

CAPELLO

Mediterranean + Balearic Cuisine

All prices in euros | VAT included | Service included

COCKTAILS

Crafted + infused in-house

HIERBAS <i>Hierbas d'Ibiza 6cl lemonade</i>	12 SWEDISH HOUSE MAFIA <i>Shot of Hierbas d'Ibiza</i>	5
SPRITZ <i>Aperol prosecco sparkling water</i>	12 HUGO SPRITZ <i>Elderflower liqueur prosecco 12cl</i>	16
SEX ON THE BEACH <i>Vodka 4cl orange cranberry peach syrup</i>	12 PORNSTAR MARTINI <i>Vodka 4cl vanilla passion fruit prosecco</i>	12
MOJITO <i>Rum 6cl fresh mint lime brown sugar bitters</i>	12 CAIPIRINHA <i>Cachaca 6cl fresh lime brown sugar</i>	12
TEQUILA SUNRISE <i>Tequila 6cl orange juice grenadine</i>	12 PALOMA <i>Tequila 6cl pink grapefruit sparkling water</i>	12
BASIL SMASH <i>Gin 6cl lime juice fresh basil brown sugar</i>	14 ELECTRIC LEMONADE <i>Vodka 4cl blue curacao yuzu lemonade</i>	14
MADELEINE <i>Amaretto 6cl triple sec pineapple juice</i>	14 RASPBERRY + PASSION MARTINI <i>Vodka passion fruit raspberry lemon framboise</i>	16
ESPRESSO MARTINI <i>Vodka 4cl Kahlua espresso</i>	12	

STARTERS + SHARING

FOCACCIA <i>Extra virgin olive oil herbes de Provence Camargue fleur de sel homemade parsley sauce</i>	10
SANTA - GARLIC BREAD <i>Fior di latte mozzarella homemade parsley sauce Camargue fleur de sel</i>	18
BURRATA <i>Fresh burrata 125g tomatoes onions homemade basil pesto Ibiza salt</i>	22
DIP BOARD <i>Labneh zaatar guacamole homemade aubergine baba ghanouj focaccia</i>	24
SEA BREAM TARTARE <i>Homemade marinade</i>	23
TUNA TATAKI <i>Soy caramel pickled vegetables</i>	29
GRILLED AUBERGINE (VG) <i>Red miso emulsion caramelised hazelnuts</i>	20
ROASTED SWEET POTATO (VG) <i>Skin-on creamy garlic + shallot cheese</i>	19
BEEF GRAVLAX	29
PERFECT EGG + RATATOUILLE (VG)	17
SAINT MARCELLIN WITH TRUFFLE (V)	21

MAINS

All dishes served with a side of your choice

WAGYU

JAPANESE WAGYU A5 - RIBEYE | 45 per 100g

Minimum 200g per order

AUSTRALIAN WAGYU BMS 4/5 - SIRLOIN

Homemade chimichurri | homemade rich jus

53

GRILLS

PORK PLUMA

Soy + paprika marinade | homemade honey smoked mayonnaise

COTE DE BOEUF 1.2 KG (for 2)

Homemade chimichurri | homemade rich jus | homemade gorgonzola sauce

BLACK ANGUS USA SIRLOIN

Homemade chimichurri | homemade rich jus

34

125

39

SLOW-COOKED

7-HOUR LAMB

Braised low + slow | shredded | tender + melt-in-the-mouth

VEAL CHOP

Slow-cooked | homemade rich jus | tender + melt-in-the-mouth

FREE-RANGE CHICKEN

Tender + flavourful | homemade mayonnaise | homemade chimichurri

39

44

33

FROM THE SEA

CATCH OF THE DAY

Fillet as available | homemade virgin sauce

TUNA + DEVIL'S AVOCADO TARTARE

Mango | kiwi | shallots | egg | cucumber | mango + lemon sauce

29

34

OUR CLASSICS

TRUFFLE RISOTTO (VG)

Truffle cream | summer truffle shavings (*Tuber aestivum*) | limited quantities

CHEF'S GARDEN (VG)

Lentils | shallots | pomegranate | peppers | feta | perfect egg | seeds | parsley - side not included

CAPELLO HOMEMADE BURGER

Homemade bread | 180g steak | homemade honey smoked mayo | rocket | caramelised onions | cheese: cheddar / taleggio / gorgonzola

34

24

32

HOMEMADE SIDES

Grilled corn on the cob, parmesan

9

Mashed potatoes

9

Padron peppers (VG)

9

Baked potatoes (VG)

9

Sweet potato mash (VG)

9

Sweet potato mash, vanilla (VG)

10

Gratin dauphinois

10

Truffle gratin dauphinois

14

Ratatouille (VG)

10

Spinach, parmesan, pickles

9

DESSERTS

HONEY-ROASTED APRICOTS	15
<i>Thyme chantilly crumble</i>	
RED FRUIT COCKTAIL	14
<i>White chocolate + basil ganache tangy red fruit coulis crunchy meringue</i>	
CHOCOLATE FONDANT	15
<i>Tonka bean creme anglaise salted butter caramel sugared hazelnuts</i>	
LEMON TART - OUR WAY	14
STRAWBERRIES WITH BASIL	12
ICE CREAMS	10.50
<i>Cedric's selection from Coco Glaces seasonal flavours</i>	

CHILDREN'S MENU | 18

Up to 12 years | includes a side + a soft drink

SEA BREAM FILLET
CHICKEN TENDERS
BEEF STEAK 150g
TASTY VEGGIE NUGGETS (VG)

(V) Vegetarian | (VG) Vegan

Allergen list available on request or at capelloxcapello.com

Dinner service from 7 PM



TOMATO PIZZA

Homemade tomato sauce and mozzarella fior di latte

MARGERITA

Mozzarella fior di latte, fresh basil, oregano **19**

ROYALE

Fresh mushrooms, cooked ham, oregano, olives **22**

4 FORMAGGI

Gorgonzola DOP, goat's cheese AOP, grana padano DOP, oregano, olives **22.90**

DIAVOLA

'Nduja sausage, spianata sausage, gorgonzola DOP, caramelized onions **23**

BURRATA

Burrata 125g, homemade fresh basil pesto, fresh basil, Ibiza's salt, oregano **23**

BURRATA DI PARMA

Burrata 125g, homemade fresh basil pesto, cured ham, fresh basil, Ibiza's salt, oregano **24.90**

LOULOU ROSSA*

**Version without mozzarella*

Burrata 125g, sun-dried tomatoes, marinated boquerones anchovies, caramelized onions, homemade basil pesto, balsamic cream, olives, pine nuts **24.90**

TRUFFLE PIZZA

Black truffle (tuber aestivum) cream base

SUBLIMA

Black truffle cream (tuber aestivum), mozzarella fior di latte, cooked ham, stracciatella di burrata, truffle oil, grana padano DOP **24.90**

CAPELLO

Black truffle cream (tuber aestivum), mozzarella fior di latte, fresh mushrooms, cooked ham, truffle oil, oregano, black olives **24.90**

All our pizzas can be served on a white cream base upon request.

Truffle base extra 4

Egg / Vegetables extra 2

Charcuterie extra 2.50

Burrata / Stracciatella extra 4