



set tapas

PHP 2,880 for Two

soup

Tomato Bouillabaisse with Basil Soup

Little neck clams, mussels, saffron and fennel

salad

Marinated Mushrooms

Wild mushrooms, lettuce, feta cheese, salsa verde

tapas

Grilled Lamb Skewers

*Lamb marinated in lemon and cumin,
topped with mint and feta*

Garlic Shrimp

Shrimp, garlic, olive oil, parsley, butter

Italian Meatballs

Beef meatballs, tomato sauce, feta cheese

Jàmon Serrano Bruschetta

*Serrano ham, Manchego, roasted red pepper,
baguette con pan tomate*

Truffled Fries

Crispy potatoes, spicy tomato dip, roasted garlic aioli

Mussels Marinière

White wine, garlic, butter, fresh parsley, onion, thyme

Prices are in Philippine Peso inclusive of VAT, subject to 10% service charge and applicable government taxes.



signature 15-course balearic grill

The Ibiza Beach Club's very own Balearic-inspired, Signature 15-course grill. Begins with a choice of a Caesar Salad or the Salad Bar. Every dish cooked and served when you want it, as much as you can have of it.

Php 2,500 per Person
Php 600 add-on for unlimited serving of
Award-Winning red & white Manny O. Wines

salad bar or caesar salad

seafood

Rock Lobster [Seasonal] or Salmon
Jumbo Prawns
Calamari
Catch of the Day [Fish]

meat

Filet Mignon [U.S. Angus]
Ribeye [U.S. Angus]
Beef Ribs
Lamb Chops [New Zealand]
Leg Of Lamb
Chicken Thigh
Pork Belly
Baby Back Ribs
Ostrich

sweet ending

Queen Pineapple
Roasted with cinnamon sugar, served with honey, fresh yogurt, crushed nuts

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a la carte

starters

Caesar Salad	420.00
<i>Romaine lettuce tossed in garlic-anchovy dressing, topped with Parmesan and bacon bits</i>	
Wagyu Goulash Soup	480.00
Wagyu Shioyaki Sushi	1,070.00
<i>Four pieces</i>	
Sautéed Garlic Shrimp	470.00
Sesame-seared Tuna	420.00
<i>With wasabi aioli and soy sauce</i>	
Mussels Marinière	400.00
<i>White wine, onion, garlic, parsley and butter</i>	

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a la carte

mains

Paella Eivissa [Allow 30-45 minutes]	750.00
Spaghetti Carbonara - IBC Original <i>Toasted Pancetta, Parmigiano Reggiano Wafer, No Cream</i>	670.00
Seafood Marinara <i>Spaghetti and seafood of the day tossed in tomato sauce, olives and basil</i>	870.00
Pork Baby Back Ribs <i>Tender pork ribs coated in our smooth homemade tropical fruit BBQ sauce</i>	780.00
Ostrich Steak <i>Served with a thyme merlot reduction</i>	960.00
250g Manny O. Signature Wagyu Burger <i>Served in a ciabatta bun, lettuce, onion, fried egg</i>	1,520.00
250g U.S. Angus Super Burger <i>Served in a brioche bun, lettuce, tomato, pickle, caramelized onion</i>	650.00
250g Snake River Farms Wagyu Ribeye Steak <i>Seasoned with Himalayan Rock Salt</i>	3,880.00
300g Australian Ribeye Steak <i>Corn fed, all natural, hormone and antibiotic free</i>	3,200.00
Premium Tomahawk [30-45 mins preparation] <i>Australian grass fed cote de boeuf, approximate weight 1200g, Serves three to four</i>	7,700.00

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tapas

soup

Tomato Bouillabaisse with Basil Soup 420.00
Little neck clams, mussels, saffron and fennel

salad

Marinated Mushrooms 420.00
Wild mushrooms, lettuce, feta cheese, salsa verde

Grilled Beetroot Salad 420.00
Greens, pistachios, oranges, Valdeon blue cheese, parsley vinaigrette

Ibiza Beach Club Garden Greens 420.00
Grilled pumpkin, mesclun greens, candied walnuts, balsamic vinaigrette

bruschetta

Chorizo and Eggs 360.00
Fried quail eggs, chorizo, truffled baguette toast

Jamón Serrano 420.00
Serrano ham, Manchego, roasted red pepper, baguette con pan tomate

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tapas

cured meats & cheese

Fine Spanish Jamón	Price Upon Request <i>(per 100g)</i>
Sopressa Salami [Italy] <i>Italian aged salami, pork and spices, typical of Veneto</i>	580.00
Cheese Plate <i>5 choice cheeses, dried fruits, sundried tomato, homemade jam, nuts, bread selection</i>	1,500.00

mediterranean & asian inspired tapas

Mediterranean Foie Gras <i>Roasted figs, fresh greens, balsamic reduction</i>	650.00
Grilled Lamb Skewers <i>Lamb marinated in lemon and cumin, topped with mint and feta</i>	620.00
Truffled Fries <i>Crispy potatoes, spicy tomato dip, roasted garlic aioli</i>	360.00
Grilled Squid <i>Seared squid, balsamic reduction, tomato confit, crispy basil</i>	420.00
Italian Meatballs <i>Beef meatballs, tomato sauce, feta cheese</i>	460.00
Orange Margarita Spring Rolls <i>Grand Marnier Maragarita dip</i>	420.00
Spikey Shau-Mai <i>Served with rice wine vinegar</i>	420.00

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dessert

Mango Cheesecake <i>Everybody's Favorite!</i>	320.00
Crema Catalana	360.00
Chocolate Hazelnut Dome	420.00
Churros con Tsokolate	320.00
Roasted Queen Piña - Our Original <i>Roasted with cinnamon sugar, served with honey, fresh yogurt, crushed nuts</i>	320.00
Mövenpick Ice Cream [per scoop]	350.00

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