



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

Fresh crusty bread served with homemade garlic mayo and olives (Price Per Person) 3.00€

Rio Farm Tacos

Corn tortillas with pulled pork, tomato salsa and sour cream

16.00€

Beef Carpaccio

Served with toasted pine nuts, strawberries, Rocket, cherry tomatoes, Parmesan cheese and white truffle oil

21.00€

Creamy Buffalo Burrata

With pears in syrup, Rocket, ground pistachios, sautéed Iberian ham cherry tomatoes and extra virgin olive oil

20.50€



Padrón Peppers

10.00€



Grilled Provolone Cheese

Served with toast and cherry tomatoes

14.90€

Scrambled Eggs with Tiger Prawns

Garnished with wild asparagus and mushrooms with a truffle aroma

17.50€

Tempura Tiger Prawns

Served on a bed of Rocket and baby spinach, sesame seeds, spicy mango sauce and chives

22.50€



Iberian Sausage Bruschetta

Served with roasted peppers, cherry tomatoes and chimichurri sauce

14.50€



Grilled scallops

Sun dried tomato, wakame seaweed, a coriander mojo sauce and finished with a passion fruit puree

28.00€



Homemade Croquettes Choose Oxtail or chicken curry flavour

17.00€

FISH



Salmon with sautéed King Prawns

Served with homemade mashed potatoes, creamy spinach, garlic and mushroom sauce

24.50€

Grilled Octopus

25.00€



MEATS

All main plates from the BBQ
are served with a garnish

King of Kings Tomahawk Steak (1.2 kg) Flambéed

Served with potato wedges with sautéed onions and a fresh garden salad

112.00€



Mixed Grill of Meat (Minimum 2 people / Price per person)

Sirloin steak, Balearic sausage, Creole chorizo, marinated chicken, pork ribs, roasted tomato and grilled peppers

29.00€



Prime Fillet Steak

Served on crushed potatoes with chimichurri mayonnaise, wild asparagus, baby carrots and a creamy steak sauce

38.00€

Marinated Chicken Breast with a honey and mustard glaze

Served with baby potatoes, cherry tomato and a cauliflower broccoli au gratin

21.00€

Shoulder of Suckling Lamb

Served with seasonal vegetables and couscous

37.50€



Premium Sirloin Steak

Served with potatoes, a cauliflower broccoli au gratin, grilled peppers and a maple bacon jam

29.50€



Slow-cooked Ribs flambé

Served in a homemade Jack Daniels sauce and a garnish of deluxe French fries

24.00€



Black Angus Top Rump Steak (Picanha)

Served with sautéed asparagus, diced baby potatoes with roasted pepper and rosemary

29.50€

Iberian Pluma

Served with sautéed onions, roasted tomatoes and mashed potatoes with white truffle oil

28.00€

SIDES

Deluxe Fries	4.00€
Country Potatoes	4.50€
Sweet Potato Fries	5.00€
Homemade Mashed Potatoes	6.00€
Grilled Vegetables	10.00€

HOMEMADE SAUCES

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



Gourmet
★★★★★



BURGER

★★★★★

Our Gourmet Burgers include deluxe French fries



Signature Rio Prime Double Beef Burger

23.00€

Served with avocado, lettuce, tomato, roasted pepper, bacon and Cajun mayonnaise, accompanied by onion rings and melted cheddar cheese

Texas Chicken Deluxe

19.00€

Crispy chicken breast with American sauce, Cheddar cheese, maple bacon jam, crunchy onions and Jack Daniel's Bourbon BBQ sauce



Super Vegan Burger

18.50€

Plant based Burger, trio of grilled peppers, avocado, caramelized onions, lettuce, sun dried tomatoes and mushroom

DESSERTS



Creamy Chocolate Coulant

9.50€

Garnished with ground pistachios and homemade vanilla custard



Homemade Cheesecake

9.50€

With fresh fruit coulis

Mango Sorbet

7.00€

With fresh fruit coulis

AFTER DINNER COCKTAILS



Chocolate Martini *by Donald Trump*

14.00€



Espresso Martini *by Al Capone*

14.00€



PLEASE ASK FOR OUR SPECIALS AND THE VEGETARIAN MENU



Best Seller