

# Car's Costas

GRILL & ORGANIC MARKET

## STARTERS

Grilled octopus with smoked potatoes,  
avocado pesto and coriander 20€

Beef veal steak tartar with  
classic dressing and crispy chips 18€

Iberian ham  
1/2 portion 15€ / 1 portion 24€

Farm chicken and mozzarella croquettes  
with herb mayonnaise 10€

Fried Padron peppers with Ibiza's salt 8€

Grilled goat cheese salad with vanilla carrot cream,  
Iberian ham and nuts dressing 13€

Homemade gazpacho with  
apple and vegetables tartar 8€

Assorted salad with vegetables and fresh leaves 12€

## MAIN COURSES

Spanish ribeye steak (Min. 2p) 23€ p/p

National Filet mignon with wine butter 25€

Boneless farm chicken leg with virgin sauce 15€

Baked suckling Lamb cooked in low temperature  
and finished on charcoal grill 19€

"Manchego" Lamb chops 20€

Premium Black Angus ribeye 27€

## VEGETARIAN

Barbecue Beyond Burger, sausages  
and original Heura skewers 19€

Quinoa with baked vegetables,  
marinated seitan and nuts 17€

## EXTRAS

Bread, alioli and olives 1,50€ p/p · Pepper sauce 2,50€  
Chimichurri 1,50€ · Virgin sauce 1,50€ · Béarnaise sauce 2€

## SIDE DISHES

Fried potatoes with peppers, red onion and fried garlic 5€

Roasted sweet potatoes 4€

Tomatoes salad with onion, green pepper and garlic 6€

Grilled vegetables with Romesco sauce 7€

## CHILDREN'S MENU

Beef burger with french fries 9€

Homemade chicken nuggets with french fries 8€

Napolitan spaguetti 7€

## HOMEMADE DESSERTS

Broken brownie with roasted strawberries and vanilla ice cream 8€

Baked cheesecake with homemade strawberry jam 7€

Homemade ice creams with toppings (Min. 2p) 7€ por persona

**INFORMATION ABOUT ALLERGENS AVAILABLE.**

If you have an intolerance to any type of food, please let us know