




La Villa *Portman*





Open every day – Specializing in rice dishes and daily menu

SALADS



Chicken salad	14,00
Lettuce, chicken breast, sweetcorn, apple, pineapple and cocktail sauce	
Goat cheese salad	14,50
Bacon, chopped almonds, roasted peppers, corn, Modena vinaigrette and honey	
 Vegetarian salad	13,50
Lettuce, tomato, maize, sunflower seeds, pumpkin, carrot, onion and roasted artichoke	

RATIONS AND STARTERS TO SHARE

 Homemade spicy "bravas" potatoes	8,50
Chicken curry with rice	10,50
Baked chicken wings with BBQ sauce.	10,50
"Fisherman's" clams pan	15,00
Mussels fisherman's style	16,50
Grilled prawns with minced garlic and parsley (6 pieces).	17,00
"Puntillitas" (baby squids) Andalusian style	12,00
Squids rings Andalusian style.	12,50
Coconut curry tuna with rice	12,00
 Grilled goat's cheese in sesame batter on roasted potato with red pepper jam	9,50
Crispy lamb and aubergine stuffed with yoghurt sauce.	11,50
Fried eggs with spanish cured ham and fried potatoes	11,50
Cured ham croquettes	9,80
 Blue cheese and walnut croquettes	9,80
Sliced Iberian ham (with bread and tomato)	22,00
 Manchego cheese (with bread and tomato)	12,00

"LA VILLA" SHARING PLATTERS

Min. 2 pers.

FISHERMAN'S PLATTER 20,50 Price per person

- "Puntillitas" (baby squids) Andalusian style
- Grilled prawns
- Coconut curry tuna
- Squids rings Andalusian style
- Clams fisherman's style
- "Patatas bravas" (potatoes with spicy sauce)

MEAT PLATTE 19,50 Price per person

- Crispy stuffed lamb
- Chicken curry and rice
- Grilled chicken wings in BBQ
- Spanish cured ham croquettes
- "Patatas bravas" (potatoes with spicy sauce)

Bread with aioli and table service (per person). 1,80

IMPORTANT INFORMATION: * If you are allergic to any food, please consult our staff and we will inform you in more detail.


 Vegetarian dishes


RICE AND PAELLAS



PAELLAS

*Minimum 2 people. / We serve paellas to take away

Mixed paella Price per person	24,00
Heavy stock, minced meat, chicken, lean pork, prawns, mussels, cuttlefish and crab legs.	
Paella or fideuá (noodle paella) with fish Price per person	27,00
Fish stock, Ibicencan mince, cuttlefish, prawns, crab legs, mussels and fish.	
"A banda" rice Price per person	21,50
Fish broth, chopped from Ibiza, cuttlefish and peeled prawns	
Black rice Price per person	22,00
"A banda" rice with squid ink	
Paella "ciega" (boneless) Price per person	23,50
With mussel meat, cuttlefish, peeled prawns and chicken	
 Vegetable paella Price per person	20,00
Mellow rice "encallats"	


 "Arroz de matanzas" (typical brothy rice with pork, chicken and wild mushrooms) Price per person	20,50
Chicken broth, lean pork, chicken, Ibicencan minced meat and "rovellones" wild mushrooms	
Mellow rice with wild mushrooms Price per person	21,50
Fish broth, wild mushrooms, diced cuttlefish, peeled prawns and Ibiza dressing	

MEAT


*All meats are accompanied by side dishes

Grilled chicken breast	15,00
Chicken curry with rice	16,00
Grilled sirloin steak	25,00
Grilled pork fillet medallions	19,00
Roasted lamb shoulder	24,00
saucers: pepper, mushroom and Roquefort saucers	2,50



HOMEMADE HAMBURGERS

Complet beef burger with egg, bacon and cheese	15,00
 Ibicencan lamb burger with Ibicencan cheese, philadelphia sauce with figs and onion	16,50
Chicken burger with gherkins, Edam cheese, tomato and BBQ sauce	14,50
Iberian secret (pork steak) burger with caramelized apple, onion, cheese and yogurt sauce	15,50

PESCADOS

Andalusian-style squid rings (Pota) with garnish	19,50
 Ibizan cuttlefish "Frita" (fried cuttlefish)	22,50
Grilled turbot with garnish	20,00

DESSERTS

 Homemade greixonera	6,50
Lemon sorbet	5,50
Homemade flan	5,50
Profiteroles	6,00
Chocolate coulant	6,80
 Flaó	6,80
Cheesecake	7,00
Almond semifreddo	7,00

CHILDREN'S DISHES

Chicken breast with fries	10,50
Spaghetti Bolognese	10,00
Breaded chicken cutlet with fries	10,50



VINOS DE LA TIERRA DE IBIZA



Blanco Can Maymó	25,00
Can Rich Blanc d'Amfora	32,00
Can Rich Negre d'Amfora	32,00
Tinto Tradición Can Maymó	25,00

VINOS TINTOS

Nuviana tinto, Tempranillo (D.O. Valle del Cinca)	19,00
López de Haro, Tempranillo (Crianza D.O. Rioja)	21,00
Cune crianza, (Crianza D.O. Rioja).	24,00
Coto crianza, (Crianza D.O. Rioja)	22,00
Portia Roble (D.O. Ribera del Duero, Barrica 6 meses)	24,00
Viña Pomal (Crianza, D.O. Rioja).	23,00
Callejo crianza, (D.O. Ribera del Duero)	36,00
Luis Cañas (Crianza, D.O. Rioja)	32,00
Valderivero (Crianza, D.O. Ribera del Duero)	26,00
Marqués de Atrio (Crianza, D.O. Rioja)	23,00

VINOS BLANCOS

Nuviana, Chardonnay (D.O. Valle de Cinca)	19,00
Sumarroca, Chardonnay, Parellada, Moscatell (D.O. Penedés)	22,00
Blanc Pescador, vino de aguja, Macabeo, Parellada, Xarel·lo	20,00
Viña Sol, Parellada (D.O. Penedés).	23,00
Terras Gauda, Albariño (D.O. Rías Baixas)	32,00
Vega de la Reina, verdejo (D.O. Rueda)	22,00

VINOS ROSADOS

Torres de Casta, garnacha y mazuelo (D.O. Penedés)	21,00
Nuviana, Cabernet Sauvignon y Tempranillo (Valle del Cinca)	19,00

CAVAS

Sumarroca brut reserva	27,00
Roger de Flor	20,00

SANGRÍAS

Sangría de 1L	20,00
Sangría de 1,5L	24,00
Sangría Cava 1L.	25,00
Sangría Cava 1,5L	28,00