

Room 39

artesian bread | green olives | alioli | aubergine caviar | beetroot hummus €8/€15

Starters

PRESSED OCTOPUS €16

burnt grapefruit | avocado | pistachio | bergamot dressing

BULLY BEEF €14

mustard | pikes pickle | toast

WHITE ONION VELOUTE €14

truffle | torta del casa toastie

PIGS TROTTER CROQUETTE €15

brandade | parsley | fried garlic

TOMATO SALAD €13

ibiza mozzarella | house of herbs basil | smoked balsamic

Main Course

GALLEGO BEEF SIRLOIN €32

salted caramel onion | carrot 'n' anise puree | pomegranate

TAGINE OF LAMB €25

cous cous | candied tomato | preserved lemon | almond crumb | prune

PAGES CHICKEN €26

pearl barley | sweetcorn | sage 'n' onion | chicken emulsion

COD LOIN €26

mahon crust | buttered leeks | curried mussels

SEA BREAM €28

orange | basil | fennel | butterbean | sardine ketchup

GARDEN MASALA V €21

sweet potato | cauliflower | chickpea | pilau rice

PIKES BURGER €22

*angus patty | mature cheddar cheese | burger sauce | crispy onion
brioche bun | house fries*

11 SPICED CAULIFLOWER SUB V €20

*smoked alioli | pickled red cabbage | green zebra tomato
mango jam | brioche bun | house fries*

*Food intolerance information available at request.
Kindly note an optional 10% gratuity will be added to your bill
to be distributed amongst our restaurant staff*

Room 39

Sides

FRIES €7
ibiza salt

MAC 'N' CHEESE €10
parmesan | cheddar

PARMESAN FRIES €9
aged parmesan | white truffle oil

CATALONIAN SPINACH €6
apple | pine nut | raisin

GLAZED ORGANIC CARROTS €8
local honey | sherry vinegar

CHARRED ROMAINE LETTUCE €7
romesco | toasted almonds

Desserts

VANILLA PANNA COTTA €8.50
summer berries | citrus meringue | lemon sorbet

CHOCOLATE MILLE-FEUILLE €8.50
chocolate brownie | chocolate cremeux | peanut butter | cherry gel

APPLE TARTE TATIN €8.50
vanilla custard | dehydrated apple | gingerbread ice cream

**SELECTION OF ICE-CREAMS
& SORBET €8.50**

*Food intolerance information available at request.
Kindly note an optional 10% gratuity will be added to your bill
to be distributed amongst our restaurant staff*

Room 39

Cocktails

€ 16

CLASS OF 39

*bulldog gin | passoa | fresh basil | passion fruit
no.1 basil soda water*

FINGER ON THE TRIGGER

*bulldog gin | elderflower liqueur | cucumber | thyme | apple juice
lemon juice | no.1 rosemary soda water*

PRIMA BALLERINA

absolut apple | fresh lime mint | peach syrup | ^{no.1} mint soda water

REDEMPTION EXCEPTION

absolut elyx | chambord berry liqueur | fresh pineapple juice

2 ANGELS

absolut vanilla vodka | passion fruit puree | fresh lime juice | cava

I BEAVER

*barcelo white & dark rum | orgeat | cointreau | lime | pineapple juice
blood orange syrup | ginger beer*

ON THE RUN

se busca mezcal | lemon juice | popcorn syrup | chocolate bitters

CRISTAL DILDO

se busca mezcal | blood orange juice | blood orange syrup | coconut syrup

HOME OF THE ADULTERESS

cenote tequila | roast red pepper syrup | lime juice | cardamon | chilli

STORMY NIGHT

burnt butter infused absolut elyx | lime juice | gomme syrup | egg white

SAME BUT DIFFERENT

absolut elyx | blackberries | lemon | ginger beer | orange bitters

*Food intolerance information available at request.
Kindly note an optional 10% gratuity will be added to your bill
to be distributed amongst our restaurant staff*