

EIGHTH EDITION
Summer 2021



OCTAVA EDICIÓN
Verano 2021

Elements Ibiza

Cala de Benirrás



The ancient scriptures of India tell us that OHM infinity sound originated from a vibration. This universal sound caused a crack in infinity, creating SPACE. This space gave rise to movement and AIR, emerged.

Friction in the air created FIRE. To contain the fire came WATER. This water gave life and hence the space EARTH. Welcome to Benirrás.

Elements Ibiza presides over one of Ibiza's most iconic beaches, in the north of Ibiza, famous for spectacular sunsets. Designed with love and passion by Italian born, Ibiza resident Kiko Malcarne, the open plan space is a unique fusion of white washed surfaces, modern furnishing and decor created by recycled materials. Elements Ibiza offers a modern, ecological approach to the world of Beach Clubs.

The multi faced concept includes a mediterranean style restaurant, a lounge bar, a healthy juice bar, a boutique and a treatments and massage room.

Elements Ibiza Beach Clubs open Daily

April: From 11^{am} till 10^{pm}

May: From 9^{am} till 11^{pm}

June, July, August, September; From 9^{am} till 11^{pm}

October: From 10^{am} till 10^{pm}

Be The Change you Want to See in the World !

Menu



INTERACTIVO
INTERACTIVE

ENTRANTES STARTERS

ENSALADAS SALADS

PASTA

PESCADOS FISH

CARNE MEAT

GUARNICION SIDE DISH

MENU INFANTIL CHILD MENU

POSTRES CASEROS HOME MADE DESSERTS

COCKTAIL BAR

JUICE BAR



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— *the Chef* —

Hailing from Terracina a small village in the province of Latina, Italy, Elements Ibiza confirms Chef Mauro Di Mauro as our Head Chef.

Chef Mauro began his career at his family restaurant in Sabaudia, in the natural reserve of Parco del Circeo, under the guide of Chef Gianni Bardini a well known Chef in the region. Wondering in the natural beauty of parco del Circeo, Chef Mauro found his passion for sustainable fishing, in the crystal clear water of the tyrrhenean sea, and foraging wild mushrooms, asparagus, rocket salad and wild berries, deep in the circeo woods.

Chef Mauro's passion for learning is second to none, you can always find him at Cast Alimenti, the italian culinary school, sharing the stage with Walter Zanoni, Maurizio Santin, Stefano Cerveni but to name a few.

His dishes are well thought from the beginning to the end. Pasta is freshly made every day with biological eggs, flour, fresh water and lots of love. The fish is *freshly* caught in the waters surrounding Ibiza. Most fruits, vegetables and fresh herbs comes from our organic gardens.

Come try his fresh clean flavours in what we can only describe as our motto "from farm to fork".

ENTRANTES STARTERS

**Bruschetta de Tomate,
Albahaca y Focaccia con Ajo** 10 €
*Bruschetta with local Tomato and Basil, served
on homemade focaccia sprinkled on Garlic.*

**Mejillones de roca a la Marinera
esfumados en vino blanco, Tomate
Cherry y Albahaca** 16 €
*Fisherman Wild Mussels cooked in White wine,
Cherry Tomatoes and Basil.*

**Hummus de Garbanzos con Granada,
Pipas de Calabaza, Tiras de Pan
Tostado y Semilla de Sesamo** 15 €
*Homemade Hummus, Crusty focaccia,
Pomegranate and Pumpkin seeds.*

Parmigiana de Berenjena 18 €
*Eggplant Parmigiana, Tomato Sauce and
mozzarella cheese.*

**Burratina de Santa Anastasia con
Rúcula y Tomates secos** 18 €
*Burratina with Rocket Salad and Sun Dry
Tomatoes.*

Calamarcitos de playa rebozado en harina de semola acompañados con Salsa de Yogur, Lima y Polvo de Alcaparras 20 €

Cruncy Baby Squids fried in semola flour accompanied with Yoghurt, lime and Cappers powder.

Jamon Iberico de Bellota 90gr. 100% Etiqueta de Oro Pata Negra cortado a cuchillo con focaccia y pure de tomate 36 €

Bellota ham 90gr. 100% Gold tag Pata Negra served with tomatos pure and crusty bread.

Caviar Beluga 50g con Blinis 265 €

Beluga Kaviar 50g with Blinis.

Caviar Beluga 30g con Blinis 150 €

Beluga Kaviar 30g with Blinis.

Anchoas de Cantábrico de Santoña servido con Pan y Mantequilla 28 €

Cantabrico's Anchovies on bread and butter.

Tartar de Atún Yellowfin batido a cuchillo con nuestra vinagreta de anchoas y Alcaparras servida sobre salsa de Mango 28 €

Yellowfin Tuna Tartare marinated in Anchovies and Capers served with a Mango sauce.

ENSALADAS SALADS

Ensalada de Pollo / Chicken Salad 18 €

Selección de Lechugas, Tomate, Pollo Confitado, Pan Tostado, Almendras Tostadas, Apio, Vinagreta de Albahaca, Yogur y Almendras.
A selection of Lettuces, Tomatoes, Confit Chicken, Croutons, Tosted Almonds, Celery, Basil Vinaigrette, Yoghurt & Almonds.

Ensalada de Queso de Cabra / Goat Cheese Salad 18 €

Selección de Lechugas, Espárragos, Fresas, Coulis de Frutos Rojos, Queso de Cabra y Vinagreta Balsamico.
A Selection of Lettuces, Asparagus, Strawberries, Coulis of Red Berries, Goat Cheese and Balsamic Vinaigrette.

Ensalada de Quinoa y Garbanzos / Quinoa and Chickpeas Salad 18 €

Selecciones de Lechugas, Quínoa, Garbanzos, Aguacate, Tomate Seco y Nuestra Vinagreta Thai.
Selection of Lettuces, Quinoa, Chickpeas, Avocado, Sundried Tomatoe with our Thai Vinaigrette.

Ensalda Niçoise / Nicoise Salad 22 €

Selección de Lechugas, Atún a la Brasa, Patatas Ibicencas Confitadas, Pimientos

Asados, Judía Verde, Anchoas, Huevo Duro y Vinagreta de Niçoise.

Selection of Lettuces, Grilled Tuna, Confitéd Ibicencan Potatoes, Grilled Peppers, Green Beans, Anchovies, Soft Boiled Egg with Nicoise Vinaigrette.

Ensalada de Verduras y Feta 20 €

Selección de Lechugas con verdura de temporada, queso Feta, Vinagreta de Ajo negro, Fresa y Granada.

Vegeterian Salad, Lettuce selections, Feta cheese, Black Garlic dressing, Strawberry and Pomegranate.

PASTA

**Rigatoni Casero a la “Gricia”
(Guanciale de Cerdo) con crema de
queso Pecorino Romano y Trufa negra
de verano** 21 €

Homemade Rigatoni with Guanicale (Pork Cheek), Pecorino Romano Cheese cream and Truffle.

**Rigatoni Casero Amatriciana, Salsa de
Tomate, Guanciale y queso Pecorino
Romano** 19 €

Amatriciana style pasta with crispy pig cheek Pecorino Romano Cheese, and tomato sauce.

**Linguina Casera con Yema de Erizo
de Mar** 28 €

Homemade linguina with Sea Urchin eggs.

**Fettuccine Casero con Frutos de Mar
y Tomate Cherry** 27 €

Homemade Fettuccine with Squids, Mussels, Prawns and Cherry Tomatoes.

**Spaghetti “Chitarra” Casero
con Bogavante** 32 €

Homemade Spaghetti “Chitarra” with Baby Lobster.

PESCADOS FISH

Calamar al “Josper” con vinagreta de Limón, Romero, Vino blanco, Patatas Confitadas en Hierba aromatica 27 €

Grilled Squid roasted on “Josper” grill with Caramilized Potatos, Rosemary, Garlic vinaigrette and Herbs dressing.

Pulpo al “Josper” con Patatas Asada y verduras de temporada 27 €

Roasted Octopus on “Josper” with sesonal vegetables.

Lomo de Lubina sobre timbal de Quínoa y Verduras salteada 29 €

Seabass fillet on Quinoa, Vegetable Timbal and grilled vegetables.

“Tagliata” de Atún con Bouquet de Ensalada, Tomate Cherry, Crema de Anchoas y granos de pistacho 32 €

Sliced Yellowfin Tuna with Salad, Cherry Tomatoes drizzled with Pistacchio and Anchovy Dressing.

**Parrillada de Pescado Fresco del Día
servida con verdura y Patata confitada**

(Min 2 Personas)

p.p. 36 €

Mixed Grilled Fish of the Day. (min 2 people)

**Gambas Costa a La Brasa en Escama de
Sal con Vinagreta de Cítricos y Flores de
Lavanda**

38 €

*Grilled Costal Prawns on Grey Salt with Fresh
Lime Vinaigrette & Lavender Flowers.*

CARNES/MEAT

Nuestra Hamburguesa de Ternera, 200 g

23 €

Con selección de Lechugas, Tomates, Queso Edam, Cebolla Caramelizada, Salsa Elements y patatas cortada a mano.

Beef Burger 200g with a Selection of Lettuces, Tomatoes, Edam Cheese, Elements Sauce and hand cut chips.

Muslo de Pollo de Corral con Pimientos y Patatas Asadas

22 €

Free Range Boneless Chicken with Peppers and Baked Potatoes.

Filete de costilla Australiana 300 g Patatas Confitadas Ibicencas y Pimientos del Padrón

46 €

Australian Rib Eye steak 300 g cooked at your taste with ibizencan Confit Potatoes and Grilled Peppers Padron.

Solomillo Nacional 260 g con Ensalada de rucula, Tomate Cherry y Parmesano

32 €

National Fillet Steak 260gr. with Rucola salad, Cherry Tomatoes and Parmesan.

GUARNICION SIDE DISH

Verduras al Horno / Patatas Fritas 7 €
Baked Vegetables. French Fries.

Patatas al Horno – Ensalada Mixta 7 €
Oven Potatoes. Mixed Salad.

Pan Y Alioli p.p. 3 €
Bread and Alioli Sauce.

MENU' INFANTIL CHILD MENU

Deditos de Pollo Empanados 10 €
Breaded Chicken fingers.

Pasta blanca o con Tomate 10 €
White Pasta or with Tomato Sauce.

**Hamburguesa de Ternera
con Patatas Fritas** 10 €
Veal Hamburger with French Fries.

Pedir al camarero - ask the waiter

special dishes of the day

POSTRES CASEROS HOME MADE DESSERTS

**Coulant de Chocolate con Helado de
Mango Casero** 10 €

Chocolate Coulant with Homemade Mango Ice Cream.

**Tarta de Queso con Fresas y salsa de
Frutos Rojos** 10 €

Strawberry Cheesecake.

**Tarta Tatin de Manzana Elements con
Helado Casero de Vainilla** 10 €

*Elements Style Apple Tart Tatin with Homemade
Vanilla Ice Cream.*

Ensalada de Fruta Fresca Elements 10 €

Elements Fresh Fruit Salad.

Tiramisu Casero 10 €

Homemade Tiramisu.

**Helados Caseros (2 bolas) /
Homemade Ice Creams (2 scoops)** 8 €

Chocolate, Mango, Vanilla.

Cocktail

BAR

PIMMS COOLER 10 €

Gin Beefeater 24, Pimms No.1, Ginger Ale, Zumo de Limón, Limón, Naranja, Fresa, Pepino e Hirebabuena.

Beefeater 24 Gin, Pimms No.1, Ginger Ale, Lemon Juice, Lemon, Orange, Strawberry, Cucumber & Fresh Mint Leaves.

PASSION FRUIT & BASIL

CAIPIRINHA 12 €

Licor Passoa, Cachaça, Lima, Azúcar, Albahaca y Fruta de la Pasión.

Passoa Liquer, Cachaça, Lime, Sugar, Basil & Passion Fruit.

ESPRESSO MARTINI ELEMENTS 12 €

Espresso, Kahlua, Chivas 12 y Sirope de Vainilla.

Espresso, Kahlua Liquer, Chivas 12 & Vanilla Syrup.

MANGO MULE ELYX COPPER 12 €

Vodka Absolut Elyx, Cerveza de Jengibre, Lima y Mango Fresco.

Absolut Elyx Vodka, Ginger Beer, Lime & Fresh Mango.

APEROL SPRITZ 10 €

Aperol, Prosecco y Soda.

Aperol, Prosecco & Soda Water.

PORNOSTAR MARTINI 15 €

Vodka Absolut Vainilla, Gin Beefeater,

Licor Passoa, Zumo de Lima, Azúcar, Fruta de la Pasión y una copa de Prosecco.

Absolut Vanilla Vodka, Beefeater Gin, Passoa Liqueur, Lime Juice, Sugar, Passion Fruit & a glass of Prosecco.

SOUR'S 10 €

Lima Fresca, Azúcar, Licores y Sabores a elegir.

Sour mix, Liqueurs and Flavours to choose.

HUGO 10 €

Gin G-Vine, Licor Sant Germain,

Hierbabuena, Zumo de Limón y Prosecco.

G-Vine Gin, Sant Germain Liquer, Fresh Mint Leaves, Lemon Juice & Prosecco.

**STRAWBERRY AND COCONUT
DAIQUIRI** **14 €**

*Ron Havana 3, Licor Malibu, Zumo de Lima, Azúcar, Fresa y Pure de Coco.
Havana 3 Rum, Malibu Liquer, Lime Juice, Sugar, Strawberry & Coconut Puree.*

MONKEY COCKTAIL **12 €**

*Gin Monkey 47, Cerveza de Jengibre, Lima, Azúcar Moreno, Pomelo y Albahaca.
Monkey 47 Gin, Ginger Beer, Lime, Brown Sugar, Grapefruit & Basil.*

NEGRONI SBAGLIATO **12 €**

Vermouth Rosso del Professore, Campari, Prosecco.

MY SEXY MEZCAL **14 €**

Lime Passion fruit, Passoa ,triplesec, Mezcal.

MANGO CHILLY MOJITO **12 €**

Lime Chilly, fresh Mango, Rum Avana 3, Soda.

SWEET GINGER SYMPHONY 12 €
*Sinphony Red fruits, Ginger, Basil
Beefeater pink, Ginger ale.*

GINGER SNAP 12 €
*Strawberry Ginger, Basil, Vodka triple sec
Ginger beer.*

ORANGE BLOSSOM 12 €
*Orange, Cointreau, Ginger, Vanilla,
Beefeater 24.*

**NO ALCOHÓLIC
NON-ALCOHOLIC**

FIVE FRUITS 9 €
Frutas del día. Fruits of the day.

VIRGIN MOJITO 9 €
*Hierbabuena, Lima y Azúcar Blanco.
Fresh Mint Leaves, Lime and White Sugar.*

DROP FROM MADAGASCAR 9 €
Piña, Vanilla Almendra and Grenadine.



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Juice Bar Menu

Juices, Zumos, Smoothies

Simple Juice 6,5€

MANZANA - NARANJA – SANDIA
APPLE - ORANGE - WATERMELON

Special Drinks 7,5€

FRAPPUCCINO
LIMÓNADA

Lemonade

Juice 8,5€

TROPICAL HEAVEN

Aloe Vera, Pepino, Pina, Melon, Apio, Chiarella.

*Aloe Vera, Cucumber, Pineapple, Melon, Celery,
Chlorella.*

NATURE SQUEEZE

*Manzanai Zanahoria, Apio, Jengibre, Nuez Moscada,
Cardamomo. Appie, Carrot, Celery, Gmger, Nutmeg,
Cardamom.*

PINEAPPLE SUNSET

*Pina, Manzana, Lima, Apio, Ginseng. / Pineapple,
Appie, Lime, Celery, Ginseng.*

MELONBERRY

Sandia, Fresa, Lima, Menta.

Watermelon, Strawberry, Lime, Mint.

GIN-GER TONIC

Agua con Gas, Jengibre, Limón, Lemongrass, Vinagre de Manzana. / Sparkling Water, Ginger, Lemon, Lemongrass, Apple Cider Vinegar.

Smoothies 8,5€

PINK BREEZE

Plátano, Fresa. / Banana, Strawberry.

BIG BANG

Mango, Manzana, Pina, Fresa.

Mango, Apple, Pineapple, Strawberry.

FOREVER ISLAND

Fresa, Naranja, Mango Jengibre.

Mango, Strawberry, Orange, Ginger.

MANGO MADNESS

Mango, Leche de Coco, Datiles, Anacardos.

Mango, Coconut Milk, Cashews, Dates.

BE STRONG

Plátano, Cacao Puro, Arandanos, Leche de Coco, Agave.

Banana, Blueberries Cacao, Coconut Milk, Agave.

Superfood Smoothies 12 €

MUSCLE BLASTER

Plátano, Datiles, Maca, Proteina de Canamo, Gotas de Vainilla, Leche de Almendras, Bayas de Goji. Banana, Dates, Maca, Hemp Protein, Vanilla Drops, Almond Milk, Goji Berries.

GREEN POWER

*Espinaca, Manzana, Plátano, Mango, Espirulina.
Spinach, Apple, Banana, Mango, Spirulina.*

BLUE LAGOON

*Plátano, Arandanos, Aceite de Coca, Agave, Leché de
Almendras, Astragalo. / Banana, Blueberries, Coconut
Oil, Agave, Almond Milk, Astragalus.*

SWEET FEELING

*Plátano, Cacao en Polvo, Datiles, Maca! Agave, Leche
de Almendras. / Banana, Cacao, Dates, Agave, Maca,
Almond Milk.*

SWEET MOMENT

*Plátano, Fresa, Agave, Leche de Almendras, Bayas de
Goji, Granala. / Banana, Strawberry, Agave, Almond
Milk, Goji Berries, Granala.*

GET UP&GO

*Mango, Plátano, Datiles, Miel, Leche de Almendras,
Bayas de Goji, Canela. / Mango, Banana, Dates, Honey,
Almond Milk, Goji Berries, Cinnamon.*

HIPSTER

*Acai, Plátano, Frutos Rojos, Manzana.
Acai, Banana, Red Fruits, Apple.*

Sangria 26 € Tinto / Blanca / Rosè. Wine: Red / White / Rosè

Sangria Cava 32€ Sparkling Wine

*Se puede obtener la información
sobre alergenicos preguntando al personal.*

To obtain information regarding allergens, please ask our staff