



LLUM

Premium Pool Club

*To share... or not...
or yes?*

Para compartir... o no... ¿o sí?

Nam Prik Mussels €23

Mejillones Nam Prik

Local chicken wings with Thai BBQ sauce €22

Alitas de pollo payés con salsa de barbacoa Thai

Tuna tataki with piparra emulsion €27

Tiradito de atún con emulsión de piparras

Red prawn carpaccio with mango, avocado and kimchi €31

Carpaccio de gamba, jugo de carabinero, mango, aguacate y kimchi

Grilled artichokes, labneh, fried egg and salad €24

Alcachofas plancha, labneh, huevo frito y romesco

Beetroot tartar with apple sour and avocado dressing €25

Tartar de remolacha con manzana acida y aliño de aguacate

Caesar's salad saam €26

Nuestro saam de ensalada César

*If you have any food allergies or intolerances, please contact our staff
Si tiene usted algún tipo de alergia o intolerancia alimentaria, por favor,
contacte con nuestro personal*

*Restaurant kitchen hours. Horario de cocina.
13:00 - 18:30h*





*The Best
of Mediterranean*

Lo mejor del Mediterráneo

Roasted beef ribs, local potatoes and piquillo peppers €45

Costillar de vaca confitada, patata ibicenca y piquillos

**Roasted leeks with crispy bacon, beef stracciatella and
red mojo sauce €28**

*Puerros asados con panceta crujiente, stracciatella de vaca
y mojo rojo*

**Smoked sardine focaccia, cherry, taggiascca
and balsamic vinaigrette €26**


*Focaccia de sardina ahumada, cherrys, taggiascca y
vinagreta balsámica*

Panang curry udon with vegetables €24

Udon al curry Panang con vegetales

Massaman prawn curry with jasmine rice €29

Gambones al curry Massaman con arroz jazmín



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Entre panes

Sandwiches

Pinsa with burratina, arugula, sundried tomato and genovese pesto €29

Pinsa con burratina, rúcula, tomate seco y pesto Genovés

BLESS club sandwich €32

With flaky bread, chicken, tomato, lettuce, caesar sauce, bacon and egg.

Con pan hojaldrado, pollo, tomate, lechuga, salsa César, bacon y huevo.

BLESSED Burger €35

Wagyu burger, gouda, pickled cucumber, ranch sauce in brioche bun.

Carne de Wagyu, gouda, pepino encurtido y salsa ranch en pan brioche.

The best company

La mejor compañía

Local sourdough bread with butter and our olives €10

Pan payés de masa madre con mantequilla y nuestras olivas

Corn ribs with lime and chilli €12

Costillas de maíz con lima y chile

Local french fries €9

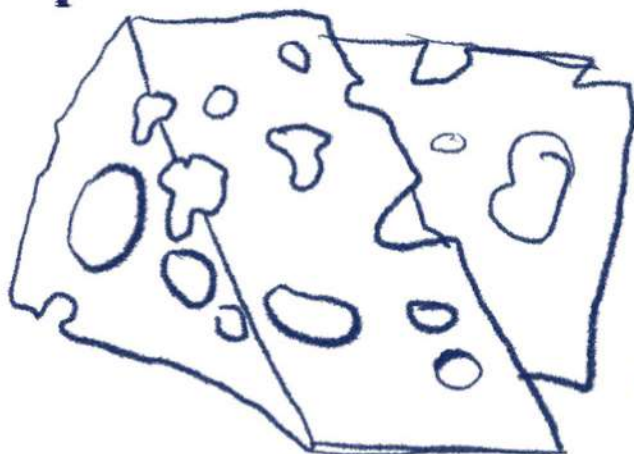
Patatas fritas ibicencas

Jasmine rice €8

Arroz jazmin

Salsas extras €5

Extra Sauce



The sweetest corner

El Rincón más dulce



Tropical meringue €15
Merengada tropical

Our cheesecake €15
Nuestra tarta de queso

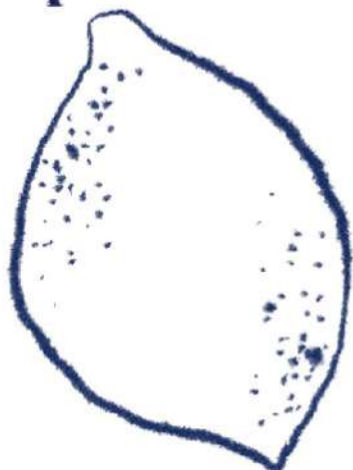
Chocolate and caramel textures €15
Texturas de chocolate y caramelo

Ice creams and sorbets €15
Helados y sorbetes

Seasonal fruit salad €18
Ensalada de fruta de temporada

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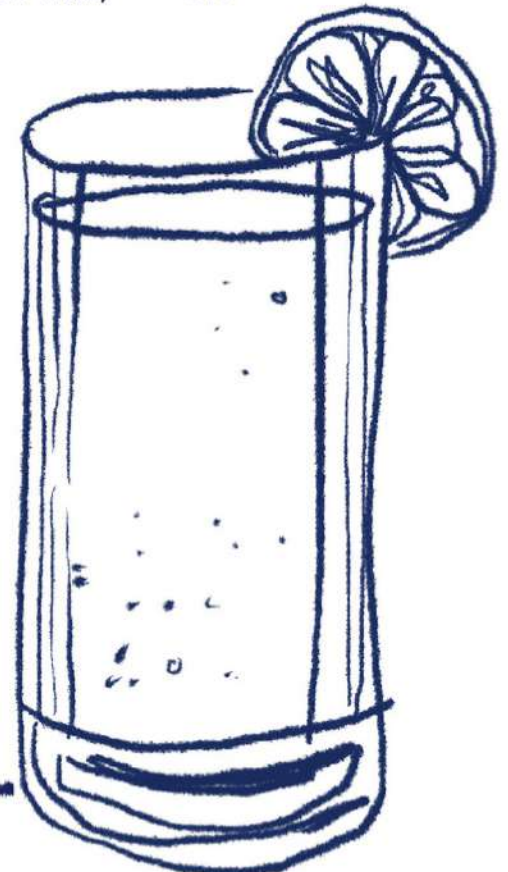
Cheers!

Do you want a drink?

Coca-Cola	€6
Coca-Cola Zero	€6
Nestea	€6
Aquarius	€6
Sprite	€6
Minute Maid Selection	€5
Royal Bliss Tonic	€6
Royal Bliss	€6
Red Bull	€9
Red Bull Edition	€9
Organics by Red Bull	€9
Soul Water 33cl.	€7
Soul Water con gas 33cl.	€7
San Pellegrino Singular 75cl.	€9
San Pellegrino Singular 50cl.	€7
Infusions. <i>Infusiones</i>	€4
Espresso coffee. <i>Café espresso</i>	€5
Double espresso coffee. <i>Café espresso doble</i>	€6
Coffee with a dash of milk. <i>Café cortado</i>	€5
Latte. <i>Café con leche</i>	€5
Cappuccino	€6
Irish coffee. <i>Café irlandés</i>	€12
Frappé coffee. <i>Café frappé</i>	€8
Café bombón	€5

But first, cocktails!

Aperol Spritz: Cava, Aperol and sparkling water	€17
Moscow Mule: Belvedere Organic infusion Pear&Ginger, lime and ginger beer	€17
Bloody Mary: Belvedere vodka, Worcestershire sauce, Ibiza salt, pepper, lemon, and tomato	€17
Tom Collins: G-Vine Floraison gin, lemon, cane sugar and Royal Bliss elegant soda	€17
Mint Julep: Bourbon, mint and sugar	€17
Margarita: Volcán de mi Tierra blanco, Triple Sec and lime juice	€17
Paloma: Volcán de mi Tierra blanco, lime, agave syrup, grapefruit soda and Ibiza salt	€17
Mojito: Rum, lime, sugar, and mint	€17
Piña Colada: White rum, coconut cream and pineapple purée	€17
Caipirinha: Cachaça, mint and sugar syrup	€17
Daiquiri frutas: White rum, sugar syrup and fruit juice	€17
Pornstar Martini: Belvedere vodka, vanilla, passion fruit, and lemon juice	€17





Our author cocktails

Fresh Market	€18
Roku gin, Ibiza honey, calamansi, orange, orange blossom, nutmeg and rosemary	
My my my	€18
Volcán de mi Tierra Blanco, Bitter Triple Sec of Angostura, orgeat syrup, fresh lime juice, fresh mint and cherries	
Espresso Caleta Martini	€18
Coffee, Palo liquor, Brugal extra rum, cinnamon syrup, cocoa	
BLESS Mimosa	€20
Champagne, Triple Sec, orange juice and thyme-infused honey	
Tropical Mule	€18
Belvedere vodka, lime juice, raspberry, ginger beer, mint and red berries	

Non alcoholic cocktails

Irreverente y sofisticado	€15
Royal Bliss Irreverent Ginger Ale, pineapple, lemon, salt and thyme-infused honey	
Delicated citrus	€15
Organics Red Bull Black Orange, lemon and cinnamon syrup	
Summer BLESS	€15
Organics Red Bull Apricot & Strawberry, apple, lemon and mint	

*Beer:
it's for every meal*

		
Heineken	€7	€6
Heineken Sin 0,0%	€7	€7
Amstel	€7	
Birra Moretti	€7	
Sol	€8	€8
Desperados	€8	€8
Paulaner	€9	€9
Guinness	€8	€8
Isleña	€7	€7
Ibosim Isla Blanca	€7	€7
Ibosim Talaia	€8	€8



Sangria time

		
Cava Sangría	€20	€75
Red wine Sangría	€18	€60
White wine Sangría	€18	€60

Michelada!

Classic Michelada	€10
Spicy Michelada	€10

Gin, gin!

		
Roku	€18	€180
Gin Mare	€18	€180
Hendricks	€18	€180
Raw	€18	€180
Bull Dog	€18	€180
Monkey 47	€20	€200
G'Vine Floraison	€20	€200
Brockman's	€18	€180
Bombay Sapphire	€17	€180
Bombay	€15	€160
Bombay Bramble	€15	€160
Bombay Presse	€15	€150
Larios 12	€15	€150
Larios Rosé	€15	€150

Vodka

Belvedere	€19	€190
Belvedere Organic infusion Pear&Ginger	€19	€190
Belvedere Organic infusion Lemon&Basil	€19	€190
Belvedere OI Blackberry&Lemongrass	€19	€190
Grey Goose	€19	€190
Beluga Noble	€22	€220
Koskenkorva Organic	€16	€160



Ron





Brugal Añejo	€15	€150
Brugal Extra Viejo	€17	€170
Brugal 1888	€18	€180
Diplomático Planas	€17	€170
Diplomático Reserva Exclusiva	€18	€180
Don Papa Baroko	€18	€180
Don Papa 7 años	€20	€200
Mount Gay	€18	€180
Ron Bacardi Blanco	€15	€150
Ron Bacardi 8 Years	€17	€170
Ron Bacardi Spiced	€15	€150
Santa Teresa Gran Reserva	€15	€150
Santa Teresa Gran Reserva 1796	€20	€220
Zacapa 23	€22	€220
Zacapa XO	€30	€300

Tequila and Mescal

Volcán de Mi Tierra Blanco	€18	€180
Volcán de Mi Tierra Cristalino	€26	€260
Volcán de Mi Tierra Reposado	€20	€200
Patrón Silver	€16	€160
Patrón Añejo	€23	€230
Corralejo 99000 horas Gran Añejo	€25	€250
400 Conejos	€17	€170
Montelobos	€17	€170
Bruno X	€15	€150

Whisky and Bourbon

		
Macallan 12 Double Cask	€19	€190
Macallan 15 YO Fine Oak Malt	€28	€280
Macallan 18 YO Fine Oak Malt	€45	€450
Glenmorangie 10Y	€18	€180
Glenmorangie Signet	€38	€380
Glenmorangie The Lasanta	€19	€190
Glenmorangie 18Y	€24	€240
Hibiki Harmony	€35	€350
Hakushu	€35	€350
Yamazaki 12Y	€35	€350
Dewars 12	€15	€150
Dewars 15	€17	€170
Maker's Mark 46	€16	€160
Jim Beam Double Oak	€16	€160
Johnnie Walker Black Label	€16	€160
Johnnie Walker Blue Label	€45	€450

Cognac

Hennessy VS	€15	€150
Hennessy XO	€38	€375
Hennessy Paradis Imperial	€250	€2.033
Curvoisier VSOP	€15	€150
Curvoisier VS	€13	€129

Brandy

Cardenal Mendoza	€22
Carlos I	€14
Gran Duque de Alba	€14
1866	€16
Carlos III	€8
Torres 10	€9
Ysabel Regina	€26
Fernando de Castilla Solera Reserva	€22

Pisco Sour

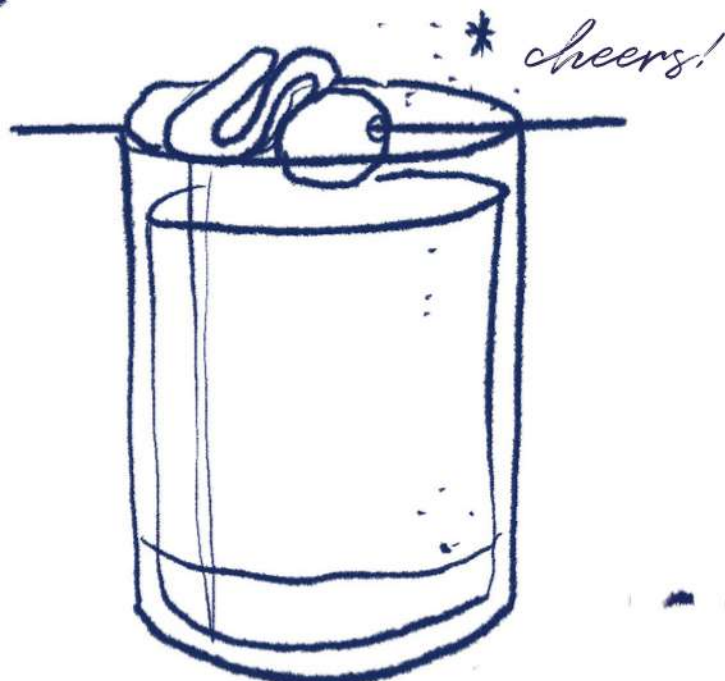
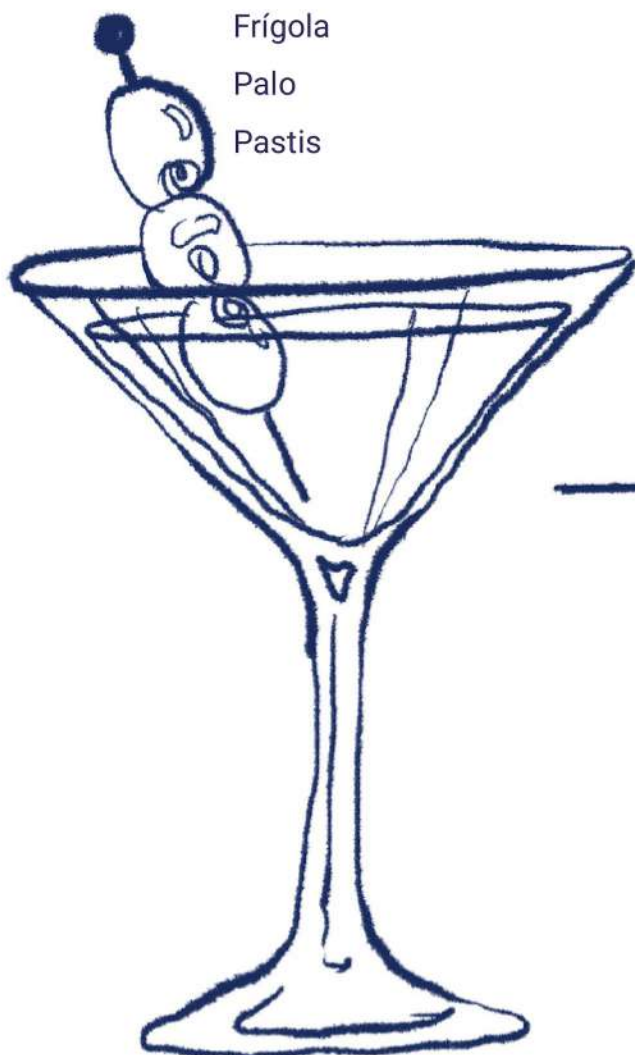
Demonio de los Andes Acholado	€11
Demonio de los Andes Quebranta	€11

Vermut

Martini Bianco	€9
Martini Extra Dry	€9
Martini Rosso	€9
Martini Fiero	€9
Can Rich Rojo	€9
Can Rich Blanco	€8
Dos Deus Blanco	€8
Dos Deus Rojo	€8



Liqueurs and Aperitifs

Patxarán Baines	€8	Amaretto Disaronno	€9
Patxarán Baines Oro	€9	Frangelico	€9
Anís Mono Seco	€8	Jägermeister Manifest	€9
Anís Mono Dulce	€8	Pernod	€9
Limoncello	€9	Aperol	€10
Campari	€9	Sambuca	€10
Amaro Averna	€8	Luxardo	€10
Lillet Blanc	€8	Bénédictine	€10
Grand Marnier Cordon Rouge	€8	Chartreuse	€10
Fernet Branca	€9	Poire Williams León Beyer	€9
Hierbas Ibicencas	€9	Apricot Brandy	€9
Passoã	€9	Licor 43	€9
Merlet Triple Sec	€8	Baileys	€9
Frígola	€8	Dreambuie	€9
Palo	€8	Grappa Libarna	€10
Pastis	€8	Grappa Nonino	€10
		Grappa Barricata	€10
		Ricard	€9
		Pernod Absinthe	€10



*Wine
not?*



Bring on the bubbly!

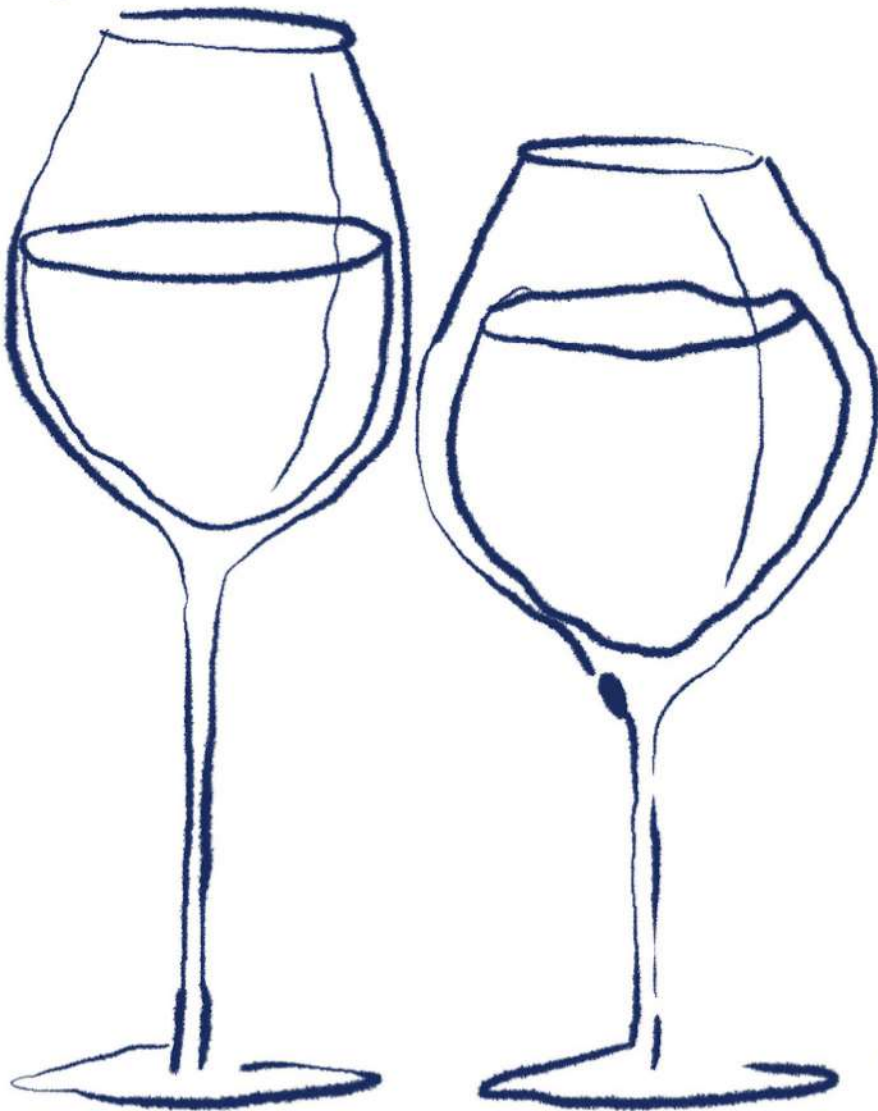
		
Dom Perignon Plenitude		€1.050
Dom Perignon Vintage 2004		€450
Leclerc Brian Brut Reserve		€150
Comte de Montaigne Brut	€20	€140
Comte de Montaigne Rosé		€180
Cristal Roderer Brut		€650
Möet&Chandon Ice Brut		€160
Möet&Chandon Ice Imperial Rosé		€170
Möet&Chandon Brut		€150
Möet&Chandon Rosé		€160
R de Ruinart Brut	€25	€180
Ruinart Blanc de Blancs		€190
Ruinart Rosé		€190
Veuve Clicquot Rich Brut		€160
Veuve Clicquot Yellow		€150

Cava

		
Juve&Camps Milesime Chardonnay	€12	€75
Juve&Camps Milesime Rosé		€95
Llopart Rosé		€75

White wine

		
Chablis Gauteron	€15	€90
Eresco Can Rich		€46
Suavignon Cloudy Bay		€70
D.O. Ferreiro		€40
Javier Sanz Vit Semidulce	€8	€40
Leon Beyer Gewurztraminer		€52
Les Argeliers Chardonnay	€8	€40
Pinot Grigio Llivio Felluga		€52
Javier Sanz Malcorta Verdejo		€42
Muga Barrica	€9	€40
Urban Riesling	€10	€48



Rosés

		
Ibizkus		€65
By Ott Rosé		€60
M de Minuty Rosé		€60
Muga Rosé	€9	€45
Rock Angel Rosé		€75
Whispering Angel Rosé	€12	€70

Red Wines

Abadía Retuerta Selección Especial		€85
Can Rich Roble		€42
Muga Crianza	€9	€40
Roble del Convento	€8	€40
Ultreia Saint Jacques		€35

Prosecco, please

Prosecco Valdobbiadene Superiore		€35
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!BLESS

H O T E L I B I Z A