



EL HOTEL

# Group Menus

Reservas 971 315 963  
[www.elhotelpacha.com](http://www.elhotelpacha.com)



MENÚ  
#1  
MEAT

## STARTERS

(Starters to be shared between 4 people)

Caprese salad with rocket  
and basil pesto brioche

Kobe carpaccio

Fried free range eggs mixed with iberian  
ham and match potatoe chips

Mandarine sorbet

## MAIN COURSE

Laminated beef entrecote with rosemary  
potatoes and dried peach purée

## DESSERT

Brownie with walnuts, chocolate  
mousse and yoghurt ice cream

55€

(IVA INCLUIDO)

Horario 20.30h - 23.30h

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## STARTERS

(Starters to be shared between 4 people)

Caprese salad with rocket  
and basil pesto brioche

Kobe carpaccio

Fried free range eggs mixed with iberian  
ham and match potatoe chips

Mandarine sorbet

## MAIN COURSE

Salmon with quinoa marinated in coriander,  
dried tomato oil and olives

## DESSERT

Brownie with walnuts, chocolate  
mousse and yoghurt ice cream

55€

(IVA INCLUIDO)

Horario 20.30h - 23.30h

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MENÚ  
#3  
MEAT

## STARTERS

(Starters to be shared between 4 people)

Avocado and smoked salmon salad  
with poppy seed vinaigrette

Iberian acorn ham Grand Reserve Joselito

Free range eggs mixed with shaving  
of foie and straw potatoes

Piña colada sorbet

## MAIN COURSE

National veal sirloin with soft spicy sausage  
pie and wild asparagus

## DESSERTS

'Flaó XXI Century' with ibicencan herbs  
candies and crispy croissant

60€

(IVA INCLUIDO)

Horario 20.30h - 23.30h

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MENÚ  
#4  
FISH

## STARTERS

(Starters to be shared between 4 people)

Avocado and smoked salmon salad  
with poppy seed vinaigrette

Iberian acorn ham Grand Reserve Joselito

Free range eggs mixed with shaving  
of foie and straw potatoes

Piña colada sorbet

## MAIN COURSE

Turbot with american sauce  
and grilled vegetables

## DESSERTS

'Flaó XXI Century' with ibicencan herbs  
candies and crispy croissant

60€

(IVA INCLUIDO)

Horario 20.30h - 23.30h

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## STARTERS

(Starters to be shared between 4 people)

Warm king prawn salad with ginger  
and pineapple carpaccio

Iberian acorn ham Grand Reserve Joselito

Chocolate crunch coated micuit de foie  
with apple compote and mango jam

Asparagus and mushrooms risotto

Lime & Lemon sorbet

## MAIN COURSE

Beef sirloin with foie pearl with potato  
and manchego cheese purée

## DESSERTS

Assorted 'Macarons' and Petit-Fours  
with vanilla ice cream

65€

(IVA INCLUIDO)

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## STARTERS

(Starters to be shared between 4 people)

Warm king prawn salad with ginger  
and pineapple carpaccio

Iberian acorn ham Grand Reserve Joselito

Chocolate crunch coated micuit de foie  
with apple compote and mango jam

Asparagus and mushrooms risotto

Lime & Lemon sorbet

## MAIN COURSE

Sea bass in a citric reduction  
with sauted vegetables in nut butter

## DESSERTS

Assorted 'Macarons' and Petit-Fours  
with vanilla ice cream

65€

(IVA INCLUIDO)

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EL HOTEL

All our menus include red and white wine from our  
cellar, water, soft drinks, coffee and liquor.  
Glass of cava Brut Nature in El Bar.  
Spirits not included. VAT included.