

Ibiza Tapas

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TRADITIONAL COLD TAPAS 9

Jamon Serrano	\$8.75
imported serrano ham from spain	
Aceitunas Y Almendras Marcona	\$4.75
marinated spanish olives and marcona almonds	
Quesos De Espana Con Membrillo	\$8.75
assortment of spanish cheeses with quince paste	
Escalivada	\$7.75
assortment of roasted vegetables, drizzled with extra virgin olive oil, sea salt, melted mahones cheese	
Pan Con Tomate	\$4.75
country bread with tomato, garlic and olive oil	
Coca De Sardina Con Coliflor	\$6.75
grilled fresh sardines on toast with cauliflower puree sun-dried tomatoes, scallions and olives with extra virgin olive and sea salt	
Boquerones	\$7.75
marinated fresh anchovies on crispy olive oil toast, escabeche of beets and lump fish roe	
Tortilla De Patatas Y Cebolla	\$6.75
spanish potato and onion omelette, aioli sauce	
Espinacas A La Catalana	\$6.75
wilted spinach, olive oil, raisins, pine nuts, and sea salt	

MODERN COLD TAPAS 8

Ensalada Moderna	\$7.75
grilled watermelon with watercress, walnuts and sherry vinegar vinaigrette	
Atun Marinado	\$8.75
marinated blue fin tuna with tomato, scallion, black olive, sesame oil, lemon, and sea salt served with crispy potato	
Queso Nevat Con Higos Y Nueces	\$7.25
nevat goat cheese, dry figs and walnuts on crispy toast with truffle oil	
Pulpo Asado	\$8.75
grilled galician octopus, caramelized onions, potatoes, smoked paprika vinaigrette	

Ensalada De Rucula Con Queso Manchego	\$6.75
arugula salad with sliced manchego cheese, green apples, ginger and sherry vinaigrette	
Ensalada De Lentejas Con Chorizo	\$7.25
grilled chorizo sausage with pardina lentil salad	
Ceviche	\$8.75
shrimp and bay scallop ceviche, marinated in citrus, coconut and saffron	
Aguacate Con Remolacha	\$7.25
avocado and roasted beet served over a toast with extra virgin olive oil and sea salt	

TRADITIONAL HOT TAPAS 9

Alubias Y Tirabeques	\$6.75
granja white beans and snow peas sauteed with white wine and garlic	
Croquetas De Bacalao	\$6.50
cod fish croquettes served with aioli	
Patatas Bravas	\$4.50
fried spiced potatoes, salsa brava	
Albondigas De La Abuela	\$7.75
spanish veal and pork meatballs with potato, pepper, white wine and saffron broth	
Costillitas De Cerdo Con Patatas	\$7.75
baby back ribs with fried potatoes, bbq aioli	
Calamares Fritos A La Madrilenia	\$7.75
fried calamari with roasted piquillo pepper aioli	
Fideua	\$8.75
crispy catalan noodles with seafood and roasted tomato aioli	
Esparragos A La Plancha	\$7.25
grilled green asparagus with a cabrales blue cheese sauce	
Arroz Caldoso De Mejillones	\$8.75
bomba rice with green leap mussels, clam strips, white wine, garlic, parsley and shallots	

MODERN HOT TAPAS 9

Croquetas De Txangurro	\$7.25
croquettes of lump crabmeat with avocado and lime aioli	
Mejillones Al Azafran	\$7.75
prince edward mussels steamed in albarino wine with garlic, parsley, shallots and saffron	
Txipirones En Su Tinta	\$8.75
baby squid cooked in its own ink served with bomba rice	

Paquetitos De Callos Con Chorizo Y Garbanzos	\$6.75
raviolis of chorizo, chickpeas, and tripe, with roasted red dry bell pepper sauce	
Pimientos Del Piquillo	\$7.75
wood roasted piquillo peppers stuffed with oxtail	
Pepito De Filete	\$8.75
grilled hanger steak with roasted tomato and chimichurri sauce, served over toast	
Lomo De Cerdo Embuchado	\$8.75
marinated and grilled pork loin with tetilla cheese, black olive, scallion, tomato and smoked spanish paprika oil over galician toast	
Pintxo De Pollo Y Chorizo Con Alioli De Comino	\$8.75
chicken and chorizo brochette with cumin aioli, served wih caramelized onions and potato comfit	
Cordero Asado En Tosta Crujiente	\$7.75
baby lamb shank braised in rioja red wine and herbs, served on toast with crispy chickpeas	

LARGE TAPAS 6

Lubina A La Sal	\$9.75
salt-baked sea bass with tomato, scallions, pinenuts, raisins, potato, carrot comfit, and smoked paprika oil	
Pollo Al Ajillo	\$9.75
free range chicken sauteed in garlic sauce served with bomba rice	
Costilla	\$9.75
braised short ribs in a caramelized garlic and oatmeal beer sauce, cabbage, potato and smoked bacon	
Paquetitos De Codillo De Cerdo	\$9.75
crispy raviolis of braised baby pork shank vizcaina sauce	
Filloas De Verduras	\$9.75
galician crepes stuffed with roasted vegetables, idiazabal cheese sauce	
Arroz De Setas	\$9.75
bomba rice with wild mushroom, and vegetables, truffle oil	

DESSERTS 4

Brazo Gitano	\$6.00
spanish sponge cake with dulce de leche cream and chocolate topping	
Croquetas De Chocolate	\$6.50
chocolate and almond croquettes with coconut foam and lemon gelatin	
Espuma De Flan En Copita	\$6.00
cream of flan foam with lady fingers glazed in lemon, lime and ginger	
Torrija De Queso	\$6.00
bread pudding with fresh cheese, dulce de leche ice cream and sweet and sour strawberry sauce	

