



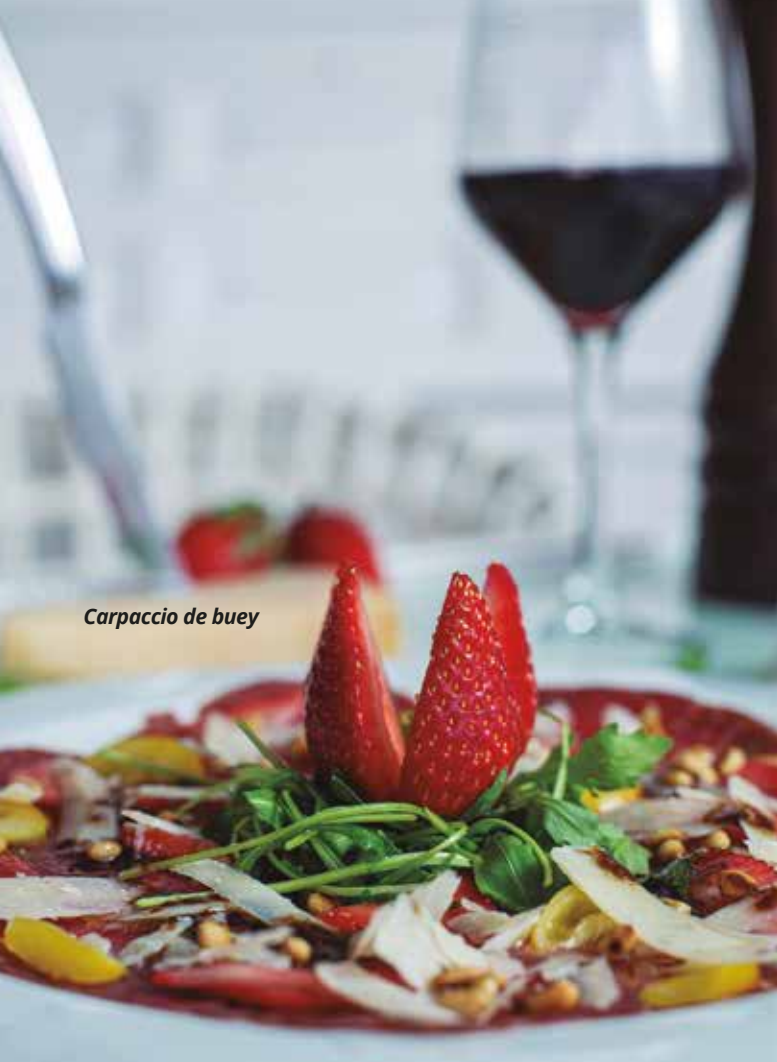
Rio IBIZA

EAT, DRINK & DANCE!



 rioibizaofficial 

Paseo del Mar 8, San Antonio, Ibiza · Reservas +34 672 278 171 Reservations
Disponemos de carta de alérgenos. Todos los precios con IVA incluido.



Carpaccio de buey



Calamares a la romana



STARTERS

Warm crusty bread accompanied by garlic mayonnaise and olives (price / person) 2.80€

- 🌿 **Bruschetta** topped with tomatoes, seasoning, garlic and olive oil 9.30€
- Garlic prawns** pan fried with garlic and chilli oil 17.70€
- Calamari a la Romana Lightly battered** with honey and mustard drizzle and a seasonal salad 14.50€
- ♥ **Deep fried Camembert** served with wild blueberry jam 12.50€
- ♥ **Buffalo Mozzarella** accompanied with grilled asparagus, cherry tomatoes on a bed of rocket drizzled with olive oil and oregano 15.90€
- Beef carpaccio** topped with strawberries, cherry tomatoes, toasted pine nuts, parmesan cheese, rocket and finished with white truffle oil 19.70€
- 🌿 **Padron peppers** grilled and seasoned with sea salt 9.50€
- ♥ **Melted Provolone cheese** served with tomato chutney and toast 12.70€
- Salmon and prawn duet** on a bed of avocado, red onion, tomato, citrus juice and wasabi mayonnaise 17.90€



Vegetarian



Vegan



FRESH HOMEMADE PASTA

Tagliatelle "Bellissimo" 17.50€
Bolognese sauce with petals of parmesan, cured ham and panko crumbs

Seafood spaghetti 18.50€
Sautéed in a delicious tomato, olive oil and parsley sauce

Tagliatelle Ibiza 18.50€
Strips of chicken breast in a creamy mushroom sauce

Spaghetti Carbonara 17.50€
Delicious creamy egg and parmesan sauce with crispy lardons of pork cheek

 **Tagliatelle pesto** 15.50€
With sun dried tomatoes and rocket garnish

Spaghetti with garlic prawns 21.00€
Parsley, chilli oil, cherry tomatoes and toasted pine nuts

SALAD

Caesar salad 12.90€
Classic mix of salad leaves, bacon, sauce, croutons and parmesan

A choice:

Served with crispy chicken 14.50€

Served with prawns 17.00€



Thai salad 14.50€

Avocado, wakame seaweed, baby spinach, cherry tomatoes and spicy mayonnaise

Quinoa salad 15.90€

Chicken, avocado, cheese cubes, grapes, red onion, almonds, rocket and passion fruit dressing

Brazil salad 15.90€

Prawns, fresh mango, bacon, toasted corn served on a bed of baby spinach topped with sesame seeds and Rio cocktail sauce

Ibiza super food salad 16.30€

Seasonal fresh fruits, almonds, hazelnuts, mixed sesame seeds, raisins, pumpkin seeds on a bed of green salad with a balsamic vinaigrette



Thai Salad



FROM THE FARM

Prime Fillet Steak

Grilled to your liking, served with sautéed vegetables and Rio potatoes

31.00€

Chicken Curry

Creamy mild sauce with vegetables served with basmati rice and noodle nest

17.50€

Rack of Pork Ribs

Slow roasted in our delicious RIO BBQ sauce on a bed of mashed potato with a hint of jalapeño

19.00€

Iberian Pork Fillet

Presented on a sizzling hot plate with grilled vegetables and smoked potatoes in a herb butter

24.30€

Shoulder of Lamb slow roasted in natural juices with fresh rosemary, seasonal vegetables and potatoes presented in an iron skillet

28.70€

Chicken Breast marinated in honey and mustard, accompanied with green beans and cherry tomatoes

18.00€



WOKS

Sautéed vegetables in teriyaki sauce, garnished with toasted corn, peanuts served with basmati rice

With Chicken

15.70€

With Beef Fillet

16.80€

With Prawns

17.90€

EXTRAS

Deluxe French fries

4.00€

Sweet potato fries

4.50€

Mashed potato with a hint of white truffle

5.50€

Mashed potato with a hint of jalapeño

5.00€

Homemade Russian salad

5.00€

Grilled vegetables with tomato, peppers, onion, courgette, egg plant, potato

8.50€

SAUCES

Pepper

3.50€

Roquefort

3.50€

Mushroom

3.50€

FROM THE SEA TO THE TABLE

Teriyaki Salmon 22.70€

Accompanied by sautéed vegetables and
mashed potato with white truffle oil

Seabass Fillet 21.00€

Pan fried In a light garlic mojo sauce, with
sautéed potatoes and peppers

Fish & Chips 16.70€

Beer battered cod and chips,
mushy peas and tartar sauce

Grilled Octopus 25.00€

Accompanied by smoked potatoes,
avocado pesto and coriander

Glazed Miso Cod 21.70€

Presented on a bed of squash and polenta
and honey miso



PAELLAS

FRESHLY COOKED TO ORDER
(MINIMUM 2 PERSONS / PRICE IS PER PERSON)

Mixed Paella
with meat and seafood
23.50€

Seafood Paella
28.50€

♥ **Vegetarian Paella**
19.90€



5* GOURMET BURGER

5* gourmet burgers include deluxe fries

SIGNATURE RIO BURGER DOUBLE PRIME BEEF pattie, bacon, grilled peppers, avocado, Cheddar cheese and salad on a fresh bread bun accompanied with onion rings 23.00€

Deluxe Chicken Burger crispy chicken breast, bacon, caramelized onion, egg, topped with curry sauce on a fresh bun 19.00€

Brazil burger pulled pork, red onion, bacon, parmesan flakes, apple chutney and Jack Daniels BBQ sauce on a fresh bread bun 21.50€

✓ **Super vegan burger** plant based pattie, trio of grilled peppers, caramelized onion, mushrooms, and guacamole on a fresh bread bun 18.00€

✓ DESSERTS

Chocolate Brownie 8.50€
Garnished with nuts, hot chocolate sauce, ice cream

Cheesecake 8.50€
Served with fresh fruit coulis

Crème Brulee 8.50€
Served with flambe red fruit and Oreo crumb

Mango Sorbet 7.00€
With fresh mango and coulis

Ice Cream Sundae 7.50€
Served with sauce and fruit garnish



Vegetarian



Vegan

SPARKLING WINE



Cava De La Casa	6€	25€
Freixenet Ice Rose D.O. Cava		35€
Fantinel Prosecco Extra Dry		37€

ROSE WINE

Palacio de Nida. Bobal 100%, DO Utiel Requena	5€	21€
Pasión Bobal. Eco. DO Utiel Requena	5€	25€
White Zinfandel. California	6€	30€
Whispering Angel. AOC Côtes De Provence		42€
Domaine Ott. AOC Côtes de Provence		63€
Miraval. AOC Côtes de Provence		39€
Miraval Magnum 1,5L AOC Côtes de Provence		79€

AOC CHAMPAGNE

Moet Ice Imperial	140€
Moet Ice Imperial Magnum 1,5L	280€
Moet Ice Imperial Rose	150€
Moet Chandon Brut Imperial	120€
Moet Brut Imperial Rose	130€
Veuve Cliquot Brut	125€
Veuve Cliquot Brut Magnum 1,5L	260€
Dom Perignon Vintage	390€

WHITE WINES



MATURE WITH BODY

Volver Chardonnay. VT Castilla	6€	30€
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LIGHT, FRESH AND FRUITY

Palacio de Nida. Macabeo 100%, DO Utiel Requena	5€	21€
Viña Lobera. Verdejo. Ecológico DO Rueda		23€
Jose Pariente Verdejo. DO Rueda		30€
Menade Sauvignon Blanc. VT Castilla y León		32€
Libalis. Moscatel, Viura. VT Valles de Sadacia		28€
Dr Loosen Riesling Dry. Mosel		35€
J MOREAU. CHABLIS		49€

Fresh with body

Terras Gauda. Albariño, Loureiro, Caiño. DO Rias Baixas		35€
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RED WINES



LIGHT

Palacio de Nida. Bobal + Tempranillo, DO Utiel Requena	5€	21€
Cune Crianza. Tempranillo 85%, Mazuelo y Garnacha 15%. DO Ca Rioja	5.5€	25€

FRESH WITH MEDIUM INTENSITY

Can Maymo Barrica. Monastrell, Merlot. VT Ibiza		34€
Luis Cañas Crianza. Tempranillo, Garnacha. DO Ca Rioja		35€

MATURE WITH MEDIUM INTENSITY

Finca Resalso. Tempranillo, DO Ribera del Duero		35€
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WITH BODY

Emilio Moro. Tinta Fina. DO Ribera del Duero		45€
Pago de los Capellanes. Roble. DO Ribera del Duero		49€

Visita nuestro

Roof Top

Barbecue
and
Cocktail Lounge



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