



Basilico bistrot

Ibiza

HOMEMADE ITALIAN COOKING · IBIZA'S OLD PORT

Fresh pasta, pesto, sauces and desserts, all homemade. Dishes and prices as of October 2026.

TO START

Burrata with cherry tomatoes and Genoese pesto · TRY THIS	19
Langoustine tartare with orange gazpacho	29
Tuna tartare with burrata and lime zest	25
Octopus salad with potato cream and Taggiasca olives	22
Beef carpaccio with Asian-style sauce, sesame and ginger	23
Caesar salad	18
<i>Lettuce, grilled chicken, croutons, Grana Padano shavings and pesto emulsion</i>	
Parma ham with figs and honey	22

PASTA AND RISOTTO

Spaghetti with tomato sauce, burrata and basil	18
Risotto with bisque and langoustine carpaccio	27
Gnocchi with fish ragù	20
Trofie with Genoese pesto · TRY THIS	19
Ravioli with walnut sauce · TRY THIS	20
Tagliatelle with Genoese beef ragù · TRY THIS	22
<i>Ragù slow-cooked for 7 hours</i>	

MAINS

Tuna fillet with sesame and balsamic vinegar emulsions	30
Fried baccalà (salt cod) with sweet potato cream and crispy onion	25
Beef tagliata with rocket and Grana Padano shavings	32
Grilled octopus with potato purée and pesto emulsion · TRY THIS	28

SIDES

Spinach	9
Mixed or green salad	8
Roast potatoes	8

HOMEMADE DESSERTS

Mille-feuille with limoncello Chantilly cream	11
Basil panna cotta with lime sauce · TRY THIS	9
Tiramisù	9

Allergies or intolerances? Tell us when you book or at the table.



BASILICO BISTROT

COCKTAILS

Aperol Spritz	Prosecco, Aperol, soda	10
Negroni	Gin, vermouth, Campari	12
Spicy Margarita	Tequila, Cointreau, lime	12
Basil Smash	Gin, basil, fresh lime	12
Mojito	Rum, lime, mint, soda	12

WINE BY THE GLASS

Sogas Mascaró Brut	Cava · Xarel·lo, Macabeu, Parellada	7
La Farra Prosecco Extra Dry	Glera	8
Gavi Girossa	Cortese 2024	8
Cascina Le Doti	Arneis 2023	8
Peramor	Rueda · Verdejo 2025	7
Pink, Alvio Pestarino	Rosé · Pinot Noir 2024	7
Aida	Montepulciano d'Abruzzo 2024	8
San Quirce Crianza	Tempranillo 2021	8
Neive Bordini	Barbaresco 2021	15
Copaboca Naxus	Rioja · Tempranillo 2024	7