



ciento80

RESTAURANTE

TAPAS TO SHARE

PEPPERS FROM "PADRÓN" with Maldon salt	12,00	CRISPY "COCA" (typical ibicenca pie) of sobrasada with caramelized onion and goat cheese	15,00
TRADITIONAL CHICKPEA HUMMUS with pita bread	13,00	FOIE AND CARAMELIZED mango rolls	19,00
ANCHOVIES 0.0 on tomato dressed with oil olive and toast	15,00	"BALFEGÓ" BLUEFIN TUNA TARTAR with strawberry and mango	25,00
PLATTER OF HAND CUTTED IBERIAN CURED HAM AND MANCHEGO CHEESE with toasted bread with tomato	23,50	"BALFEGÓ" BLUEFIN TUNA TATAKI with soy mayonnaise	25,00
FALAFEL PLATTER with homemade mint sauce	14,00	CROAKER CEVICHE "180" with yuzu ice cream	24,00
CROQUETTES OF ROAST CHICKEN and ham	15,00	SAUTEED RED PRAWN with garlic and chilli	24,00
MELLOW CHEEK CROQUETTES with its juice sauce	16,00	SAUTEED SQUID, caramelized onion and sobrasada	19,00
CHICKEN SKEWER BREADED with panko and curymango mayonnaise	14,00	FISHERMAN'S STYLE MUSSELS with sauted	18,00
TEMPURA PRAWNS with chili thai sauce	17,00	ROASTED SCALLOPS with coconut sauce and "pico de gallo"	19,00
BRIÔCHE BREAD FILLED WITH breaded chicken and chipotle sauce	16,50	PAPARDELLE PASTA with seafood sauce, lime and black truffle	24,00

SALADS AND VEGETABLES

CRISPY GOAT CHEESE SALAD with mango vinaigrette	17,00	GRATIN AUBERGINES, goat cheese, sweet tomato and basil	17,00
BURRATINE SALAD, tomato tartar, avocado and basil	17,00	ROASTED SWEET POTATO with yogurt sauce, cumin and pickles	17,50
IBIZAN SALAD with roasted peppers, potatoes, eggs and tuna belly	17,00	GRILLED CONFIT ARTICHOKEs with truffle and guanciale	19,50

CHILDREN'S MENU

CHICKEN AND HAM CROQUETTES with chips	11,00
MACARONI BOLOGNESE	11,00
BATTERED CHICKEN with chips	11,00

*Food intolerances consult our staff

VAT included

RICE DISHES

Min. 2 pers / Price per pers.

100% VEGETABLE PAELLA	21,00
MIXED PAELLA with chicken and seafood	26,00
BLACK RICE with red prawns and monkfish	27,00
CREAMY RICE WITH FRESH CRAB, cuttlefish and red prawn	23,50
DRY RICE with duck confit and wild mushrooms	26,00
PAELLA WITH FISH AND SEAFOOD	28,00
FIDEUÁ (NOODLE PAELLA) with fish and seafood	28,00
"A BANDA" RICE WITH LOBSTER	32,00

CHARCOAL-GRILLED MEATS

Served with potatoes and vegetables	
"180" BURGER with truffle mayonnaise, caramelized onion, cheddar cheese and brioche bread	18,50
ROASTED PEASANT CHICKEN THIGH with our chimichurry	19,50
IBERIAN PORK SWEETMEAT over potato cream	19,00
GRILLED IBERIAN "PLUMA" (pork steak)	27,00
GRILLED BEEF RIB EYE STEAK	33,00
GRILLED FILLET STEAK	33,00
BONE-IN RIBEYE OF AGED "SELECTION" BEEF (minimum 30 days)	Price per kilo 68,00
ROAST SHOULDER OF LAMB in its juice	23,00
OUR CRISPY SUCKLING PIG CONFIT at low temperature	35,00

FISH AND SEAFOOD

BAKED CROAKER with sauted and homemade potatoes	27,00
ROASTED OCTOPUS WITH BLACK GARLIC AIOLI, potato cream and paprika	26,50
OVEN-BAKED confit cod with roasted pumpkin	29,00
FISH OF THE DAY	Market price
- Baked	
- Mixed grill of fish and seafood	
- "Bullit de peix" (boiled fish stew) with alioli and "a banda" rice (by order)	
PAPARDELLE PASTA with seafood sauce, lime and black truffle	24,00

DESSERTS

LEMON SORBET with red fruit coulis	8,00
OUR NUTELLA CRÊPES	9,00
CHEESECAKE with Lotus cookie cream	9,00
CRUNCHY PISTACHIO MILLEFEUILLE	9,00
WARM CREAMY CHOCOLATE CAKE	9,00
"TORRIJA" OF CARAMELIZED BRIOCHE	10,00
BAILEYS TIRAMISU	9,00