



OHANA IBIZA

SANTA EULALIA

Review us on TripAdvisor



TAPAS, PINXOS AND STARTERS TO SHARE

Andalusian-style fried squid with tartar sauce.	19
Garlic Shrimp (8 units). Gluten Free	18
Spicy bluefin tuna tartare served with free-range eggs fried in extra virgin olive oil, crispy potatoes, and a touch of fresh chives. Gluten-free	14
Ham croquettes, Iberian pork jowl and black truffle emulsion (5 units).	13
"Bravas" Ohana. Double-cooked baby potatoes, smoked paprika vinaigrette, homemade aioli, crispy Serrano ham, and fresh chives. Gluten-free	12
Homemade meatballs in their own sauce. Gluten-free.	9
Padrón peppers. Veggie Gluten Free	8

COLD STARTERS

100% Iberian ham, accompanied by crystal bread and tomatoes in their own juice.	29
Steak tartare. 180g beef tenderloin, homemade pickles, and quail egg yolk. Served with potato chips. Gluten-free.	21
Red tuna tataki marinated in ponzu, on a creamy roasted sweet potato and teriyaki sauce.	20
Wagyu carpaccio, white truffle oil, fresh arugula, Parmesan cheese, crispy capers, and balsamic sauce. Gluten-free	18
Creamy salmon tartare served on Japanese rice, wakame seaweed, avocado, and topped with salmon caviar. Gluten-free	17
Buffalo burrata produced in Ibiza, basil pesto, fresh arugula, and candied tomatoes. Gluten-free	16
Authentic homemade hummus, topped with soft chickpeas and extra virgin olive oil. Served with pita bread, pickles, and their sauces. Veggie	15

¡DELICIOUS!



HOT STARTERS

Grilled beach squid accompanied with Ibiza potatoes and roasted peppers. Gluten Free	22
Scallops au gratin with saffron aioli (6 units). Gluten-free	21
Our Thai-style mussels with green curry and coconut milk. Gluten-free	17
Mini bao bun burgers with lamb shoulder cooked for 24 hours in its juices, tangy yogurt sauce and homemade pickles (2 units).	15
"Ohana's torreznos," cooked at a slow temperature, creamy on the inside and crispy on the outside, accompanied by our peanut sauce. Gluten-free	14
Duck and foie gras cream gyozas, strawberry hoisin sauce and Chinese chives (6 units)	14

VEGETARIAN SUGGESTIONS AND SALADS

Shrimp and avocado salad with toasted almonds, mixed green sprouts, tomatoes, and Asian vinaigrette. Gluten-free	19
Green Ohana Burger, with a dairy-free veggie bun, lettuce, tomato, smashed avocado, caramelized onions, and vegan burger sauce, accompanied by homemade Cajun-style fries. Veggie / Extra cheddar cheese €1	16
Avocado salad with garden tomatoes and thinly sliced onions. Veggie Gluten Free	14
Tuna poke, sushi rice, and seasonal vegetable mix. Gluten-free	18
Salmon poke, sushi rice, and seasonal vegetable mix. Gluten-free.	17
Vegetarian poke, sushi rice, shiitake mushrooms, sun-dried tomatoes, and a seasonal vegetable mix. Veggie Gluten Free	16

A sauce to choose from for the poke: Ponzu (vinaigrette) / Passion fruit mayo / Wasabi mayo / Lime mayo (citrus) / Teriyaki (sweet) / Truffle mayo / Kimchi mayo (spicy) / Sriracha sauce (spicy)



THE BEST PAELLAS

¡ YUMMY !
¡ YUMMY !

***PRICE PER SERVING, MINIMUM 2 PEOPLE**

"Senyoret" rice with fish stock and peeled shellfish (shrimp tails and mussels). Gluten-free **26**

Black rice with fish stock, squid ink, and peeled shellfish (shrimp tails and mussels). Gluten-free **26**

Fish and seafood paella with fish stock (shrimp, crayfish, crab carcasses, and mussels). Gluten-free **24**

Fish and seafood fideuá with fish stock (shrimp, crayfish, crab carcasses and mussels). **24**

Mixed paella with fish stock (free-range chicken and roasted peppers). Gluten Free **23**

Vegetarian paella with seasonal vegetables. Veggie Gluten Free **21**

***Fish stock (pieces of squid, monkfish, grouper and cuttlefish)**

OUR FISH

Wild turbot. Gluten free. **KG 65**

Grilled salmon accompanied by oriental quinoa tabbouleh and roasted bimi. Gluten Free **23**

Grilled sea bass with Bilbao sauce, accompanied by wok-cooked seasonal vegetables. Gluten Free **21**



OUR CHARCOAL-GRILLED MEATS

Galician blonde cow ribeye steak (aged 30-45 days). Gluten-free	KG 75
Black Angus ribeye (330 g), sliced and served with homemade chimichurri. Gluten-free	34
Wagyu burger, cheddar cheese, crispy bacon, caramelized onion, lettuce, tomato, and Emmy sauce.	24
Lamb chops (350 g) served with French fries and Padrón peppers. Gluten-free.	24
Boneless free-range chicken thigh, corn on the cob, and roasted sweet potato. Gluten-free.	22



ACCOMPANIMENTS

Green leaf salad with avocado. Veggie Gluten Free	8
Roasted sweet potato and teriyaki sauce. Veggie	7
Corn on the cob. Veggie Gluten Free	7
French fries. Veggie Gluten Free	7
Roasted Potatoes. Veggie Gluten Free	6
Sushi rice. Veggie Gluten Free	6

¡ RICO !
¡ RICO !

SUSHI BAR / ROLL



Ohana Diamond (40 pieces; 1 flambéed salmon uramaki, 1 spicy tuna hosomaki, 1 California roll, 2 salmon nigiri, 2 tuna nigiri, 2 salmon gunkan, 2 tuna gunkan, 4 salmon sashimi, 4 tuna sashimi).	75
Sashimi Raw Set (15 pieces; salmon, sea bass, and tuna). Gluten Free	26
Ohana Sunrise (12 pieces; 1 California roll, 2 salmon nigiris, 2 tuna nigiris). Gluten Free	24
Flambéed Salmon Uramaki (8 pieces; tuna, Philadelphia cheese and avocado, topped with flambéed salmon, teriyaki sauce and crispy onions).	18
Ohana Rock & Roll (8 pieces; panko shrimp and avocado, topped with spicy bluefin tuna tartar, kimchi mayo and fresh chives).	18
California Roll (8 pieces; salmon, avocado, cucumber, and Philadelphia cheese, topped with sesame seeds and mango sauce). Gluten Free	16
Uramaki Veggie (8 pieces; shiitake, sweet potato cream, and wild asparagus, topped with avocado and passion fruit mayo). Veggie Gluten Free	14

NIGIRIS (2 PIECES)

Flambéed salmon and teriyaki sauce.	7
Tuna. Gluten Free	6
Salmon. Gluten Free	6
Avocado and Passion Fruit Mayo. Veggie Gluten Free	5

.....

THERE'S ALWAYS ROOM FOR DESSERT

Dulce de leche crepe, caramelized banana, and Madagascar vanilla ice cream. 9

Pistachio tiramisu. 8

Creamy Spanish cheesecake. Gluten-free. 8

¡ SWEET AND DELICIOUS !

Fish served raw has been frozen at least -20°C for at least 24 hours during its preparation.

In compliance with and application of European Regulation 1169/2011 on food allergies, which came into force on 13/12/2014, we inform our customers that they have at their disposal a list of products or foods incorporated or contained in each of our dishes offered on our menu and that are likely to cause some type of allergies.



#YUMMY YUMMY

ES VIVE - SANTA EULALIA
EST - 2017



FOR THE LITTLE ONES

KIDS MENU

Spaghetti Bolognese	11
Mini beef burgers and fries (3 units)	13
Paid Chicken Finger	10

DELICIOUS!
DELICIOUS!
DELICIOUS!

Fish served raw has been frozen at least -20°C for at least 24 hours during its preparation.

In compliance with and application of European Regulation 1169/2011 on food allergies, which came into force on 13/12/2014, we inform our customers that they have at their disposal a list of products or foods incorporated or contained in each of our dishes offered on our menu and that are likely to cause some type of allergies.



#YUMMYYUMMY

ES VIVE - SANTA EULALIA
EST - 2017