



**Eivissa is Ibiza. From the Catalan, Eivissa, the island of tropical sun, celebration and nightlife is a prominent destination for pleasure. The island evokes the energy of celebration and festivities, where every night out is a Friday night.**

**Enter Eivissa and encounter a mix of earth and vibrant color, with rustic Spanish Tapas and Pinxtos. Executive Chef Jorge Miranda oversees the menu and brings the traditional Spanish tapas to Old Town, Chicago.**

**It wouldn't be Eivissa without sangria, of course, and the bar delivers with a lineup of signature flavored sangrias, including unusual versions such as acai berry sangria *Nabiu* and a version called *Amnesia*, served with Cachaca.**

## **Dining Menu Options**

**served buffet or family style**

**Light selection of four tapas - \$25/Guest**  
**Medium selection of six tapas - \$30/Guest**  
**Heavy selection of eight tapas - \$38/Guest**

**add \$2/Guest for soup, salad or pintxos**  
**add \$4/Guest for tapas dulce**  
**add \$5/Guest for chicken/pork/vegetable paella**

### **Cold Tapas**

#### **patatas al aioli**

potatoes in creamy garlic sauce

#### **lentejas y queso**

lentils, bell peppers, onions, tomatoes, valdeon cheese, cider vinaigrette

#### **escalivada rustica**

grilled eggplant, bell peppers, onion, zucchini, scallions, herb vinaigrette romesco dip

#### **pa amb tomaquet**

toasted sour bread with tomato rub, garlic, olive oil spread

### **Hot Tapas**

#### **gambas al ajillo**

garlic-glazed shrimp, white wine, lemon, pimenton

#### **empanada de carne**

pastry turnover, braised beef, tomato, garlic, onion

#### **empanada de pollo**

pastry turnover, braised chicken, bell peppers, garlic, onion, almond sherry sauce

#### **pastelitos**

tilapia croquette, tomato escabeche, spicy chipotle aioli

#### **croquetas de pollo y jamon**

chicken, serrano ham, aioli, romesco sauce

#### **datiles en jamon**

dates wrapped in serrano ham, almonds, red wine reduction

#### **queso de cabra**

roasted goat cheese, romesco sauce

#### **pulpo a la planxa**

grilled octopus, potatoes, garlic aioli

#### **albondigas catalana**

choice of ground beef or pork, spinach, ginger, manchego cheese, salsa espanola

#### **patatas bravas**

crispy potatoes, spicy garlic pimenton

#### **pincho moruno**

marinated grilled pork loin skewers, potatoes

**pincho de pollo**

grilled chicken skewers, pimenton aioli, escabeche, potatoes

**tortilla española**

spanish omelet, tomato, onion, red and green peppers, potatoes, aioli

**chipirones a la romana**

*alhambra negra* battered fried calamari, tomato-pimenton sauce, aioli

**esparragos con jamon**

roasted Serrano ham wrapped asparagus, sun dried tomato aioli

**tortilla de espinaca**

spinach, potatoes, roncal cheese, cabrales cheese sauce, sundried tomato, aioli

**chorizo al vino**

Spanish cured sausages, vino tinto, bay leaves, paprika

**pechuga de pollo con peras**

grilled chicken breast, garlic sauce, wild mushrooms, pears, sherry-wine reduction

**pincho vegetariano**

grilled marinated squash, zucchini, eggplant, red onion, potato, salsa espanola

**add \$2/Guest for the following selections****canelon relleno**

crab and shrimp cannelloni with salsa rosa

**costilla de cordero**

grilled marinated rack of lamb, caramelized vidalia onion, mushrooms, riyoana sauce

**secreto de cerdo**

grilled pork chop, white navy beans, chorizo, spinach

**pato confitado**

duck breast confit, asparagus, sweet potatoes, red wine fig reduction

**mar y montana**

chicken breast stuffed with scallops, forest mushrooms, sweet potato, brandy reduction

**salmon en salsa verde**

atlantic salmon, white saffron rice, littleneck clams en salsa verde

**solomillo cabrales**

grilled beef tenderloin, tomatillo cabrales sauce, herbed patatas laminas

**ensaladas****ensalada de betabeles**

red beets, mixed greens, green onions, pineapple, almonds, tamrind-sherry vinaigrette

**ensalada de tomate y pimientos**

ripe tomatoes, roasted pimientos, mixed greens, sherry wine-white truffle vinaigrette

**ensalada de cabra**

frisse salad, blood orange segments, goat cheese

### **sopas**

#### **gazpacho andaluz**

tomatoes, sweet peppers, cucumber, sherry vinegar, olive oil, garlic croutons

#### **caldo asturiano**

navy bean soup, ham, chorizo, garlic croutons

#### **sopa gallego**

pork shoulder, garlic, amidst greens

#### **caldo lentejas**

lentils, Spanish chorizo, garlic

### **pintxos**

#### **serrano ham and salmon**

house smoked citrus salmon, serrano ham, ricotta cheese

#### **artichoke and fava bean**

pickled artichoke, navy bean puree, serrano ham, garlic, aioli

#### **entrecote**

grilled ribeye, cabrales cheese, aioli

#### **pisto manchego**

eggplant, tomatoes, zucchini, onion, garlic, grilled shrimp

#### **esparragos**

grilled asparagus, toasted almonds, aioli

#### **mero en escabeche**

snapper, creamy chipotle sauce, cured red onions on plantain crisp

### **tapas dulce**

#### **churros con chocolate**

sugar-coated churros with dark chocolate sauce and vanilla foam

#### **crema catalana**

semi-sweet spanish crème brulée with blackberries and nougat foam

#### **Flan de caramelo (chocolate & coconut available also)**

Spanish custard with tia maria caramel, vanilla ice cream

#### **Pastel de pina**

Pineapple cake with requeson sauce, coconut ice cream

#### **Pastel de chocolate**

Chocolate cake stuffed with requeson , cream anglaise , chocolate ice cream

## **Beverage Menu Options**

### **PREMIUM OPEN BAR**

**\$35/Guest for 2 hours**

**\$45/Guest for 3 hours**

**\$10/Guest for each additional hour**

#### **Unlimited Premium open bar to include:**

Premium Spirits

(Grey Goose, Black Label, Bombay Sapphire, Patron Tequila...)

House Champagne

Domestic and Import Beers

Select Red and White Varietal Wines

Soft Drinks and Juices

### **CALL OPEN BAR**

**\$30/Guest for 2 hours**

**\$40/Guest for 3 hours**

**\$10/Guest for each additional hour**

#### **Unlimited Call open bar to include:**

Call Spirits

(Pearl Vodkas, Tanqueray, Cuervo Tequila, Jack Daniels...)

Select Red and White Varietal Wines

Domestic and Import Beers

Soft drinks and Juices

### **EIVISSA DRINK PACKAGE**

**\$25/Guest for 2 hours**

**\$30/Guest for 3 hours**

**\$10/Guest for each additional hour**

#### **Drink Package to include:**

Red and White Sangria **OR** Wine

(Vi-Negre, Magrana, Pressec, Nabiu)

Domestic Beers

Soft drinks and Juices