conditioning
Accessible menus

TYPE OF FOOD

Mediterranean
Fusion
Creative



ES CALIU IBIZA

Ibicenco cuisine since 1973

The blades of an old mill signpost the location of this romantic restaurant on the Sant Joan Road, an establishment centred on island cuisine with signature touches and grilled meats. Set up in a 17th-century farmhouse, which at one time doubled as a schoolhouse, Es Caliu has been in business for almost 50 years. Its customers come back time and again seeking the tastes of Ibiza and the charming rustic milieu of its dining areas.

On summer nights, the months the restaurant opens its doors, their citrus-grove garden is imaginatively decorated with a view to creating one of the most romantic, magical enclaves on the island. The candlelight, the fragrance of flowers, and the aromas wafting off the plates of food that arrive on the table contrive to make the Es Caliu dining experience an unforgettable one. An old waterwheel, a cocktail bar, a cosy indoor room and a children's playground make up the remainder of Es Caliu's varied areas, where the atmosphere, the service and the gastronomy all aim to please. The venue is ideal for couples, families and groups of friends.



The burners and grills at Es Caliu turn out market cuisine in the traditional Ibicenco style, occasionally revamped with signature touches, and prepared whenever possible with vegetables from their organic garden, supplemented by zero-kilometre and mainland products. In addition to their suggestions of the day and their native island dishes with a contemporary flair, another of Es Caliu's specialities is their range of charcoal grilled meats and fish.

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📘 Facebook: [Es Caliu](https://www.facebook.com/escalui Ibiza)

HEADINGS

Unique setting
Romantic
Relaxed
Cosy
For events

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Vegan options
Own kitchen garden
Advanced booking
Children's entertainments
Gift cards available
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Reception service
Plastic free
Terrace
Internet
Heating
Menus in several languages
Kid's play park

TYPE OF FOOD

Mediterranean
Market cuisine
Meats



ES MIRADOR DES PORT

Fine dining in a nautical setting

Among the gastronomic venues lining the Santa Eulalia sports marina, we find Es Mirador des Port, a restaurant with a Josper grill whose corner terrace offers a wide-angle view of the clinking boats and the hustle-bustle of the marina. Its cuisine and atmosphere are designed to accommodate customers who wish to enjoy a meal in an elegant setting or a conduct a business lunch next to the port.

By day, the nautical comings and goings and the fresh sea breeze provide a scintillating backdrop to a menu featuring Mediterranean cuisine right by the water's edge; by night, the ambience becomes more sophisticated and *intime*. Grilled meats, paellas and fresh fish take pride of place on a long roster of dishes that also includes vegetarian and gluten-free options. The combination of its ample terrace and its extensive menu make this charming restaurant a place to enjoy a meal, shared by a few or by many, while events are always welcomed.



Es Mirador des Port offers Mediterranean and Spanish cuisine with a wide variety of dishes that seek to satisfy diverse tastes. The menu includes a generous assortment of starters, salads, soups, pastas, rice dishes, vegetarian dishes, fish, seafood, pizza and Josper-grilled meats, such as cuts of Angus beef, lamb chops, Iberian pork (*"secreto"*), ribeye steak, or skewered chicken and pork, among other options. To accompany these dishes, the wine cellar is liberally stocked, while the bar offers a range of cocktails day and night.

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- 📘 Facebook: [Es Mirador des Port](https://www.facebook.com/EsMiradorDesPort)
- 📌 Tripadvisor: [Restaurante Es Mirador des Port](https://www.tripadvisor.com/Restaurant_Review-g187497-d1044444-Reviews-Es_Mirador_Des_Port-Santa_Eulalia_de_Riu_Ibiza.html)

Open year round: no
Price range: 20-50€
Location: city

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Panoramic view
Relaxed
Cosy
For business
For events

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Int'l and local wine list, min. 20 ref.
Plate-warming service
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Advanced booking
Separate access for deliveries
Uniformed staff: dining area and kitchen
Terrace
Internet
Linen and/or cotton tableware
Menus in several languages
Accessible menus
Kid's play park

TYPE OF FOOD

Fish and seafood
Meats
Rice dishes



ES MIRADOR DES PORT

ES TERRAL

Homage to the land and to its yield

Tucked into the heart of Santa Eulària, we find Es Terral, a cosy restaurant that serves Mediterranean cuisine, connecting the flavours of Ibiza and France with a dynamic menu that adapts to the changing seasons and to daily market availability. Its proprietors, Sandra Aseijas and Chef Matthieu Savariaud, have seen with satisfaction that their establishment has been included by the Michelin Guide in their lists of Bib Gourmand for offering an excellent price-quality ratio. Following a philosophy based on using the best that Ibiza has to offer, combined with the chef's French origins, Es Terral's objective is to create a place where customers can dine well without artifice or paraphernalia and feel welcomed. All of this comes with the seasoned experience of Matthieu Savariaud, who has worked with such gastronomic masters as Alain Ducasse and Hélène Darroze.

The charming restaurant Es Terral opens year round, except during a period of vacation, and provides the ideal in-town spot for relaxed meals, romantic dinners and small events. Because of its limited space, booking your table in advance is recommended.

Open year round: no
Price range: 20-50€
Location: city

SANTA EULÀRIA DES RIU • IBIZA



Es Terral offers delicate Mediterranean cuisine with French touches, made with prime ingredients from Ibiza as well as select stellar products from France, such as Périgord duck. Homage to the land of Ibiza and the gastronomic gifts it bestows with each turn of the season define the restaurant's brief menu, one that changes with each day's shopping basket. Certain signature dishes remain constant, such as the magret of duck with Ibicenco organic mashed potatoes, and the crispy oxtail. Vegetables, whether served as a side to an entrée or as a main course on their own, are also among this venue's specialities.

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🐦 Twitter: EsTerral

HEADINGS

Romantic
Relaxed
Cosy
For business
For events
Renowned chef/restaurant

SERVICES

High-quality soap in restroom
Smartphone charging service
Show-cooking in at least 2 dishes
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Gift cards available
Silverware changed btw courses
Plastic free
Terrace
Linen and/or cotton tableware
Heating
Menus in several languages
Air-conditioning

TYPE OF FOOD

Mediterranean
Market cuisine



ES TERRAL

ESTEL BY CAN CURREU

Sophisticated Mediterranean cuisine

From the experience of Can Curreu has arisen this new gastronomic project, located at the segue between the waterfront and the Santa Eulària sports marina. It is inspired by the philosophy of melding signature cuisine with traditional Ibizenco recipes. A further motivation consists in the desire to offer sterling service in an atmosphere that welcomes diners and entices their senses.

With over 400 square metres, Estel by Can Curreu offers two dining areas with distinct personalities: one sophisticated and classic, the other modern and informal. These moods naturally evolve over the course of the day, as do the different appetites that accompany each mealtime, from breakfast to the aperitif to an after-dinner cocktail. The venue is suitable for business lunches, romantic dinners or leisurely gatherings with friends under a light-speckled ceiling reminiscent of stars.

Estel by Can Curreu keeps its kitchen open all year, offering its customers Mediterranean cuisine with touches of fusion that may be enjoyed on the terrace, at the tables in its dining room or at its spacious bar.



Estel by Can Curreu proposes a sophisticated Mediterranean cuisine inspired by island tradition, but also proffers a more informal menu that invites diners to enjoy the best of its classic menu in smaller portions. Additionally, the kitchen turns out suggestions of the day made with fresh market produce. Diners will also be tempted to discover the full range of the kitchen's variety by means of a sampling menu, or a chef's menu, both elaborated on the basis of seasonal availabilities. Some of the dishes that clamour for attention are the ceviche made with greater amberjack and prawns accompanied by spicy cream of avocado; the risotto of stewed oxtail with crispy parmesan; and the boneless free-range local chicken with puréed cauliflower and curry sauce.

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- 📘 Facebook: [estelibiza](https://www.facebook.com/estelibiza)

Open year round: yes
Price range: 50-70€
Location: city

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Romantic
Panoramic view
Cosy
Design
Luxury

SERVICES

WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Non-gluten options
Vegetarian options
Vegan options
Gift cards available
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Terrace
Internet
Linen and/or cotton tableware
Heating
Menus in several languages
Air-conditioning

TYPE OF FOOD

Mediterranean
Fish and seafood
Rice dishes



ESTEL BY CAN CURREU

GRILL SA BRASA

Aromas of barbeque in the port

Specializing in grilled meats and Mediterranean market cuisine, this restaurant offers a family atmosphere and a prime location in Santa Eulària's sports marina. Attention to the smallest detail and the use of fresh quality products form the basis of Sa Brasa's gastronomic philosophy. Its wide range of dishes are aimed at providing enjoyment throughout the summer season.

Both by day and by night, its outdoor terrace tables that overlook the marina are the most sought after. Indoor seating, however, is also available in the venue's two dining rooms, not to mention its purpose-made room for private functions that holds up to 15 diners. With these facilities, Sa Brasa welcomes business lunches and group celebrations with a capacity to seat over 100 people.



Sa Brasa's menu is especially attractive to meat lovers. Among the cuts intended for the grill, those most worthy of mention are the 40-day aged steak and the pasture-fed heifer steak. Other stellar dishes from their national and international meat menu include the lamb from Segura (Basque Country) and the slow-cooked Angus ribs. Fish, salads and diverse starters round out their meat specialities to offer a varied menu where customers will also find vegetarian, vegan and gluten-free options as well as meals the kids will love.

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- 🌐 Website: www.restaurantegrillsabrasa.com
- 📷 Instagram: [sabrasagrill](https://www.instagram.com/sabrasagrill)
- 📘 Facebook: [Restaurante Grill Sa Brasa](https://www.facebook.com/Restaurante-Grill-Sa-Brasa)

Open year round: no
Price range: 20-50€
Location: city

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Romantic
Panoramic view
Relaxed
Cosy
For events

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
Smartphone charging service
Int'l and local wine list, min. 20 ref.
Plate-warming service
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Vegan options
Advanced booking
Children's entertainments
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Terrace
Internet
Menus in several languages
Accessible menus

TYPE OF FOOD

Traditional Spanish
Fish and seafood
Meats



GRILL SA BRASA

HOTEL RURAL & SPA CAN CURREU

Natural luxury

Set in the heartland of Sant Carles, this charming restaurant belongs to the hotel of the same name, an authentic rural refuge that retains the Ibicenco style in all its timeless splendour. The gastronomic experience at Can Curreu complements the hotel's epicurean philosophy by offering the perfect combination of quality ingredients and good service, all in the service of fine dining.

The verdant vibrancy of the garden and surrounding landscape, the sunsets and wonderful views that Can Curreu commands provide an added visual component to its culinary experience. With a well-stocked wine cellar that offers a wide selection of the best national and international nectars, this romantic Mediterranean restaurant is adept at catering elegant wedding celebrations.



The ample menu at Can Curreu includes a selection of dishes chosen for their delectability, wherein the Ibicenco culinary tradition is suffused with the creative impulses of contemporary cuisine. Fresh ingredients are the cornerstone of these culinary creations, which incorporate the full range of produce grown on the grounds, thus satisfying the premise of farm-to-table in the most literal way. Two of the venue's outstanding dishes include the free-range baked eggs with wild mushroom and black truffle sauce; and the John Dory, baked in the traditional Ibicenco way with garnish.

- 📍 Adress: ctra. de Sant Carles, km. 12
- ☎ Telephone: (+34) 971 335 280
- ✉ E-mail: hotel@canurreu.com
- 🌐 Website: www.canurreu.com
- 📷 Instagram: [canurreu](https://www.instagram.com/canurreu)
- 📘 Facebook: [can.curreu](https://www.facebook.com/can.curreu)

Open year round: yes
Price range: 50-70€
Location: countryside

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

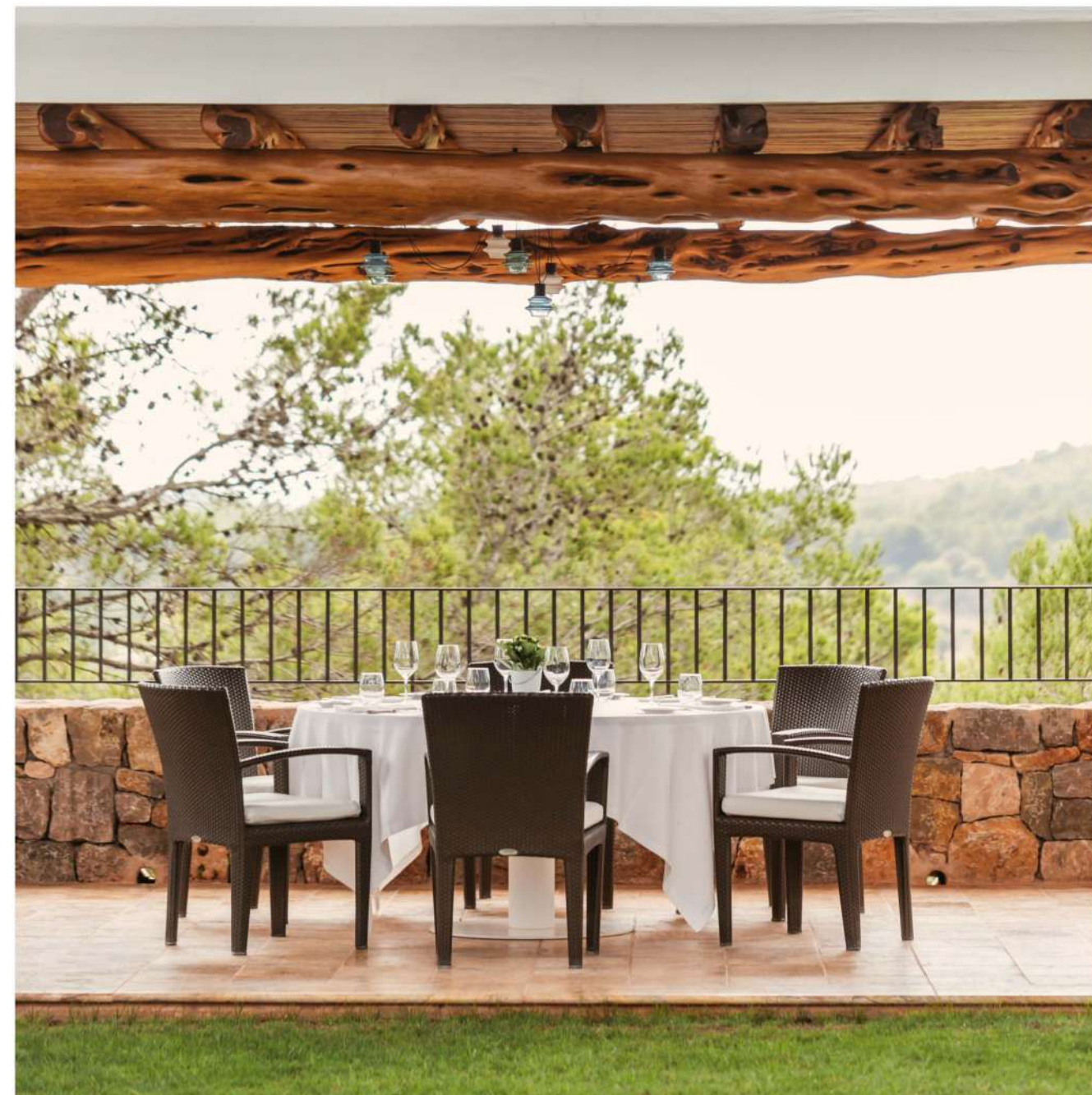
Unique setting
Romantic
Relaxed
Cosy
For events

SERVICES

Parking
High-quality soap in restroom
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Own kitchen garden
Advanced booking
Gift cards available
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Reception service
Terrace
Internet
Linen and/or cotton tableware
Heating
Menus in several languages
Air-conditioning

TYPE OF FOOD

Mediterranean
Creative
Market cuisine



HOTEL RURAL & SPA CAN CURREU

HOTEL RURAL XERECA

Fusion cuisine in the heart of Ibiza

Only three kilometres separate the bustle of Ibiza Town from this glass-encased restaurant in Hotel Xereca, a five-star rural hotel set in a traditional Ibicenco farmhouse in Puig d'en Valls. A windmill, a *safareig* (stone laundry basin) and several irrigation channels speak to us of the site's agrarian past, insinuating that rustic essence through the restaurant's glass walls. Also consistent with the venue's heritage are the home-grown herbs and vegetables that go straight from its kitchen garden and right into the dishes and daily specials offered on its menu.

Xereca restaurant seeks to surprise diners through its signature Mediterranean cuisine with touches of fusion taken from the Nikkei tradition and elaborated with local ingredients whenever these are grown or produced on the island. Open only during the high season, its tables are open to customers not staying at the hotel and the staff also welcome business lunches, celebrations, and any kind of events that calls for spacious, landscaped grounds and a meticulous cuisine with vegetarian, vegan and gluten-free alternatives.



The menu at Xereca restaurant offers a selection of dishes based on Mediterranean cuisine with influences from the Asian and Nikkei traditions, prepared with local organic products whenever possible. Among the gastronomic proposals that best illustrate the chef's creative fusion touches we find the wild-caught seabass ceviche with calamari crackling; the Japo-Mexican bao bun with shredded beef; the Huancayo spicy potatoes; the king crab salad with *regañá*, Japanese mayonnaise, salmon roe and flying fish roe. Other options more grounded in the Mediterranean tradition are the fried-egg croquettes with red sausage; the burrata cheese salad with figs, walnuts and pesto; and the *micuit* of foie, dates and orange.

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🌐 Website: www.xereca.es

📷 Instagram: [xerecaibiza](https://www.instagram.com/xerecaibiza)

📘 Facebook: Xereca Restaurant

HEADINGS

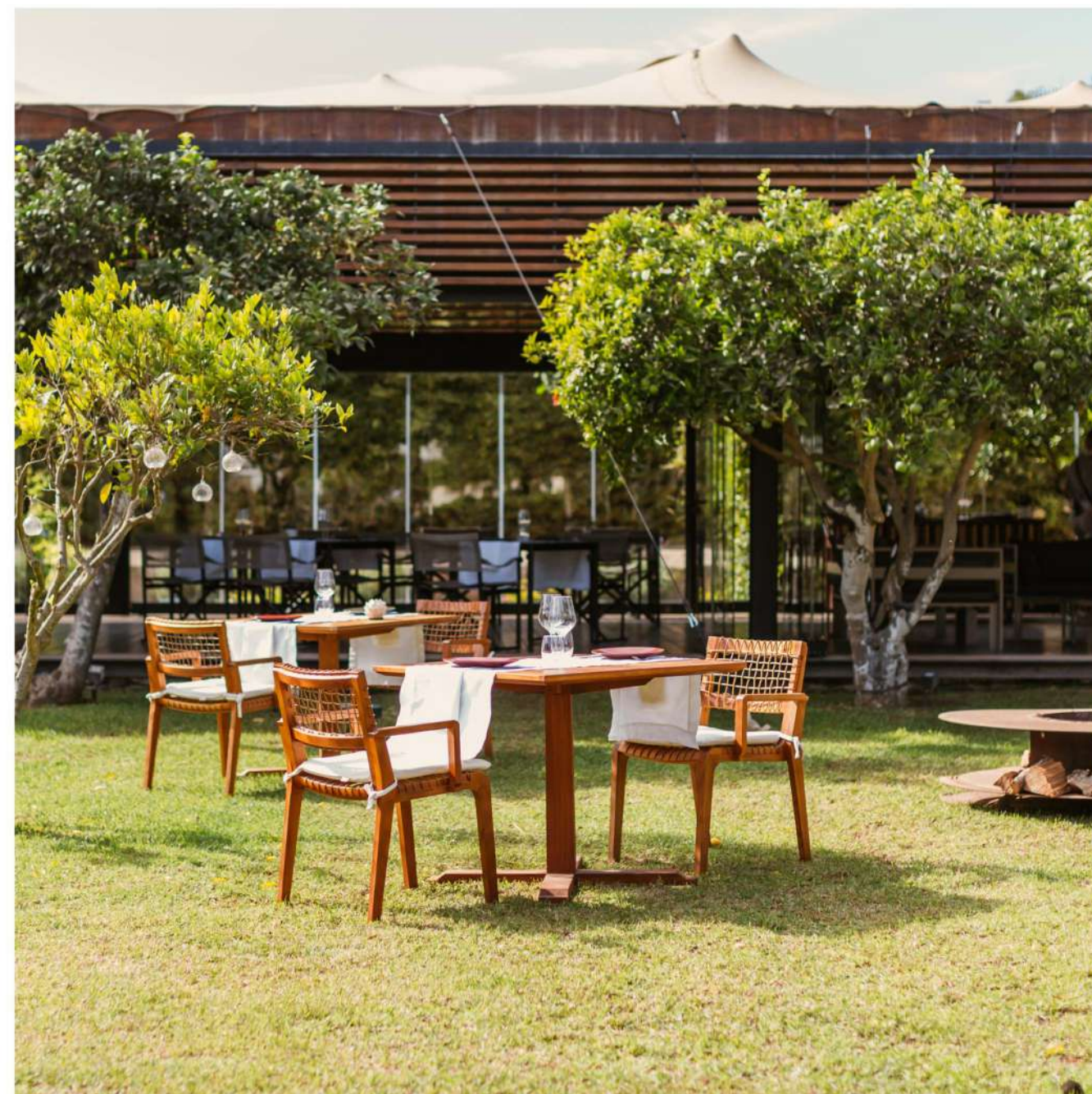
Unique setting
Romantic
Panoramic view
Relaxed
Cosy
For events
Designer
Luxury

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Int'l and local wine list, min. 20 ref.
Plate-warming service
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Own kitchen garden
Advanced booking
Gift cards available
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Reception service
Silverware in individual rolled serviettes
Terrace
Internet
Linen and/or cotton tableware
Menus in several languages

TYPE OF FOOD

Mediterranean
Fusion
Creative



LA SIDRERÍA SIDRASTUR

Asturias in Ibiza

With 25 years of experience, this establishment located in the Santa Eulària sports marina offers traditional Asturian cuisine during the high season. Its terrace and semi-enclosed dining room amply reference the birthplace of the owner, with decorative elements straight from Asturias, among them barrels of cider and the bow of a fishing boat. The spaciousness and comfort of these dining areas make them suitable for large groups, family celebrations or any type of special occasion.

Open day and night, Sidrastur's gastronomic offer focuses on classic Asturian specialities made with ingredients from that region, including I.G.P. "Asturian Beef", sausages, cheeses, fabes (beans), ham, and cider La Llarada, produced in Tineo, the owner's hometown. In addition to the Asturian dishes offered on the menu, vegetarian and gluten-free options are also available.



The traditional Asturian recipe book makes its appearance on the menu in the form of tapas and grilled meats. Sidrastur offers some of the most characteristic specialities of this Spanish region, such as the chorizo cooked in cider, the potatoes with *cabrales* cheese, the *lacón* ham with potatoes, the Asturian potage, the battered-dipped squid rings, the Asturian cheese board and the beef *cachopo* (two breaded fillets stuffed with ham and cheese), served with chips and small green peppers. And, for dessert, the ever-popular Asturian rice-pudding.

HEADINGS

Unique setting
Romantic
Panoramic view
Relaxed
Cosy
For business
Design

SERVICES

WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Plastic free
Terrace
Internet
Heating
Menus in several languages
Accessible menus

TYPE OF FOOD

Traditional Spanish
Asturian
Meats



Open year round: no
Price range: 20-50€
Location: city

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📘 Facebook: Sidrastur

LA'ERA

Gastronomy for gourmets

The hills that cloak Cala Llonga, in concert with the cultivated fields that fan out from the island's largest and best conserved threshing floor ("era"), capture the gastronomic concept of La'Era, located in the luxury agritourism hotel Can Toni Xumeu. The restaurant is run by the Galdón brothers, whose philosophy of cuisine is inspired by the venerable farming traditions and age-old cuisine of Ibiza, reinvented for the 21st century. This signature reinterpretation has earned La'Era inclusion in the 2021 Michelin Guide.

The dining room and kitchen of this charming restaurant are situated in what used to be the farmhouse of an Ibicenco freehold, with over 160 years of history. The passage of time, however, has done nothing to diminish the breath-taking views this site commands over the surrounding countryside. Open during the high season, the kitchen is run by Samuel G. Galdón, who fastidiously sources local in-season ingredients, including organic produce grown in the adjacent fields surrounding Can Toni Xumeu.

The garden, the spacious grounds, the elegant minimalist decoration, so in balance with the clean lines of Ibiza's traditional architecture, and, of course, the signature gastronomy make La'Era a suitable venue for romantic dinners, special celebrations such as a weddings, and high-profile events.

Open year round: no
Price range: 50-70€
Location: countryside

SANTA EULÀRIA DES RIU • IBIZA



Samuel G. Galdón brings forth in La'Era contemporary cuisine inspired by Ibiza's time-honoured recipes, in which the island's harvests – from field, forest and sea – play the leading role. Some of the proposals included in his menu, or in the tasting menu Roots, are: the larded parmesan rice with prawn carpaccio and green apple; the laurel-smoked turbot with coconut milk, boletus, herbal essences and bergamot; and the wild-caught salmon marinated in-house with pine nut praline and fresh sprouts; among other options. Each day also features its own specials based on deliveries from trusted purveyors and in accordance with the daily catch and the bounty of the fields.

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- 📷 Instagram: [laeraibiza](https://www.instagram.com/laeraibiza)
- 📘 Facebook: [laeraibiza](https://www.facebook.com/laeraibiza)

HEADINGS

Unique setting
Romantic
Panoramic view
Relaxed
Cosy
For business
For events
Design
Luxury
Renowned chef/restaurant

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Changing station for baby
Show-cooking in at least 2 dishes
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Own kitchen garden
Advanced booking
Children's entertainments
Gift cards available
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Reception service
Silverware in individual rolled serviettes
Terrace
Internet
Linen and/or cotton tableware
Heating
Menus in several languages
Air-conditioning
Accessible menus

TYPE OF FOOD

Mediterranean
Creative
Signature dishes



LE 27

A cosy bistro with homemade French specialities

When the couple that owns Le 27 opened its doors for business, they set out to offer simple, honest, tasty French cuisine without sophisticated airs or culinary pretensions. From their restaurant on the Sant Vicent walkway, they propose to offer a type of gastronomy in which the customer receives cordial, friendly service while enjoying quality cuisine at a reasonable price.

Open year round, the venue has two terraces – one on the rooftop – as well as a cosy dining room where twosomes or small groups may enjoy their meal. Its location in the heart of Santa Eulària makes it a perfect place to have lunch or dinner after, say, a walk along the waterfront or finishing work. During the off-season, Le 27 offers a menu of the day and the characteristically French plat du jour, which includes a main course. To accompany its specialities, this charming bistro has a wine list with a wide selection of French and Spanish wines.



The menu of Le 27 offers market cuisine from France and Spain, its top specialities being the *magret* of duck with a choice of homemade sauces (green pepper; Ibicenco orange and Cointreau; or red berries and black currants) and the grilled sirloin with homemade Roquefort sauce; garlic butter; or Paris Café. The mussels au gratin baked in a wood-burning oven; the Provençal prawns flambéed with brandy; the homemade foie gras micuit with fig jam; and the ray fish with butter sauce and capers are some of the other specialities of this welcoming French bistro.

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- ☎ Telephone: (+34) 691 197 975
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- 📷 Instagram: le_27_restaurant_ibiza
- 📘 Facebook: Le 27 Restaurant

Open year round: yes
Price range: 20-50€
Location: city

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Romantic
Relaxed
Cosy
For business
For events

SERVICES

WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Show-cooking in at least 2 dishes
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Gift cards available
Silverware changed btw courses
Terrace
Internet
Heating
Menus in several languages
Air-conditioning
Accessible menus

TYPE OF FOOD

Mediterranean
Market cuisine
French cuisine



LE COMPTOIR

Wine, oysters and dishes to share

Their motto, In Wine We Trust, sums up the philosophy of this charming restaurant, open year round and located on the s'Alamera promenade in Santa Eulària. The idea is to make wine the indispensable accompaniment for a relaxed, stress-free gathering where tapas are shared with a loved one, among friends, or as part of an informal business lunch.

With a wine list that offers approximately 150 choices for whole bottles and over 20 choices for a single glass, Le Comptoir's selection includes harvests from many different types of grapes and from many different parts of the world: South Africa, California, Chile, Argentina, France and, of course, Spain, to name a few. This ample stock is intended to marry the optimal wine to the chosen dish, selected from a menu based on signature Mediterranean cuisine and daily specials. Le Comptoir also offers its customers a range of up-to-the-minute cocktails to round off their gastronomic experience and kick-start the night.



Le Comptoir's menu proposes traditional Mediterranean tastes from Spain and France, revamped with modern techniques and served in a variety of tapas and dishes designed to be shared. Among the chef's specialities we find the foie *micuit* with brioche and vanilla-fig jam; the home-smoked sardine on "crystal bread" with tomato and shallot; the marinated anchovies with passionfruit and grilled toast; the *raclette*; their selectin of oysters from France, Ireland and Spain; and, for dessert, cheesecake.

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- ✉ E-mail: david@lecomptoiribiza.com
- 🌐 Website: www.lecomptoiribiza.com
- 📷 Instagram: lecomptoiribiza
- 📘 Facebook: lecomptoiribiza

Open year round: yes
Price range: 20-50€
Location: city, beach

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Romantic
Relaxed
Cosy
Design

SERVICES

WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Non-gluten options
Vegetarian options
Advanced booking
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Plastic free
Terrace
Internet
Heating
Menus in several languages
Air-conditioning

TYPE OF FOOD

Mediterranean
Signature dishes
Market cuisine



LE COMPTOIR

LILAU IBIZA

Classic tapas with a twist



The use of the Ibizenco word "lilau", which means "toasted sweet potato", reflects not only the local provenance of the family that owns this restaurant, but also the philosophy that prompted them to open the venue in 2020: to offer contemporary creative tapas made with ingredients that come almost entirely from the island. Located on Santa Eulària's waterfront, this charming restaurant aims to bring a new culinary facet to a town already replete with epicurean themes, namely, a venue tailored to Ibizenco tastes where customers can enjoy an aperitif, a lunch or a dinner based on tapas and convivial company.

The large windows fronting their dining room let in light, enhancing the atmosphere inside, decorated in a modern urban style with hanging plants, industrial frames and blond wood. Both the indoor dining room and the outdoor terrace, which opens onto the waterfront, provide ideal settings for summer breakfasts, snacks or tapas any time of day, with seating for twosomes and small groups.

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- 📷 Instagram: lilauibiza
- 📘 Facebook: lilau IBIZA

HEADINGS

Unique setting
Relaxed
Cosy
For business
For events

SERVICES

WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Own kitchen garden
Advanced booking
Gift cards available
Separate access for deliveries
Uniformed staff: dining area and kitchen
Terrace
Internet
Heating
Menus in several languages
Air-conditioning

TYPE OF FOOD

Fusion
Signature dishes
Market cuisine



MARVENT

An Es Canar classic with an international flair

With over 35 years of history, this restaurant overlooking Es Canar beach claims that the three main ingredients of its success are its good atmosphere, the warm welcome it gives its customers and its ongoing passion for gastronomy. These assertions are borne out by its big busy terrace, a classic enclave in Es Canar where people come to sit at any time of the day or night, given that its kitchen stays open until past midnight.

Marvent offers a charming gastronomic experience at the edge of the beach thanks to the gracious treatment and service-oriented attention it offers its customers. Its menu includes a wide variety of Mediterranean and international specialities with vegan, vegetarian and gluten-free options as well as meals for children. Nor can we overlook its selection of ice-creams, shakes and baked goods for breakfasts or afternoon snacks.



Marvent's diverse and extensive menu offers long-standing Mediterranean specialities as well as international dishes with exotic aromas, such as its renowned Pad Thai or its Tikka Masala. Its Scamorza cheese casserole, its *llauna* rice, its barbequed spareribs and its tomahawk of Galician beef to share are other suggestions that stand out on a menu that is a virtual tour through Spain, Mexico, the United States, Italy, India and Thailand. This enjoyable and evocative eating place is also ideal for families with children.

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- ✉ E-mail: info@escanyer.com
- 🌐 Website: www.marventibiza.com
- 📷 Instagram: [Marvent Ibiza](https://www.instagram.com/Marvent_Ibiza)
- 📘 Facebook: [Marvent Restaurant](https://www.facebook.com/MarventRestaurant)

Open year round: no
Price range: 20-50€
Location: beach

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Panoramic view
Relaxed
Cosy
For events

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
Smartphone charging service
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Vegan options
Advanced booking
Children's entertainments
Separate access for deliveries
Uniformed staff: dining area and kitchen
Terrace
Internet
Menus in several languages
Accessible menus
Kid's play park

TYPE OF FOOD

Mediterranean
Fusion
Others: International



MARVENT

MAYMANTA

A voyage from Ibiza to Peru courtesy of Chef Omar Malpartida

Stunning views over Santa Eulària's sports marina and surrounding hills offer a warm Mediterranean welcome to the fabulous gastronomical journey that awaits diners in Maymanta, which means "origin" in the Quechuan language. The young and imaginative Chef Omar Malpartida has turned this exquisite restaurant – located in the luxury hotel Aguas de Ibiza – into a place where the tastes and aromas of his innovative Peruvian cuisine can be explored. All dishes are made with Fair Trade products from Peru as well as zero-kilometre products from Ibiza. Omar's return to his Andean culinary roots seeks to bridge the Pacific and the Mediterranean.

Maymanta proposes an evocative gastronomic dialogue between Ibiza and Peru, specially created to be shared and enjoyed on summer nights in the Mediterranean, with the added charms of a sea breeze and rooftop views from Aguas de Ibiza hotel. The outstanding work of Chef Omar Malpartida has earned Maymanta a Sun in the Repsol Guide, making this sophisticated venue in the Aguas de Ibiza Hotel a must for gourmet travellers and residents as well as those who love designer décors and picturesque settings replete with panoramic views.

Open year round: no
Price range: 50-70€
Location: city, beach

SANTA EULÀRIA DES RIU • IBIZA



Maymanta's signature cuisine departs from Ibiza and lands on the least travelled trails of Peru, the Amazon, the Andes and the Pacific. Creole appetizers, Peruvian brochettes, *ceviches*, *tiraditos*, woks, Jospier-grilled dishes and other specialities fill this crossbred menu, balanced out with fresh fish from the Ibiza coast and local vegetables. Chef Omar Malpartida has created a unique culinary experience to be shared and enjoyed at many sensory levels: visual, aromatic and gustatory.

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- 📷 Instagram: [Maymantaibiza](https://www.instagram.com/Maymantaibiza)
- 📘 Facebook: [Maymanta](https://www.facebook.com/Maymanta)

HEADINGS

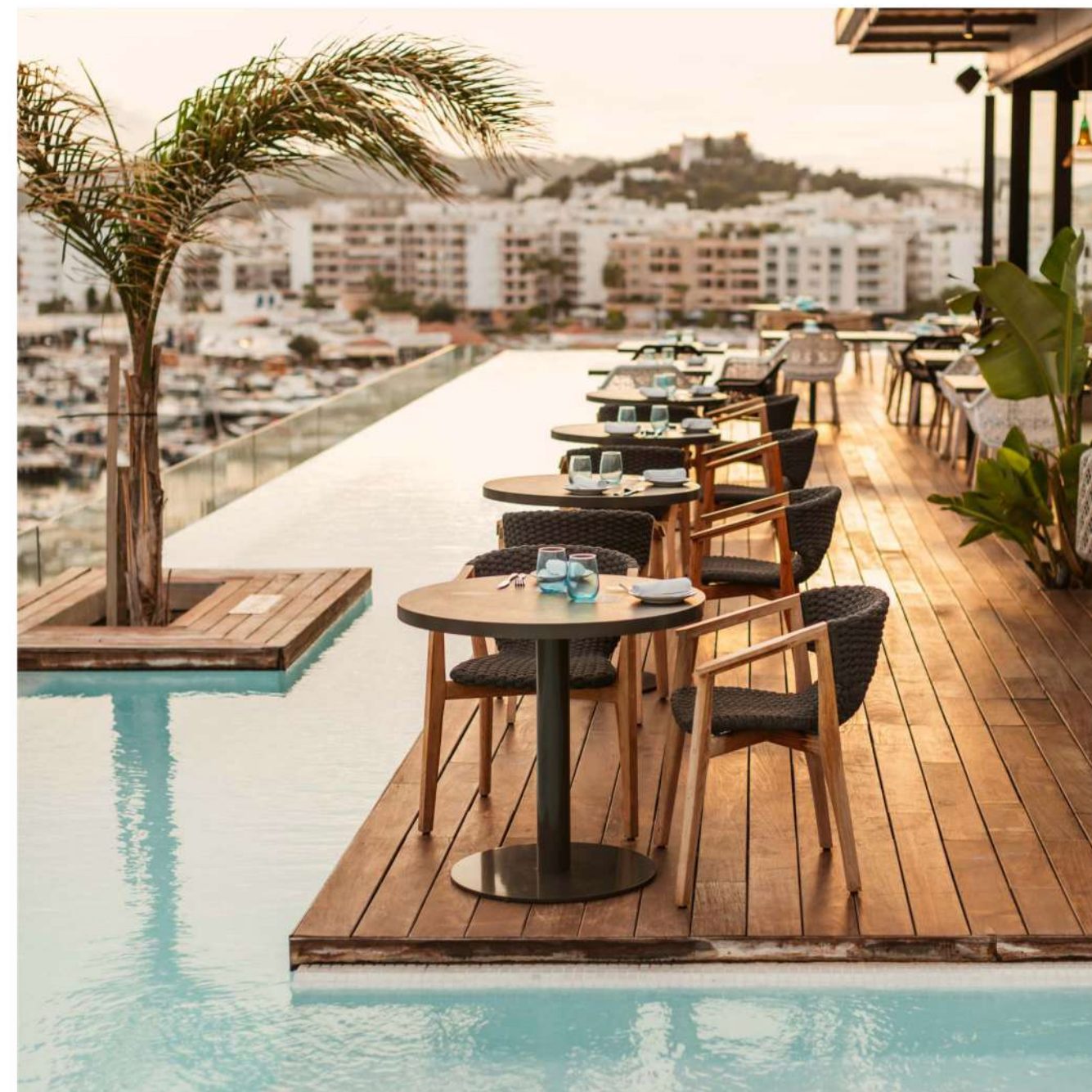
Unique setting
Panoramic view
Cosy
For events
Luxury
Romantic
Relaxed
For business
Design
Renowned chef/restaurant

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Changing station for baby
Show-cooking in at least 2 dishes
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Gift cards available
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Reception service
Silverware in individual rolled serviettes
Plastic free
Terrace
Internet
Linen and/or cotton tableware
Heating
Menus in several languages
Accessible menus

TYPE OF FOOD

Signature dishes
Peruvian



MAYMANTA

MUSSET

Bites of the world in the heart of Ibiza

Inclusion, good vibes and culinary pleasures make up the triad on which Musset's personality and gastronomy rests. Bianca, the owner of this charming café/restaurant located opposite the Santa Gertrudis church, regards this venue as a place where everyone is welcome – residents, tourists, young people, experienced people, vegetarians, those with a sweet tooth... – a place where smiles flow and gratitude abounds, where customers can find good music, a relaxed atmosphere and a culinary diversity that satisfies every palate with quality fare.

Both the outdoor veranda, with views to the church square, and the diaphanous indoor area are ideal spots to settle in and enjoy one of Musset's famous breakfasts, or perhaps a piece of cake, or maybe a Mediterranean meal. Alternately, customers may opt for an international dish or choose from among the numerous vegetarian and vegan options. Open year round, this café/restaurant features a daily menu as well as a children's play area where little ones can have fun after they've finished their food.



Musset's gastronomy is in a constant state of evolution in order to offer customers the latest tendencies and tastes that rise up from the world's most avant-garde urban centres. Its menu reflects the dishes that have captivated Bianca during her travels, from the Asian classics to the most flavoursome dishes from the United States and Mexico, among them, *poke* bowls, vegetarian tacos, Angus hamburgers, vegan burgers, crispy teriyaki chicken and Japanese *gyozas*, not to mention some Spanish proposals, such as homemade croquettes and spicy potatoes. Breakfasts can range from carrot cake or cheesecake to gluten-free breads and French pastry to fresh juices and much, much more.

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- 🌐 Website: www.mussetibiza.es
- 📷 Instagram: musset_ibiza
- 📘 Facebook: Musset Santa Gertrudis

Open year round: yes
Price range: 20-50€
Location: countryside

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Cosy
For business
Design
Renowned chef/restaurant

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Changing station for baby
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Children's entertainments
Gift cards available
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Plastic free
Terrace
Internet
Heating
Menus in several languages
Air-conditioning
Accessible menus
Kid's play park

TYPE OF FOOD

Mediterranean
Mexican
Asian



MUSSET

NATIVO

Local cuisine to stimulate your senses

Nativo Restaurant is founded on the philosophy of encouraging the consumption of healthy, fresh, organic foods while at the same time exploring the native tastes of Mediterranean, Asiatic and Latin American cuisine. This restaurant at Hotel Nativo, located in Siesta, offers gastronomic travellers an unpretentious menu inspired by street foods from all over the world that deliver an explosion of flavours and colours, incorporating spicy, sweet and exotic touches, not to mention local island produce.

Simple, nutritious and wild are the descriptors this restaurant uses to define itself. Its creative cuisine is ideal for all kinds of dates and appointments, from a casual business lunch to a relaxed romantic dinner. Open from breakfast to midnight, its two menus (lunch and dinner) offer a range of healthy dishes that can be enjoyed either outdoors by the swimming pool or indoors in the dining room. It all takes place in an easy-going bohemian atmosphere done up in Mediterranean décor whose keynotes are natural materials and warm tones.



The culinary offerings of Nativo Restaurant are built around its commitment to in-season produce and the treasures provided by local fishermen, farmers and livestock breeders. These products then go into elaborating a modern world cuisine consisting of evocative dishes full of taste, such as their Peruvian-style Thai ceviche with coconut tiger milk and kaffir lime, their grilled Ibicenco aubergine with red curry made from *rocoto* chili pepper, or their smoked ribs (slow-cooked for sixteen hours) served with homemade pickles, barbecued tree tomatoes and chipotle chili. Both the lunch and dinner menus include salads, poke bowls and fresh-fruit ice cream for children – when served to adults, this cold treat comes aromatized with infusions of pisco, mescal or tequila.

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- 📷 Instagram: [nativohotelibiza](https://www.instagram.com/nativohotelibiza)
- 📘 Facebook: [Nativo Hotel Ibiza](https://www.facebook.com/Nativo.Hotel.Ibiza)

Open year round: no
Price range: 20-50€
Location: beach

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

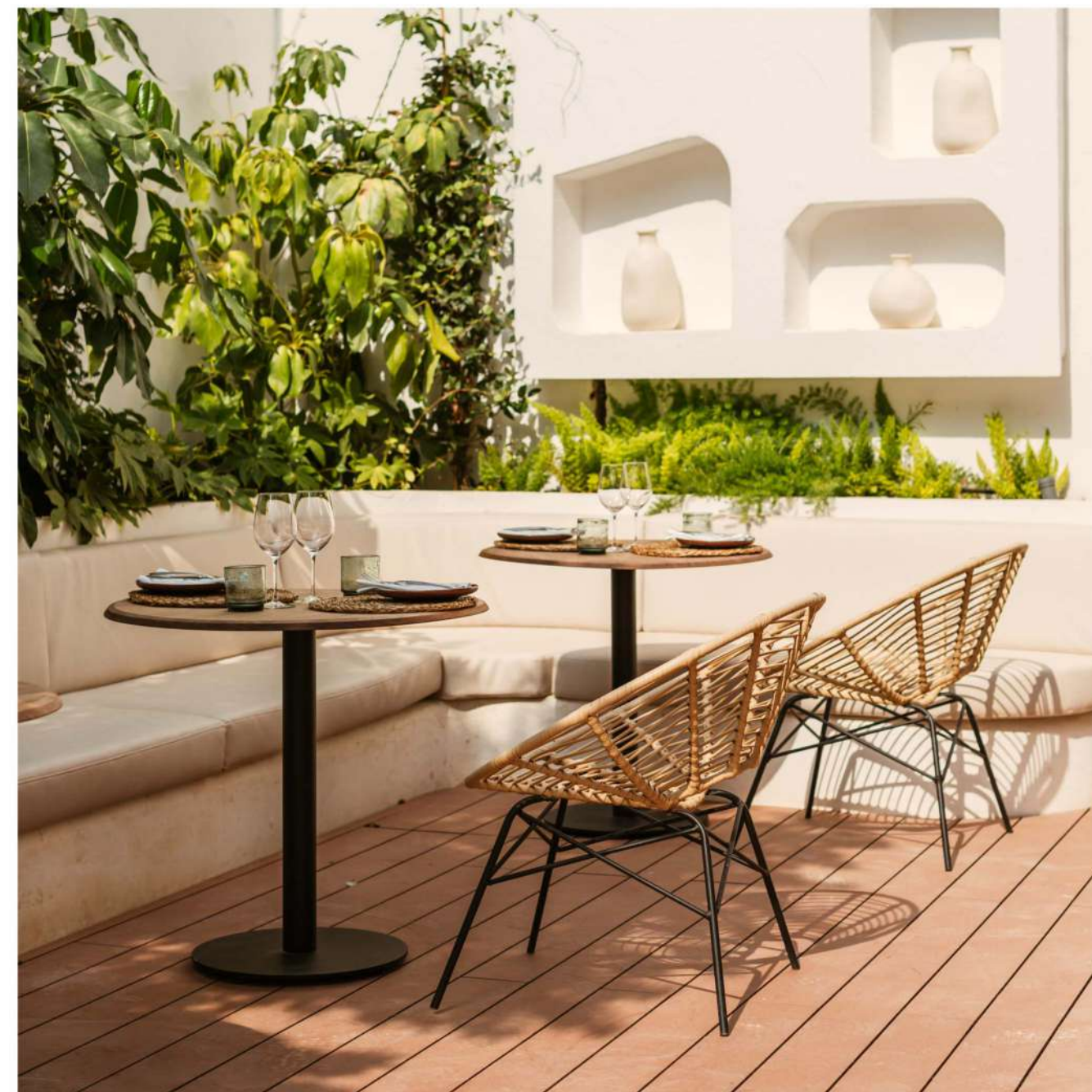
Unique setting
Panoramic view
Cosy
For events
Luxury
Romantic
Relaxed
For business
Design
Renowned chef/restaurant

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Show-cooking in at least 2 dishes
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Children's entertainments
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Reception service
Plastic free
Terrace
Internet
Heating
Menus in several languages
Accessible menus
Kid's play park

TYPE OF FOOD

Creative
Signature dishes
Regional



NATIVO

NIU BLAU

Seaside dining in an all-natural setting

The tables of this charming restaurant spread out under the shade of a pinewood that fronts the quiet beach of Es Niu Blau. With its specialities of rice dishes, fresh fish and meats, it is an ideal enclave for the sunny days and balmy nights of summer. Going back over 40 years, though under two distinct managements, Niu Blau restaurant intends to continue offering quality service to local islanders and to those who come to visit during the summer season.

Its Mediterranean cuisine can be enjoyed during the languid summer nights as can the mixed drinks, liqueurs and cocktails included in their selection of spirits. The venue's rustic décor with contemporary touches creates a wonderful setting in which to enjoy romantic dinners by the shore, or celebrate reunions, celebrations and events.



The menu at Niu Blau restaurant is based on market cuisine and the recipes that make up traditional Mediterranean fare, with an emphasis on rice dishes, barbecued and grilled fish, seafood and meat dishes. Also available are vegetarian and gluten-free options.

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- ☎ Telephone: (+34) 971 332 013
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- 📷 Instagram: [restauranteniublau](https://www.instagram.com/restauranteniublau)
- 📘 Facebook: [Restaurante Niu Blau](https://www.facebook.com/RestauranteNiuBlau)
- 🗺 TripAdvisor: [Restaurante Niu Blau](https://www.tripadvisor.com/Restaurant-Review-g187497-d1045447-Reviews-Restaurante_Niu_Blau-Santa_Eul%C3%A0ria_Des_Riu_Ibiza.html)

Open year round: no
Price range: 20-50€
Location: beach

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Romantic
Panoramic view
Relaxed
Cosy
For business
For events

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
Smartphone charging service
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Advanced booking
Separate access for deliveries
Uniformed staff: dining area and kitchen
Terrace
Internet
Linen and/or cotton tableware
Menus in several languages
Accessible menus
Kid's play park

TYPE OF FOOD

Fish and seafood
Meats
Rice dishes



NIU BLAU

OLEOTECA SES ESCOLES

*Preserving heritage and
well-crafted traditions*

The rooms of an old schoolhouse now accommodate a stylish restaurant and boutique, tucked into a culinary space that revolves around olive oil and choice Ibicenco foodstuffs. Located on the Sant Joan road next to the family oil press, its cuisine seeks to transmit the essence of the countryside and the keeping of tradition. The stellar ingredient common to every dish is extra virgin olive oil from Can Miquel Guasch, cultivated in the family olive grove and produced on the premises.

Open year round, this charming restaurant offers an array of ambient areas, all designed by Isabel López Vilalta's architectural studio: a main dining room with views into the kitchen, a light-filled interior patio shaded from the sun by natural fibres, two private dining rooms for small groups, and an outdoor terrace set right in the olive grove, perfect for summer nights. Thanks to its distribution and décor, the Ses Escoles Oil Boutique commends itself to those seeking a unique dining experience in a singular setting, whether for a romantic dinner, a business meeting or simply a special gastronomic experience.

To help customers extend the Ses Escoles experience to their own homes, the premises contain an on-site boutique/delicatessen where the island's most intrinsic food products are available for purchase, in particular, the extra virgin olive oil of Can Miquel Guasch.

Open year round: yes
Price range: 20-50€
Location: countryside



The motto of the Ses Escoles Oil Boutique, "Less is more", marks the character and the methodology of its Mediterranean market cuisine. Maximum importance is given to obtaining local, quality foods and then preparing these select ingredients with care. Heading the list of innovative specialities are traditional Ibicenco "cocas" (savory flatbreads with toppings) deliciously tweaked for modern palates, as well as charcoal grilled meats. Equally outstanding are their salads, where the unmistakable taste of Can Miquel Guasch extra virgin olive oil shines through, for example, on the Ses Escoles goat cheese salad, the Ricardo salad, or the select tomato salad with spring onion, among others.

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- 📘 Facebook: [Ses Escoles, oleoteca](https://www.facebook.com/SesEscoles_oleoteca)

HEADINGS

Romantic
Relaxed
Cosy
For business
For events
Renowned chef/restaurant

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Vegan options
Advanced booking
Gift cards available
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Reception service
Terrace
Internet
Linen and/or cotton tableware
Heating
Menus in several languages
Air-conditioning

TYPE OF FOOD

Mediterranean
Signature dishes
Meats



PROJECT SOCIAL BAR & KITCHEN

Hamburgers to suit every taste

Vegetarians, vegans and meat lovers will all find something to smile about at this meeting place conceived to satisfy the most diverse appetites. Project Social Bar & Kitchen conveys its mission in its name: bringing people together in an atmosphere of good vibes by offering a gastronomy accessible to all, with a street-food concept that can be enjoyed any time of day, from breakfast to dinner and on into cocktail-time.

Located in the heart of Santa Eulària des Riu, Project Social Bar & Kitchen opens year-round; and round its tables gather both residents and visitors, thanks largely to the marked international accent of its gastronomic offer in which hamburgers of every stripe are the stars. The tone of its menu fits in well with its retro urban-industrial décor, as do its signature cocktails and wide selection of national and international craft beers.

In addition to its vegetarian and vegan options, Project Social Bar & Kitchen also gives special attention to its gluten-free offerings, both in regard to its main courses and its desserts, not to mention its craft beers, some of which are suitable for those with celiac disease.

Open year round: yes
Price range: 0-20€
Location: city



The street-food style of Project Social Bar & Kitchen brings to the table organic chicken wings, barbecued spare ribs, hot dogs, classic hummus, nachos and other fun suggestions to share with friends before tucking into the main speciality: hamburgers made with organic meats including beef, chicken and cod, as well as their surprisingly original vegan and vegetarian burgers. Extensive options for breakfasts, a range of desserts and changing daily suggestions round out the restaurant's gastronomic proposal, always made with the maximum possible number of local ingredients.

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- 🌐 Website: www.projectsocial.co
- 📷 Instagram: [projectsocialibiza](https://www.instagram.com/projectsocialibiza)
- 📘 Facebook: Project Social

HEADINGS

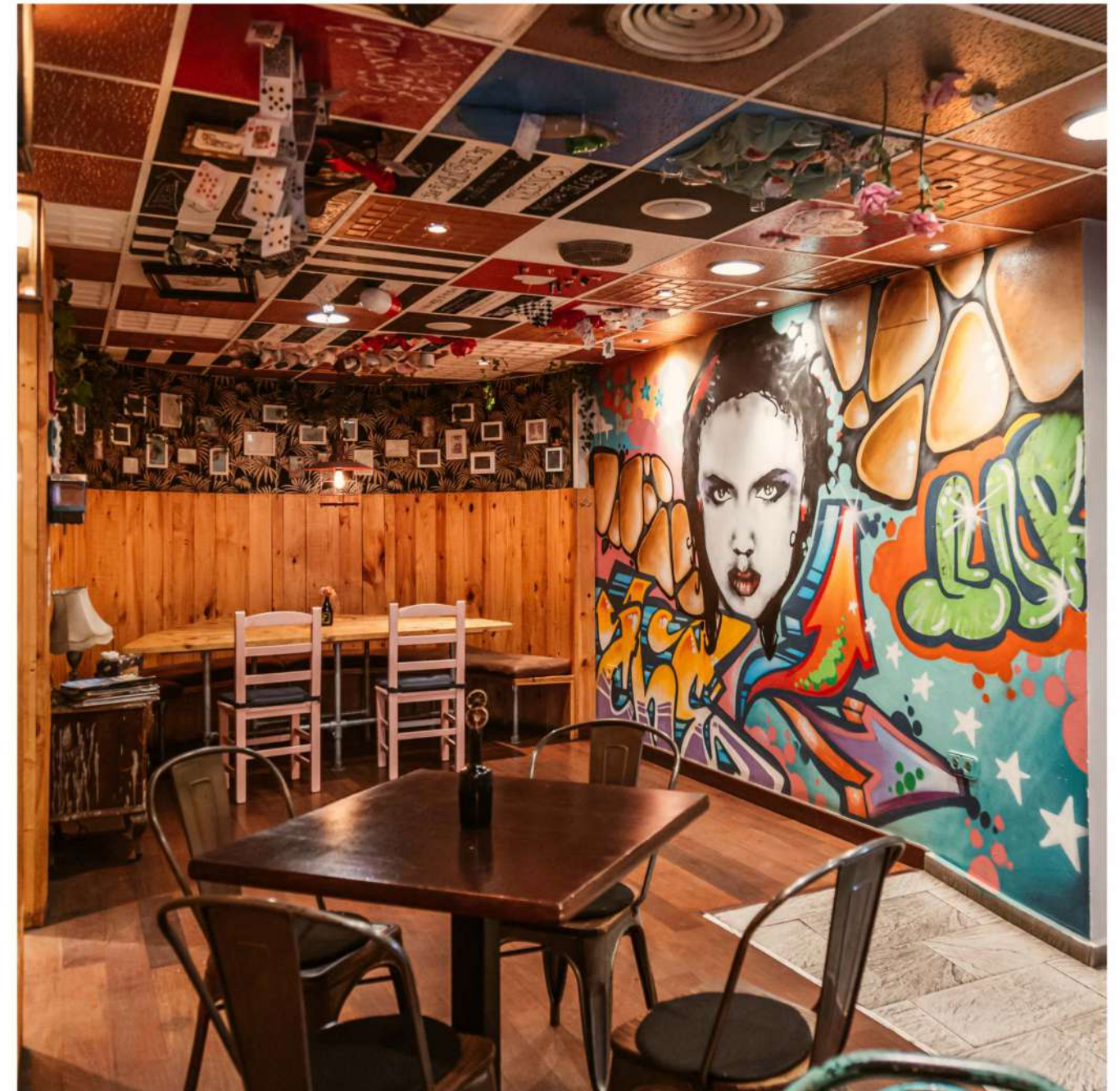
Romantic
Relaxed
Cosy
For business
Design

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Gift cards available
Plastic free
Terrace
Internet
Heating
Menus in several languages
Air-conditioning
Accessible menus

TYPE OF FOOD

Street Food



PROJECT SOCIAL BAR & KITCHEN

RINCÓN DE PEPE

Tapas galore

Rincón de Pepe is on the pedestrian walkway in the centre of Santa Eulària, where it offers all the charm of yesterday's mesons. Unflagging after an almost 40-year trajectory, this venue is still serving up tapas as well as traditional Spanish and Ibicenco cuisine. Since opening its doors in 1982, this family establishment, now run by the second generation, continues in the tradition of its founder, a self-taught chef whose recipe book and way of concocting dishes is closely followed by his daughters, who nonetheless are mindful of the new taste trends and requirements of their customers. Accordingly, the menu and specialities have adapted to include new suggestions, such as vegetarian and gluten-free options.

Paintings with Ibicenco scenes, wooden beams, and pilgrim gourds decorate the interior of Rincón de Pepe, which also has a few outdoor tables, perfect for summer nights. Open year-round, the venue offers customers a range of options that include having a few tapas with a glass of wine, enjoying whatever is being offered on the menu of the day, or ordering à la carte from an assortment of meat, fish or rice dishes made the traditional Spanish way.

Open year round: yes
Price range: 20-50€
Location: city



The kitchen at Rincón de Pepe turns out a wide variety of Ibicenco and Spanish specialities, such as Asturian bean potage, meatballs, pork fry-up, kidneys in sherry, tripe in sauce, oven-roasted leg of pork, rice dishes (slaughter-day, seafood, squid ink, etc.), stuffed aubergine, creamed spinach, and the list goes on.... Nor is this varied menu lacking in stews, tapas, vegetarian and gluten-free options, or in homemade desserts.

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📘 Facebook: Restaurante Rincón de Pepe

HEADINGS

Unique setting
Romantic
Relaxed
Cosy
For business
For events

SERVICES

WC: male, female, handicapped
High-quality soap in restroom
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Healthy food
Non-gluten options
Vegetarian options
Advanced booking
Gift cards available
Uniformed staff: dining area and kitchen
Plastic free
Terrace
Internet
Heating
Menus in several languages
Air-conditioning
Accessible menus

TYPE OF FOOD

Traditional Spanish
Rice dishes
Tapas



SA CARBONERÍA IBIZA

Select meats of the world

The grill has been the stellar feature at Sa Carboneria ever since it opened in 2011 in the centre of Santa Eulària des Riu. Its philosophy is based on the procurement of fresh, high-quality products, to which end they choose organic raw materials from local farmers and breeders whenever possible as well as meats from pasture-fed animals raised in liberty.

Their romantic garden entices us to dine with a significant other or with friends, sharing a meal that consists of select grilled meats and other specialities prepared by Chef Pablo Castillo Marianovich, apprenticed at the best restaurants in the country, among them, El Bulli, run by Ferran Adrià, and Lasarte, run by Martín Berasategui.

The Mediterranean market cuisine that comes off the burners of Sa Carboneria also includes fish dishes, vegetarian and vegan alternatives, gluten-free options and healthy suggestions to round out a well-balanced lunch or dinner. With a wine list containing a broad selection of local, Spanish and international wines, the restaurant's garden turns into a quiet corner where diners can relax after their meal with a cocktail, a liqueur, or a gin-tonic made with a selection of premium gins and tonics.

Open year round: no
Price range: 50-70€
Location: city



The Dry-Aged ribeye, matured for 45 days, served on a hot stone and accompanied by fries and salad is Sa Carboneria's speciality. Additional suggestions include different cuts of beef and pork cooked on the grill, for example the Iberian pork "secreto", or the Black Angus skirt steak. Also worth of mention is their oxtail, their slow-roasted suckling pig, their carpaccio, the list goes on. Fish, salads, organic vegetarian dishes and a variety of starters to nibble and share complete the market menu of this charming Mediterranean restaurant that caters to meat lovers.

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- 📷 Instagram: [sacarboneriaibiza](https://www.instagram.com/sacarboneriaibiza)
- 📘 Facebook: [Sa carboneria IBIZA](https://www.facebook.com/sacarboneriaIBIZA)

HEADINGS

Unique setting
Romantic
Relaxed
Cosy
Design
Renowned chef/restaurant

SERVICES

Parking
High-quality soap in restroom
Smartphone charging service
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Gift cards available
Separate access for deliveries
Silverware changed btw courses
Terrace
Internet
Menus in several languages
Air-conditioning
Accessible menus

TYPE OF FOOD

Mediterranean
Market cuisine
Steakhouse



SA CARBONERÍA IBIZA

SA FINCA

Franco-Belgian cuisine overlooking verdant hills

The broad panorama that stretches out from the terrace of this old Ibizenco farmhouse provides a delightful accompaniment to the Franco-Belgian specialities prepared by the house chef, Eric Tortoloni. Perched high on a slope that overlooks the Siesta hillside and the town of Santa Eulària des Riu, Sa Finca opens only during the summer months. Its picturesque setting offers customers the possibility of dining with views to the sunset or, alternately, ensconced at one of its romantic tables in the indoor dining areas.

Sa Finca makes every attempt at the beginning of each season to offer French and Belgian specialities at accessible prices, without compromising on the freshness of their produce or the wide variety of exotic meats they cook on the grill. The spacious premises of this 400-year-old farmhouse not only create the ideal ambience for twosomes or small groups but are also suitable for family celebrations or private events, furnishing a charming setting for weddings, business dinners, galas, etc.



The Belgian chef Eric Tortoloni has included in his menu some of the best known specialities in Franco-Belgian cuisine, such as the famous *moules frites* (steamed mussels with chips), au gratin mussels, French onion soup and duck with raspberry sauce, Chateau potatoes and vegetables. This journey to the roots of Franco-Belgian cuisine also makes room for the widest selection of grilled exotic meats on the island, including camel-meat kebabs as well as filets of crocodile, ostrich, zebra, kangaroo, buffalo, bison, moose and reindeer.

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- 📘 Facebook: [restaurantesafinca](https://www.facebook.com/restaurantesafinca)

Open year round: no
Price range: 20-50€
Location: countryside

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Romantic
Panoramic view
Relaxed
Cosy
For events

SERVICES

Parking
Reduced-mobility access
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Non-gluten options
Vegetarian options
Advanced booking
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Plastic free
Terrace
Internet
Linen and/or cotton tableware
Heating
Menus in several languages
Air-conditioning
Accessible menus

TYPE OF FOOD

Market Cuisine
Exotic Meats
Belgian



SA FINCA

SAL MARINA

Rice dishes and fresh fish from Ibiza

Sal Marina has been offering traditional Mediterranean cuisine for close to three decades with a marked emphasis on paellas, rice dishes and fresh fish. With its prime location right on the Santa Eulària waterfront, this charming restaurant bases its culinary doctrine on offering dishes created with care and quality ingredients, such as wild-caught island fish and organic vegetables certified by the Govern Balear.

Sal Marina seeks to provide maximum enjoyment with its specialities, for which reason customers are at liberty to personalize their paellas, taking away certain ingredients and adding others so that the dish is just to their liking. Open year round, in addition to its Mediterranean classics, the restaurant offers specials of the day, a set menu at midday and children's meals. Thanks to its magnificent veranda and two dining rooms, Sal Marina is a good option for a romantic dinner overlooking the sea, a lunch under the winter sun, or a family/group celebration.



The stellar offerings at Sal Marina are its paellas, its rice dishes and its wild-caught island fish such as grouper, John Dory and scorpion fish. In addition to these specialities, its varied menu also offers meats cooked on volcanic stone, a selection of pizzas and pastas, as well as characteristic Spanish starters such as Galician octopus, marinated mussels, garlic prawns, grilled vegetables, fish soup and melon with ham. When it comes time for dessert, the homemade options include the greixonera bread pudding and the lemon delights, made with lemons from Sant Carles.

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- ✉ E-mail: margarcia3d@gmail.com
- 🌐 Website: www.salmarinaibiza.com
- 📷 Instagram: salmarinasantaaulia

Open year round: yes
Price range: 50-70€
Location: beach

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Romantic
Panoramic view
Relaxed
Cosy

SERVICES

Reduced-mobility access
High-quality soap in restroom
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Vegan options
Advanced booking
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Silverware in individual rolled serviettes
Plastic free
Terrace
Internet
Linen and/or cotton tableware
Menus in several languages
Accessible menus

TYPE OF FOOD

Mediterranean
Fish and seafood
Rice dishes



SAL MARINA

SALSITAS

Gourmet dining in the barrio

Its location in the town of Jesús, in the midst of a residential area and minutes away from Ibiza, mark the urban profile of Salsitas. The wooden dais of its terrace and its gastronomic concept, envisioned by Chef Samuel G. Galdón, take their inspiration from French bistros and myriad neighbourhood eateries across the world, all full of dynamism and bustling activity throughout the day. Following this philosophy, Salsitas opens year round in its mission to offer – starting with breakfast and going through to dinner – a cuisine that is fun, rascally and cosmopolitan.

Salsitas has two distinct areas, one more relaxed and the other smart casual, a page taken from its sister restaurant, La'Era Ibiza, so that customers can choose their preferred milieu, whether for an informal lunch, a dinner with friends, or a relaxed after-work drink, say, a cocktail or a glass of good wine. This charming restaurant's vocation to be a meeting place is made easy by the fact that its terrace opens onto two streets, inviting all who pass to stop in and relax any day of the year.



Chef Samuel G. Galdón, from Cáceres, regards his cuisine as modern, vibrant and Mediterranean, prepared using the latest techniques and relying heavily on local products, including herbs and vegetables grown in the kitchen garden of La'Era Restaurant. Sandwiches, salads, tapas, and signature hoagies all inhabit Salsita's fun, creative menu, for example, the beef tenderloin served on brioche; the gourmet lamb kebab Berlin-style; the filo-wrapped spicy potatoes; and the 100% Nebraska Angus burger, certified IBP Trusted Excellence, served on brioche.

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📘 Facebook: [BRASSERIESALSITAS](https://www.facebook.com/BRASSERIESALSITAS)

Open year round: yes

Price range: 20-50€

Location: city

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Romantic
Relaxed
Cosy
For events
Design
Renowned chef/restaurant

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Own kitchen garden
Advanced booking
Gift cards available
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Terrace
Internet
Heating
Menus in several languages
Air-conditioning
Accessible menus

TYPE OF FOOD

Mediterranean
Creative
Signature dishes



SALSITAS

SERENDIPITY IBIZA

*Creative novelties with
a Mediterranean flavour*

Gastronomy often arises from serendipity, those vital discoveries that come about in an unexpected way and improve the original idea. The name of this restaurant, located on the Sant Vicent walkway in Santa Eulària, evokes those auspicious findings that lead to a sublime recipe, or even to an unexpected restaurant.

Serendipity Ibiza's gourmet Mediterranean cuisine may well indeed hide some of these sudden inspirations, but its guiding concept is based on elaborating a carefully constructed dining experience, meticulous in every detail, guaranteeing that its customers enjoy their meal with all five senses.

Woods, natural fibres, hanging plants and suspended window boxes lend warmth to Serendipity Ibiza, a family project open year round and undertaken in a multivalent space designed to accommodate any type of celebration, meeting or event, as well as family meals, intimate dinners or friendly gatherings.

Open year round: yes
Price range: 20-50€
Location: city



Serendipity Ibiza offers gourmet cuisine based on the Mediterranean tradition, prepared with quality ingredients and creative touches. Its menu reflects the gastronomic personality of this charming restaurant where, throughout the year, vegetarian, vegan and gluten-free specialities are served. In addition to its culinary proposals, the drinks menu also includes an interesting selection of wines and cocktails to enjoy before, during or after any lunch or dinner.

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HEADINGS

Romantic
Relaxed
Cosy
For business
For events
Design

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Smartphone charging service
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Different types of bread
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Terrace
Internet
Heating
Menus in several languages
Air-conditioning

TYPE OF FOOD

Mediterranean
Creative
Vegetarian



SERENDIPITY IBIZA

SKUMA

*Mediterranean cuisine
overlooking the port*

A broad terrace with views to the boats moored in the Santa Eulària marina furnishes a special allure to any customer who sits at this classic Mediterranean restaurant. Skuma's gastronomic concept revolves around its high standard of service, its emblematic dishes, so intrinsically linked to the Ibicenco summer, and seafood. Given the foregoing, it is only natural that its specialities should centre on wild-caught local fish and rice dishes.

With an extensive menu that includes pasta, salads and meat dishes, customers will also find vegetarian, vegan and gluten-free options as well as fun food for kids. Thanks to its wide-angle corner terrace, Skuma is an ideal place to hold group meals, family celebrations or any multitudinous gathering.



In true traditional style, this charming restaurant offers customers classic summer fare straight out of the Mediterranean recipe book. Its special focus lionizes rice dishes and fresh fish, seared on the grill, baked or barbequed. Steamed mussels, grilled vegetables, fried Andalusian cuttlefish, clams in green sauce, and garlic prawns are some of the additional Mediterranean specialities included on the menu.

Open year round: no
Price range: 20-50€
Location: city

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SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Unique setting
Romantic
Panoramic view
Relaxed
Cosy
For business
For events

SERVICES

WC: male, female, handicapped
Reduced-mobility access
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Own kitchen garden
Advanced booking
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Terrace
Internet
Linen and/or cotton tableware
Heating
Menus in several languages
Accessible menus

TYPE OF FOOD

Fish and seafood
Meats
Rice dishes



SKUMA

THE WILD ASPARAGUS

Mediterranean flavours with views over Cala Llonga

Perched high on a hillside, the Wild Asparagus commands panoramic views over Cala Llonga beach and the verdant hills that surround it. Operating since 1968 out of its location in the Pueblo Espárragos, this restaurant offers Mediterranean cuisine that has earned it a faithful clientele who return year after year to enjoy its warm atmosphere, its gastronomic specialties and the amiability of its staff, the three pillars on which the philosophy of this historical venue rests.

Open only during the high season, the tables of its wide veranda are always in demand, both day and night. In the evening, as the light drains from the sky, the intense blue of the sea and lush green of the hills gives way to the night stars and the moon. Family feasts, romantic dinners and gatherings of friends are always welcome. The restaurant offers live music and performances on certain days of the week and also has a bar area where customers can have a beer while they wait for their table, or enjoy a drink after dinner.



The Mediterranean market cuisine of the Wild Asparagus is under the management of Chef Miguel, who has worked at this charming restaurant since 1972, when he joined the kitchen team as an apprentice. The menu features primarily homemade specialties from the Spanish recipe book, prepared from quality products and served in generous portions, with side dishes and made-from-scratch sauces. The culinary experience at the Wild Asparagus, which also provides vegetarian, vegan and gluten-free options, always finishes off with a cart piled high with tempting desserts, famous among its regular customers.

- 📍 Adress: Pueblo Espárragos. Cala Llonga
- ☎ Telephone: (+34) 608 003 836
- ✉ E-mail: betankurr@hotmail.com
- 📷 Instagram: the_wild_asparagus_restaurant
- 📘 Facebook: The Wild Asparagus

Open year round: no
Price range: 20-50€
Location: countryside

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Romantic
Panoramic view
Relaxed
Cosy
For events
Design

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
Plate-warming service
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Vegetarian options
Vegan options
Advanced booking
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Silverware in individual rolled serviettes
Plastic free
Terrace
Internet
Heating
Menus in several languages
Air-conditioning
Accessible menus

TYPE OF FOOD

Mediterranean
Market cuisine



THE WILD ASPARAGUS

UTTOPIA IBIZA

*Mediterranean gastronomy
and signature cuisine*

Wedding gastronomic global trends to the tastes and traditions of the Mediterranean – this is the philosophy that guides the culinary vision at Utopia Ibiza, a singular space located on the Es Canar Road, open for business during the high season. Here, the passion for gastronomy not only shines through in the careful selection of ingredients and artful preparation but also in the warm yet professional way of receiving customers.

The attention placed on the cuisine also extends to the venue itself, which provides a relaxed and welcoming atmosphere with seaside touches, paintings by local artists, simple wooden furniture, pillows and other elements that create a Mediterranean feel throughout the terrace, porch and dining room. Especially romantic by night, Utopia Ibiza also hosts group celebrations and events thanks to its spacious premises where large tables are easily accommodated.



The star speciality of Utopia Ibiza is its red rice, so called due to the colour it acquires on being cooked in prawn concentrate. This dish comes in several varieties: red rice with crayfish, scallops and red prawns; red rice with lobster; red rice with scorpion fish; red rice with prawn carpaccio; the list goes on. Other suggestions include black *fideuà* with scallops, Galician mackerel with white wine sauce, and mackerel ceviche with lentils. Certain days are also set aside in honour of grilled meats. The menu contains vegetarian, vegan and gluten-free options as well as fun food for children.

- 📍 Adress: ctra. des Canar. Santa Eulària des Riu
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- 📷 Instagram: [uttopiaibiza](https://www.instagram.com/uttopiaibiza)
- 📘 Facebook: [Utopia Ibiza](https://www.facebook.com/uttopiaibiza)

Open year round: no
Price range: 50-70€
Location: city

SANTA EULÀRIA DES RIU • IBIZA

HEADINGS

Romantic
Relaxed
Cosy
For business
For events
Luxury

SERVICES

Parking
WC: male, female, handicapped
Reduced-mobility access
High-quality soap in restroom
Changing station for baby
Int'l and local wine list, min. 20 ref.
Plate-warming service
Varied list of liqueurs and spirits
Healthy food
Non-gluten options
Fun children's options
Vegetarian options
Vegan options
Advanced booking
Children's entertainments
Gift cards available
Separate access for deliveries
Silverware changed btw courses
Uniformed staff: dining area and kitchen
Reception service
Silverware in individual rolled serviettes
Plastic free
Terrace
Internet
Heating
Menus in several languages
Air-conditioning
Kid's play park

TYPE OF FOOD

Mediterranean
Signature dishes
Rice dishes



UTTOPIA IBIZA

