



EVENING MENU

NIBBLE WHILE YOU WAIT

CLASSIC 6

IBIZAN OLIVES, GRISSINI, OLIVE OIL AND BALSAMIC

LOVER'S DELIGHT 11

A HEART-SHAPED, STONE-BAKED PIZZA WITH BLACK TRUFFLE, PORTOBELLO MUSHROOMS, PARMESAN CREAM AND FONTINA CHEESE

OH, GO ON THEN 5PP

BREAD AND AIOLI

STARTERS

HORNY 'N' CORNY 12

ZESTY CHIPOTLE-SPICED CORN RIBS, ADORNED WITH CRISPY PARMESAN FLAKES AND FRESH CHILLIS FOR A FLAVOURFUL KICK

PINK PORN COCKTAIL 18

BUTTERFLY KING PRAWNS ENRICHED WITH GREY GOOSE VODKA, WOO WOO PINK SAUCE, AND SERVED WITH CRISPY GEM LETTUCE

TIP TOE TAYLOR 17

MONGOLIAN CRISPY CHILLI BEEF WITH PEPPERS, SPRING ONIONS, GINGER AND SESAME SEEDS

SAY CHEESE 14

DECONSTRUCTED, FRIED BRIE TRIANGLES MADE USING A HOMEMADE SECRET RECIPE AND SERVED WITH UNCLE KONRAD'S CHILLI JAM

EAT TO THE 'BEET' 12

BAKED BEETROOT WITH GOAT'S CHEESE FOAM, JULIENNE-CUT APPLE AND CRUSHED WALNUTS, SERVED WITH A BALSAMIC DRESSING

PANKO PRAWNS 16

CRISPY, FRIED KING PRAWNS SERVED WITH JAPANESE WASABI MAYO AND GRILLED LEMON

CHAR-GRILLED KOFTA DELIGHT 18

LIGHTLY SPICED GRILLED LAMB SERVED ON A FLATBREAD WITH MINT YOGHURT, POMEGRANATE AND TABBOULEH

GANG BANG CAULIFLOWER 13

DEEP-FRIED CAULIFLOWER DUSTED WITH SPICE AND SERVED WITH A VEGAN, BURNT ONION SOUBISE MAYO

PLEASE ASK YOUR WAITER FOR OUR ALLERGENS MENU

Don't forget to tag Wi-Ki-Woo in your photos



@wikiwoo_ibiza



@wikiwooibiza



EVENING MENU

MAINS

JOHNNY BE GOOD 32

FLAMED AND GRILLED SIRLOIN STEAK WITH HENNESSY PEPPERCORN SAUCE,
SERVED WITH YOUR CHOICE OF ANY TWO SIDES

PINKY WINKY

PINK THAI CURRY, SERVED WITH JASMINE RICE AND PAIRED WITH YOUR CHOICE OF
TOFU 24 • CHICKEN 24 • PRAWNS 26

BUN IN THE OVEN 22

TWO SMASHED BEEF PATTIES, MELTED MATURE CHEDDAR CHEESE, GHERKINS
AND MUSTARD MAYO ON A SOFT BRIOCHE BUN, SERVED WITH FRIES

PATRICIA THE GREAT

SUPREME CAESAR SALAD ROMAINE LETTUCE, BACON, PARMESAN SHAVINGS,
GIANT CROUTONS, PINK CAESAR DRESSING AND YOUR CHOICE OF:
CHICKEN 18 • KING PRAWNS 22 • TOFU 20

JUICY LUCI 24

PRETTY-IN-PINK RISOTTO MADE WITH WHITE WINE, BEETROOT, GOAT'S CHEESE FOAM,
SERVED WITH A PARMESAN CRISP AND A BLACK TUILE

TRU CLASSIC 26

ROAST CHICKEN SERVED WITH CREAMY MASH, SEASONAL VEGETABLES AND CREAMED
CHICKEN JUS SPLIT WITH HULK OIL

SEABASS SYMPHONY 28

PANKO SEABASS AND WOO WOO MASH DRESSED WITH CHARCOAL LEMON MAYO AND
SERVED WITH A SWEET AND SPICY PRAWN BISQUE EMULSION

GIGI HADID'S VIRAL VODKA PASTA 20

SPAGHETTI PASTA, CREAMY, TOMATO-BASED SAUCE INFUSED WITH CHORIZO,
CARAMELISED ONIONS AND GREY GOOSE VODKA

THE WI-GG-LY SALMON 28

GRILLED SALMON, CRUSHED BABY POTATOES, CARROTS AND GREEN PEAS,
SERVED WITH A LEMON BEURRE BLANC SAUCE

GRAPEFRUIT SALAD TOSS 18

COMPRESSED FENNEL AND MACERATED GRAPEFRUIT SALAD TOSSED WITH FRISÉE LETTUCE,
TORCHED AVOCADO AND PINK WOO WOO ONIONS,
TOPPED WITH A SWEET AND SPICY SOY CITRUS DRESSING

SIDES

GRILLED ASPARAGUS 8

DRIZZLED WITH OLIVE OIL AND PARMESAN

SAUTÉED SEASONAL GREENS 8

CHUNKY TRIPLE COOKED CHIPS 7

TRUFFLE MASH 9

TRUFFLE AND PARMESAN FRIES 8

CREAMY MASH 7

FRIES 6

PLEASE ASK YOUR WAITER FOR OUR ALLERGENS MENU

Don't forget to tag Wi-Ki-Woo in your photos



@wikiwoo_ibiza



@wikiwooibiza