

SEJUICED

Juices, Zumos, Smoothies

SIMPLE JUICES / ZUMOS BÁSICOS S € 5,00 - M € 6,50 - L € 7,50
 Carrot / Zanahoria • Apple / Manzana • Orange / Naranja • Watermelon / Sandía

JUICE ELIXIR / ZUMOS ELIXIRS M € 7,50 - L € 8,50

REJUVENATE - apple, beetroot, carrot, ginger / manzana, remolacha, zanahoria, jengibre

PURIFY - beetroot, cucumber, celery, cayenne / remolacha, apio, pepino, cayena

PLENISH - orange, lime, lemon, apple, parsley / naranja, lima, limón, manzana, perejil

REHYDRATE - watermelon, mint, ginger / chhydrater - sandía, menta, jengibre

RECOVER - apple, ginger, lemon, lavender / manzana, jengibre, lavanda, limón

ENLIVEN - pineapple, orange, lemon, cinnamon / piña, naranja, limón, canela

MOTIVATE - apple, celery, carrot, ginger, cardamom, nutmeg / manzana, apio, zanahoria, jengibre, nuez moscada, cardamomo

SUPERFOOD JUICES / ZUMOS SUPERALIMENTOS M € 8,50 - L € 9,50

RESTORE - cucumber, apple, aloe vera, celery, chlorella / manzana, apio, zanahoria, jengibre, nuez moscada, cardamomo

ENERGIZE - pineapple, apple, lime, cilantro, chia seeds, panax ginseng, cola nitida / piña, manzana, lima, cilantro, chia semillas, panax ginseng, cola nitida

REFRESH - apple, lemon, parsley, maca, spirulina, ginger / manzana, limón, perejil, maca, espirulina, jengibre

CLARITY - pear, apple, dandelion root, parsley, ginkgo biloba, schisandra / pera, manzana, diente de león, perejil, ginkgo biloba, schisandra

BOOSTER SHOTS / CHUPITO DE REFUERZO (100ml) € 5,00

GLOW - celery, cucumber, parsley, cilantro, lemon, burdock, calendula / apio, pepino, perejil, cilantro, limón, bardana, caléndula

IGNITE - pure ginger, lemon, agave, oil of oregano and cayenne/jengibre puro, limón, agave, aceite de orégano y cayena

IMMUNE - orange & lemon juice, ginger, agave, cayenne, echinacea/naranja y limón, jengibre, agave, cayena, echinacea

SMART - turmeric, lime, rosemary, ginkgo biloba, filtered H₂O, agave / curcuma, lima, romero, ginkgo biloba, agua filtrada, agave

COLD PRESSED JUICE BY IPURIFY / ZUMOS EXTRACCIÓN EN FRÍO DE IPURIFY (500ml) € 12,50

VITALITY - romaine, chard, spinach, celery, cucumber, parsley, ginger, lemon, green apple / lechuga, espinaca, acelgas, apio, pepino, jengibre, limón, perejil, manzana

DETOX - spinach, celery, cucumber, chard, romaine, ginger, lemon, parsley, carrot / zanahoria, lechuga, espinaca, acelgas, apio, pepino, curcuma, limón, perejil, diente de león

LUMINOUS - carrot, orange, turmeric, ginger, lemon, calendula / zanahoria, naranja, curcuma, limón, jengibre, caléndula

SPECIALTY DRINKS / ESPECIALIDADES

CAFÉ FRAPPE / CAFÉ FRAPPE € 7,50

FRESH YOUNG THAI COCONUT / COCO JOVEN DE THAILANDIA € 9,50

REFRESHING LEMONADE / LIMONADA REFRESCANTE € 6,50

FRUIT SMOOTHIES

SMOOTHIES (BATIDOS) DE FRUTAS M € 7,50 - L € 8,50

PINK PASSION - strawberry, banana / fresa, plátano

SUMMER BREEZE - mango, strawberry / mango, fresa

LIFE'S A PEACH - blueberry, peach / arándano negro, melocotón

SUNSET SURPRISE - raspberry, mango, orange / frambuesa, mango, naranja

GREEN GODDESS - kiwi, banana, mint / kiwi, plátano, menta

BLUE MOON - blueberry, mango, banana / arándanos negro, mango, plátano

COCO-LOCO - coconut, pineapple / coco, piña

MONKEY BUSINESS - banana, blueberry, orange / plátano, arándano negro, naranja

MANGO TANGO - mango, banana, orange / mango, plátano, naranja

SPICED OUT - raspberries, banana, cinnamon, clove / frambuesa, plátano, canela, clavo

COMPLETELY NUTS - pineapple, banana, nutmeg, cinnamon / piña, plátano, canela, nuez moscada

BERRY BLAST - mixed berries (blueberry, raspberry, blackberry, currants, strawberry, cranberry), honey / frutas del bosque (morera, frambuesa, arándano negro, arándanos rojos, grosellas rojas), miel

SUPERFOOD SMOOTHIES

SMOOTHIES (BATIDOS) SUPERALIMENTOS € 12,00

PROTEIN PLUS - banana, goji berries, dates, vanilla, hemp protein powder, maca, almond milk / plátano, goji, dátiles, vainilla, proteína de cáñamo, maca, leche de almendra

GREEN POWER - spinach, kale, lettuce, spirulina, banana, mango, schisandra / espinaca, kale, lechuga, spirulina, plátano, mango, schisandra

FOUNTAIN OF YOUTH - blueberry, banana, astragalus, coconut oil, almonds, sea salt, agave, almond milk / arándano negro, plátano, astragalus, aceite de coco, almendras, agave, sal, leche de almendras

VITAL ENERGY - banana, pineapple, dates, lime, maca, chlorella, sea salt, almond milk / plátano, piña, dátiles, lima, maca, chlorella, sal marina, leche de almendra

RAIN FOREST RESCUE - mango, banana, coconut oil, goji berries, rose hip powder, almond milk / mango, plátano, aceite de coco, bayas de goji, rosa mosqueta en polvo, leche de almendra

JUNGLE JUICE - acai (amazonian berries), banana, granola, honey, camu-camu powder / Acai (bayas amazónicas), plátano, granola, miel, camu-camu en polvo

RAINBOW MAGIC - mixed berries, aloe vera, goji berries, lucuma powder, agave / frutas del bosque, aloe vera, bayas de goji, lucuma en polvo, agave

PURE INDULGENCE - chocolate, banana, walnuts, dates, honey, maca, (chili), almond milk / cacao, plátano, nuez, dátiles, miel, maca, (cayena), leche de almendra

LUSCIOUS LIFE - banana, carrot, almond milk, maca, pumpkin pie spice, agave, vanilla, sea salt / plátano, zanahoria, leche de almendra, maca, especias de pumpkin pie, agave, sal, vainilla

IBIZA DELIGHT - strawberry, banana, almonds, granola, honey, goji berries, almond milk / fresa, plátano, almendras, granola, miel, bayas de goji, leche de almendra

SEJUICED SPECIAL - banana, dates, goji berries, walnuts, honey, chlorella, cinnamon, almond milk / plátano, bayas de goji, dátiles, nuez, miel, chlorella, canela, leche de almendra

Cocktail

BAR

WATERMELON SMASH

Vodka Absolut y Licor de Manzana mezclado con Cerveza de Gengibre, Fresas y Sandía
 Absolut Vodka & Apple Liqueur shaken with Ginger Beer, Strawberries & Watermelon

10 €

LYCHEE MEE

Vodka Absolut y Licor de Lichi mezclado con Zumo de Lichi, Zumo de Lima y Menta Fresca
 Absolut Vodka & Lychee Liqueur shaken with Lychee Juice, Lime Juice & Fresh Mint

12 €

PIMMS COOLER

Gin Beefer 24, Pimms No. 1, Ginger Ale y Limonada infusa con Pepino, Menta, Naranja y Fresas
 Beefer 24 Gin, Pimms No. 1, Ginger Ale & Lemonade infused with Cucumber, Mint, Orange & Strawberries

10 €

PASSION FRUIT & BASIL CAIPRINHA

Albahaca Fresca, Lima, Maracuya y Azúcar Blanco mezclado con Cachaça
 Fresh Basil Leaves, Limes, Maracuya and White Sugar mixed with Cachaça

12 €

EXPRESSO MARTINI

Espresso Doble, Vodka Absolut, Licor de Café Kahlua y Siropo de Vanilla agitado fuerte
 Double Espresso, Absolut Vodka, Kahlua Coffee Liqueur and Vanilla Syrup shaken hard

10 €

MANGO MULE

Lima Fresca, Mango y Vodka Absolut mezclado y coronado con Cerveza de Gengibre
 Fresh Limes, Mango and Absolut Vodka shaken and topped with Ginger Beer

10 €

APPLE EDELFLOWER

Gin Beefer, Licor Sant Germain con Zumo de Manzana y Tonica Edelflower con un toque de Limón
 Beefer Gin, Liqueur Sant Germain with Apple Juice and Edelflower Tonic with a squeeze of lemon

12 €

APEROL SPRITZ

Licor Aperol, una Rodaja de Naranja y un poco de Soda con Cava
 Aperol Liqueur, a Slice of Orange and a Little Soda with Cava

10 €

LONG ISLAND GINGER TEA

Gin Beefer 24, Triple Seco, Vodka, Tequila Reposado, Ron Oscuro, Coca Cola y Aromatizado con Cordial de Gengibre / Beefer 24 Gin, Triple Sec, Vodka, Gold Tequila, Dark Rum with Coca Cola, Flavoured with Ginger Cordial

12 €

THE BRAMBLE

Gin Beefer 24, Chambord con Zumo de Lima Fresco y Azúcar
 Beefer 24 Gin, Chambord with Sour Mix

10 €

MARGARITA'S

Tequila, Triple Seco con Zumo de Fresco y Azúcar. Sabores a Elección: Kiwi, Piña con Cardamomo y Frutas del día / Tequila, Triple Sec with Sour Mix. Different Flavours: Kiwi, Pineapple with Cardamomo and Daily Fruits

12 €

PORNOSTAR MARTINI

Gin Beefer, Passoa, Vodka de Vanilla, Agitado con Maracuya Fresca y una Copa de Prosecco
 Beefer Gin, Passoa, Vanilla Vodka shaken with Maracuya and a glass of Prosecco

15 €

MOMBASSA COCKTAIL

Albahaca, Pomelo, Lima y Azúcar Blanco machacado con Gin Mombasa y Cerveza de Gengibre
 Fresh Basil leaves, Grapefruit, Lime and White Sugar crushed with Mombasa Gin and Ginger Beer

12 €

SOUR'S

Lima Fresca, Azúcar, Licor y Sabores a elegir
 Sour mix, Liqueur and Flavours to choose

10 €

HUGO

Menta Fresca, Vodka Gin, Sant German y Cava
 Fresh Mint, Vodka Gin, Sant German and Cava

12 €

POMEGRANATE GRANDE

Albahaca, Lima, Granada y Azúcar agitado con Triple Seco y Vodka Absolut, Aromatizado con Pimienta Blanca
 Fresh Basil Leaf, Lime, Pomegranate and Sugar mixed with triple Sec and Absolut Vodka, Flavored with White Pepper

12 €

STRAWBERRY AND COCONUT DAIQUIRI

Fresa y Coco Daiquiri mezclado con Ron Havana 3, Lima y Azúcar para crear el perfecto drink del verano
 Daiquiri Coconut and Strawberry blended with Havana 3 Rum, Lime and Sugar to create the perfect summer drink

14 €

— NO ALCOHÓLICO / NON-ALCOHOLIC —

FIVE FRUITS

Lima Piña Mango Maracuyá y Coco / Lime Pineapple Mango Passion Fruit and Coconut

9 €

THAI PROJECT

Leche de Coco, Apio, Pimiento blanco, Ginger y Leche de Soja
 Coconut Milk, Celery, White Pepper, Ginger and Soja Milk

10 €

VIRGIN MOJITO'S

Menta Fresca y Lima con Azúcar Moreno, Soda
 Fresh Mint Leaves and Lime with Brown Sugar and Soda

8 €

SAN FRANCISCO

Zumo de Lima, Zumo de Naranja, Zumo de Piña y Pure de Melocotón
 Fresh Lime Juice, Orange Juice, Pineapple Juice and Peach Pure

8 €

the Chef



Hailing from Terracina a small village in the province of Latina, Italy, Elements Ibiza confirms Chef Mauro Di Mauro as our Head Chef.
Chef Mauro began his career at his family restaurant in Sabaudia, in the natural reserve of Parco del Circeo, under the guide of Chef Gianni Bardini a well known Chef in the region. Wondering in the natural beauty of parco del Circeo, Chef Mauro found his passion for sustainable fishing, in the crystal clear water of the tyrrhenian sea, and foraging wild mushrooms, asparagus, rocket salad and wild berries, deep in the circeo woods.

Chef Mauro's passion for learning is second to none, you can always find him at Cast Alimenti, the Italian culinary school, sharing the stage with Walter Zanoni, Maurizio Santin, Stefano Ceveni but to name a few.
His dishes are well thought from the beginning to the end. Pasta is freshly made every day with biological eggs, flour, fresh water and lots of love. The fish is freshly caught in the waters surrounding Ibiza. Most fruits, vegetables and fresh herbs comes from our organic gardens. Come try his fresh clean flavours in what we can only describe as our motto "from farm to fork".

ENTRANTES / STARTERS

Nuestra Bruschetta con Tomates Cherry Frescos, Albahaca y Ajo	9 €
<i>Our Bruschetta with Home made Focaccia Bread, Fresh Cherry Tomatoes, Basil and Garlic</i>	
Mejillones a la Marinera	14 €
<i>Fisherman style Mussels</i>	
Hummus con Tiras de Pan Tostado y Granada	15 €
<i>Hummus with Crispy Bread and Pomegranate</i>	
Parmigiana de Berenjena	16 €
<i>Aubergine Parmigiana</i>	
Burratina con Rúcula, Tomates Cherry Caramelizados y Albahaca	18 €
<i>Burratina with Rocket Salad, Caramelized Cherry Tomatoes and Basil</i>	
Carpaccio de Lubina con Pesto, Ravanillos y Vinagreta de Cítrico	18 €
<i>Seabass Carpaccio with Pesto, Radishes and lemon Vinaigrette</i>	
Calamarcitos de playa acompañados con Salsa de Yogurt y Lima	18 €
<i>Fried Baby Squids accompanied with Yoghurt and Lime sauce</i>	
Jamon Iberico de Bellota cortado a Mano	28 €
<i>Hand Cut Bellota Iberico Ham</i>	
Jamon Iberico de Cebo cortado a Mano	36 €
<i>Hand Cut Cebo Iberico Ham</i>	
Kaviar Baikal 20gr con Blinis	90 €
<i>Sturgeon Kaviar 20gr with Blinis</i>	

ENSALADAS / SALADS

Ensalada de Pollo / Chicken Salad	18 €
<i>Selección de Lechugas, Tomate, Pollo Confitado, Pan Tostado, Almendras tostadas, Flores de Apio, Vinagreta de Albahaca, Yogourt de Almendras.</i>	
<i>A Selection of Lettuces, Tomatoes, confit Chicken, Croutons, toasted Almonds, Celery Flower, Basil Vinaigrette and Almond Yoghurt</i>	
Ensalada de Queso de Cabra / Goat Cheese Salad	18 €
<i>A Selection of Lettuces, Asparagus, Strawberries, Red Berries coulis, Fresh Goat Cheese and Balsamic Vinaigrette. / Selección de Lechugas, Espárgagos, Fresas, coulis de Frutos Rojos, Queso de Cabra y vinagreta de Balsámico</i>	
Ensalada de Quinoa y Garbanzos / Quinoa and Chickpeas Salad	18 €
<i>Quinoa, Garbanzos, Ensalada Mesclum, Aguacate, Tomate Secos y Nuestra Vinagreta Thai. / Quinoa, Chickpeas, Mesclum Salad, Avocado, Sun dried Tomato with our Thai Vinaigrette.</i>	
Ensalada Niçoise	23 €
<i>Selección de Lechugas, Atún fresco, Patatas Ibicencas Confitadas, Pimientos Asados, Judía Verde, Anchoas, Huevo Duro y vinagreta.</i>	
<i>Selection of Lettuces with Grilled Tuna, Confit Ibicencan Potatoes, Grilled Peppers, Green Beans, Anchovies, Soft Boiled Egg with Dressing.</i>	

PASTA

Rigatoni Caseros a la Gricia con Trufa Negra	20 €
<i>Homemade Rigatoni with Guanciale, Pecorino Cheese and black Truffle</i>	
Tagliatelle Caseros con Frutos de Mar	26 €
<i>Homemade Tagliatelle with Seafood</i>	
Ravioli de Lubina con Salsa de Prosecco y Azafran	26 €
<i>Seabass Ravioli with Prosecco Sauce And Saffron</i>	
Spaghetti "Chitarra" Caseros con Bogavante	32 €
<i>Homemade Spaghetti "Chitarra" with Baby Lobster</i>	



PESCADOS / FISH

Calamar a La Brasa con Verduras al "Josper"	24 €
<i>"Josper" Grilled calamari with Mixed Vegetables</i>	
Pulpo al "Josper" con Puré de Patatas, Rizos de Apio y Aceite Extra Virgen de oliva	26 €
<i>"Josper" Grilled Octopus on Mashed Potatoes, Celery thin layer and Olive Oil</i>	
Lomo de Lubina sobre timbal de Quinoa y Verduras	26 €
<i>Seabass fillet on Quinoa and Vegetable Timbal</i>	
"Tagliata" de Atún con Bouquet de Ensalada, Tomates Cherry y Espuma de Anchoas	30 €
<i>Grilled Tuna "tagliata" with Cherry Tomatoes Salad and Anchovy Foam</i>	
Parrillada de Pescado Fresco del Día (Min 2 Personas)	pp. 36 €
<i>Mixed Grilled Fish of the Day (min 2 people)</i>	
Gambas Costa Grilladas en Sal Gris con Vinagreta de Cítricos	38 €
<i>Costal Prawns grilled on Grey Salt with fresh Lime Vinaigrette</i>	



CARNES / MEAT

Nuestra Hamburguesa de Buey Nacional de 200gr.	20 €
<i>Con Selección de Lechugas, Tomates y Queso Mahon, Cebolla caramelizada y salsa Elements. Our national Beef Hamburger 200gr. with a selection of Lettuces, Tomatoes, Cheddar Cheese and Elements sauce</i>	
Muslo de Pollo de Corral con Pimientos Verdes y Patatas Asadas	22 €
<i>Free Range Boneless Chicken with Green Papers and Baked Potatoes</i>	
Entrecôte Nacional 300 gr. Patatas Confitadas ibicencas y Pimientos Asados	30 €
<i>National Entrecôte 330 gr. with ibicencan Confit Potatoes and Grilled Peppers</i>	
Solomillo Nacional con chips de Polenta, Rúcula y Tomate Cherry	32 €
<i>National Fillet Steak with Polenta Chips, Rocket Salad and Cherry Tomatoes</i>	

GUARNICION / SIDE DISH

Verduras al horno - Patatas fritas - Patatas al horno	6 €
Ensalada mixta / Baked vegetables - Fried potatoes	
Baked potatoes - Mixed salad	
Pan Y Alioli	pp. 3 €
<i>Bread and Alioli Sauce</i>	

MENU' INFANTIL / CHILD MENU'

Deditos de Pollo Empanados	9 €
<i>Breaded Chicken fingers</i>	
Pasta blanca o con Tomate	9 €
<i>White Pasta or with Tomato Sauce</i>	
Hamburguesa de Ternera con Patatas	9 €
<i>Hamburger Steak with Potatoes</i>	

POSTRES CASEROS HOME MADE DESSERTS

Coulant de Chocolate con Sorbete Casero de Mango	10 €
<i>Chocolate Coulant with Homemade Mango Sorbet</i>	
Tarta de Queso con Fresa	10 €
<i>Strawberries Cheese Cake</i>	
Interpretacion de Tarta Tatin de Manzana con Helado de Vanilla	10 €
<i>Elements Style apple Tart Tatin with Homemade Vanilla Ice Cream</i>	
Ensalada de Fruta Fresca Elements	10 €
<i>Elements Fresh Fruit Salad</i>	
Tiramisud	10 €
<i>Our Homemade Tiramisud</i>	

pedir al camarero - ask the waiter

SPECIAL DISHES OF THE DAY