INFINITY
POOL BAR



FIRST BITES

IBERIAN HAM 42
Hand cut Iberian ham

SYRIAN RED PEPPER MUHAMMARA 20
The best option for dipping: crudités, pita bread, parsley, walnuts, honey [G, N]

IBIZA TOMATO 26
Avocado, tomato, pistachio [N]
Add burrata [D] *9*

ROASTED BEETROOT 25
Homemade baba ganoush, paprika, dill [SE]

ROASTED ZUCCHINI 25
Tomato, anchovies, and hazelnuts [F, N]

MEDITERRANEAN MUSSELS 26
In passion fruit escabeche, with fries and coconut [CR, F, MO]

CRISPY POTATO MILLE-FEUILLE 38
Crème fraîche, caviar, chives [D, N, F]

THAI NOODLE SALAD 26
Noodles, edamame, mango, cilantro and slightly spicy cashew [SY, N]

CRISPY CORN TOAST WITH BALFEGÓ TUNA (2 PCS) 30
Avocado, jalapeño, and pickled onions [F, SD]

7PINES CAESAR SALAD 22
Lettuce hearts, 24-month-old Parmesan, bacon, croutons and anchovy sauce [F, G, D, E]
Add chicken *9*
Add lobster [CR] *32*
Add prawns [CR] *14*

VEGETABLE GYOZAS 28
Chili oil, garlic, Montilla-Moriles wine, peanuts [SS, G, SY, N, SD]

TRADITIONAL GAZPACHO 18
Made with organic vegetables and extra virgin olive oil

WILD CROAKER TARTARE 28
Adobo sauce, ikura with sake [F, SD]

POKE BOWL 19
Sushi rice, avocado,wakame salad and mango [SY, SE]
Add salmon [F] *14*
Add tuna [F] *18*
Add tofu [SY] *7*

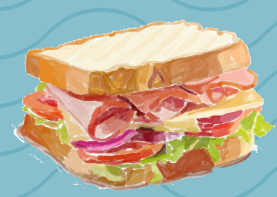
CHILI ROCK SHRIMP 32
Prawns, chipotle cream and tobiko roe [G, CR, SD]

CROAKER CEVICHE 28
Totopos, tiger's milk, crispy corn, red onion, and sweet potato [F, N, D, C]

TUNA TATAKI 35
With Japanese chimichurri, pickled daikon, and wakame [G, F, SE]

BEEF TENDERLOIN TACO 34
Slightly spicy, red onion, coriander, avocado "pico de gallo" and lime [N]





MAIN HITS

IBERIAN KATSU SANDO 28
Juicy pork loin, panko, siracha, kimchi [G, E, MU, SY]

CAPRESE RAVIOLI 30
Served with cherry tomatoes, sage butter, and arugula [G, D]

RIGATONI WITH TOMATO 28
With burrata, basil, and black olives [G, D]

KOREAN BIBIMBAP 28
Rice, egg, homemade kimchi, bean sprouts, shiitake, edamames [N, SY, G, E, SD, F]

Add prawns [CR] *14*
Add crispy chicken *9*
Add katsu-sando [G] 14

INFINITY CLUB 30
Toasted bun with egg, bacon, free-range chicken, lettuce, turkey, and fresh tomato [G, E, SD, MU, D]

7PINES BURGER 30
100% Wagyu beef, crispy lettuce, onion, fresh tomato, cheese, mustard cream, brioche bun [G, D, E, MU, SD]

VEGGIE BURGER 28
Veggie burger, spicy mayo, avocado lettuce, fresh tomato [G, SE, SY, D, E]

CROAKER LOIN 34
With Catalan-style spinach, raisins, and pine nuts [F, N, D]

CHICKEN BREAST 29
With romesco, asparagus, and roasted Ibiza-style baby potatoes with herbs [SD, G, D, N]

BEEF TENDERLOIN 44
With creamy potato purée and sautéed vegetables [D, SD]

LOBSTER ROLL 48
Lobster, celery, coral mayonnaise, crispy onions [CR, D, SD]

GRILLED LOBSTER 78
With garlic and parsley butter, sherry, and cherry tomatoes [CR, D, SD]

PIZZA LOVERS



MARGHERITA 21
Tomato sauce and mozzarella [G, D]

PANCETTA 25
Tomato sauce, mozzarella and Italian Pancetta [G, D]

DIAVOLA 23
Tomato sauce, mozzarella and pepperoni [G, D]

BURRATA & TRUFFLE 35
Tomato sauce, mozzarella, burrata, Italian pancetta, truffle [G, D]

BRESAOLA 29
Tomato sauce, mozzarella, bresaola, cherrys and mushrooms [G, D]

ADDITIONAL INGREDIENTS 4
Fresh tomato, mozzarella, extra cheese, red onion, Iberian ham, Scottish smoked salmon, pepperoni, chicken, olives and anchovies [N, SY, G, E, SD, F, C, D]

LITTLE WONDERS

SIGNATURE FRENCH FRIES 14
Truffle and Parmesan fries [D, G]

RICE WITH FURIKAKE 11
White rice with furikake [F]

SEASONAL MIXED SALAD [MU] 10

SEASONAL VEGETABLES 12
Steamed vegetables seasoned with olive oil

BREAD SELECTION [G] **6** PER PERSON

"PAN TUMACA" 8
Toasted bread with grated tomato and olive oil [G]

SUSHI

SERVED FROM 12:00 PM TO 7:00 PM



OUR SUSHI IS HANDCRAFTED USING THE FRESHEST, HIGHEST-QUALITY INGREDIENTS.
EACH PIECE IS MADE TO ORDER TO ENSURE OPTIMAL FRESHNESS AND FLAVOR.
PREPARATION MAY TAKE UP TO 45 MINUTES.

MORIAWASE

Assorted Sushi

NIGIRI SELECTION — 10 UNITS — 34
Seabass, hamachi, tuna salmon, avocado F, SY, SE

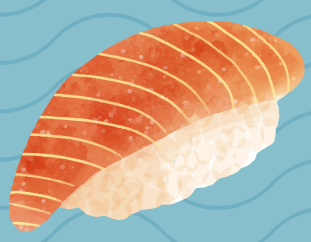
CREATIVE NIGIRI SELECTION — 10 UNITS — 38
Chef's daily specials F, SY, SE, G

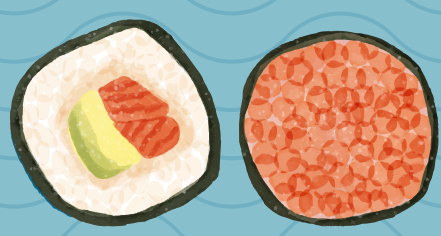
SASHIMI MORIAWASE — 16 UNITS — 46
Selection of four fresh fish of the day F, SY, SE

Combos to share

MAKIMONO MORIAWASE — 16 UNITS — 46
8 Uramaki, 4 Hosomaki, 4 Futomaki F, CR, SY, SE, G

SUSHI SASHIMI MAKI MORIAWASE — 32 UNITS — 89
16 Maki, 8 Nigiri, 8 Sashimi F, CR, SY, SE, G





MAKI ROLLS

CRISPY URAMAKI — 8 UNITS — 24
Crunchy onions, avocado, cucumber, sesame SE, SY, SD, G

VEGETARIAN URAMAKI — 8 UNITS — 22
Asparagus, eggplant, miso, sesame. SE, SY, SD

SALMON URAMAKI — 8 UNITS — 28
Salmon, avocado F, SY, SE, SD

SPICY TUNA URAMAKI — 8 UNITS — 32
Tuna, avocado, cucumber F, SY, SE, SD, G

SPICY SALMON URAMAKI — 8 UNITS — 29
Salmon, avocado, cucumber F, SY, SE, SD, G

HAMACHI CEVICHE URAMAKI — 8 UNITS — 34
Avocado, tiger's milk, julienne onion, mango, sweet potato F, SY, SE, SD

PRAWN URAMAKI — 8 UNITS — 32
Prawn tempura, avocado, tobiko, cucumber CR, SY, SE, SD, G

WAGYU & FOIE URAMAKI — 8 UNITS — 42
Wagyu beef, homemade foie gras, avocado SY, SE, SD, G

CALIFORNIA ROLL URAMAKI — 8 UNITS — 34
King crab, avocado, furikake CR, SY, SE, SD

SOFT-SHELL CRAB FUTAMAKI — 6 UNITS — 36
Soft-shell crab tempura, tobiko, avocado, cucumber SY, CR, SE, SD,G

SWEET DREAMING

STICKY COCONUT RICE 2.0 — 16
Mango cream, coconut sauce, rice pudding with mango.

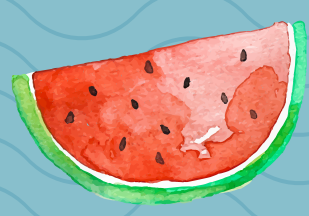
CARAMELIZED MILLEFEUILLE — 15
Orange cream, tonka bean namelaka D, E, G, N

CITRUS SUSPIRO — 16
Yuzu, Physalis, Cardamom

TOASTED EGG YOLK FLAN WITH IBIZAN HERBS CHANTILLY — 15
Creamy Caramel Flan with Ibizan Herbs Cream D, E

FRESH CUTTET FRUIT — 18
Choose one:
Watermelon, mango, kiwi, orange





FRESH SALAD FRUIT — 24
Seasonal sliced fruit

ICE CREAM AND SORBET Per scoop — 4
Ice cream – Tulankalum Chocolate, Crunchy Vanilla, Pistachio E, D, N
Sorbets – yuzu, raspberry
(Served with crumble) G

IKISAKI ICE-CREAM — 8
NELA ICE-CREAM — 8

PURE DESSERT — 135
A dessert beyond the plate.
Scan and discover the experience.

ALL RICES ARE LISTED IN EUROS

Nuts (N), Lupin (LU), Dairy (D), Eggs (E), Fish (F), Celery (C), Mustard (MU), Sulphur Dioxide (SD), Mollusks (ML), Sesame Seeds (SE), Crustacean (CR), Soya (SY), Gluten (G), Peanut (P). All prices are in Euros.
All raw fish and seafood have been frozen below -20 degrees for a minimum of 48 hours before consumption.