

Rio
IBIZA



STEAK LOUNGE

100% PREMIUM BEEF



EAT, DRINK & DANCE!



rioibizaofficial



Paseo del Mar 8, San Antonio, Ibiza · Reservations +34 672 278 171

We have a menu of allergens. All prices include VAT.

STARTERS

	Bread, olives and garlic mayo	3.00€
	Crispy Chicken Served with grilled vegetables and spicy mayo	13.00€
	Beef Carpaccio Served with strawberries, cherry tomatoes, toasted pine nuts, parmesan cheese, rocket and drizzled with white truffle oil	21.00€
	Caeser Salad Classic mix of lettuce, salsa, bacon, croutons, topped with parmesan cheese and crispy chicken	16.50€
🌿	Padrón Peppers	10.00€
✓	Provolone cheese melt Served with toast and cherry tomato chutney	14.50€
	Latín mixed platter Balearic sausage, chorizo, diced chicken, plantain toast, egg served with a creamy avocado and beer sauce	18.50€
	Scrambled eggs with Tiger Prawns With asparagus, mushrooms and a drizzle truffle oil	17.50€
	Tempura Tiger Prawns Served with a mango and sriracha sauce, chives and baby spinach	22.50€
	Scallops Wakame seaweed, sun dried tomatoes, green mojo sauce and finished with a passion fruit dressing	27.00€
✓	Homemade Mushroom Croquettes with Japanese mayo	15.00€

FROM SEA TO TABLE

	Salmón Tropical Served with apple, lime and mango in honey on a bed of mashed potato	24.00€
	Grilled Tiger Prawns With grilled vegetables, sauce and basmati rice	22.50€
	Grilled Octopus Served on a baked potato with a avocado and coriander pesto	25.00€



MEATS

FROM THE GRILL

All main plates from the BBQ are served with a garnish

TOMAHAWK STEAK (1,2 Kg)	FLAMBÉ IN BRANDY	107.00€
Served with potato, poached onion and a fresh garden salad		
Mixed Grill of Meat (mínimum 2 person)	Price per person	29.00€
Sirloin steak, spanish sausage, chorizo, marinated chicken, pork ribs, grilled tomato and vegetables		
Premium Fillet Steak		34.00€
Crushed potato with chimichurri mayo, asparagus and grilled portabello mushroom		
Marinated Chicken with honey and mustard		18.50€
Garnish of broccoli, Cherry tomato and potatoes		
Rack of Lamb		39.50€
On a bed of homemade mashed potato, grilled vegetables, beetroot mayo and served with a demi glass sauce		
Sirloin Steak		28.50€
Served with potatoes au gratin, sundried tomatoes and padron peppers		
Picaña Black Angus		29.50€
Served with grilled peppers, asparagus and diced crispy potatoes with rosemary		
T- BONE STEAK 500g		37.50€
Served with baked potato, green Canarian sauce and sweet corn		
Iberian Pork		27.50€
With poached onion, grilled totmato and mashed potato with white truffle oil		

EXTRAS

French fries deluxe	4.00€
Country potatoes	4.00€
Sweet potato fries	4.50€
Creamed corn	5.00€
Puré de patatas casero	5.00€
Grilled vegetables	10.00€

SALSAS

Pepper	3.50€
Roquefort	3.50€
Mushroom	3.50€
Chimichurri	3.50€
BBQ Jack Daniel's	4.00€




Gourmet
★★★★★



BURGER

All gourmet burgers include a basket of deluxe French fries

Signature Rio Burger Double Beef patty Roasted peppers, bacon, avocado, tomatoes, iceberg lettuce, Cajun mayo, melted cheese and accompanied with onion rings	23.00€
Deluxe Chicken Burger Crispy chicken breast, fried egg, bacon, caramelised onion, banana jam and curry sauce	19.00€
Brazil Burger Beef patty topped with Pulled Pork Crispy bacon, parmesan flakes, Iceberg lettuce, apple jam and topped with Jack Daniel's BBQ sauce	22.50€
 Super Veggie Burger plant based patty Topped with a trio of grilled peppers, caramelised onion, mushrooms, lettuce, tomato and guacamole	18.50€

DESSERTS

Coulant de chocolate With homemade vanilla ice cream and passion fruit sauce	8.50€
Cheesecake With fresh fruit sauce and caramel biscuit	8.50€
Mango sorbet With fresh fruit sauce	7.00€
Homemade Key lime pie	8.00€

HOMEMADE ICE CREAM SUNDAE

COPA RIO	9.00€
Pistachio, cherry swirl and coconut ice cream With fresh strawberries, cream and chocolate sauce;	

 Vegetariano

 Vegano