



*M*anny O. started on a quest to take dining and entertainment to the next level, the dream of a total lifestyle dining experience. Ibiza Beach Club embodying Lifestyle Dining + Unrivalled Entertainment came to life one late December evening in 2011. Upon Manny O.'s invitation, Paco Beltran, a show and record producer originally from Mallorca, Spain, came to the Philippines with no ideas and no expectations. Up until when Manny O.'s vision resonated with him, he immediately embraced it and was on board 100%. Such it was, an electrifying night of inspiration and powerful ideas that only a year later, the very first and the original Ibiza Beach Club in Mactan, Cebu came to be. Four years on and a registered trademark, Ibiza Beach Club is bringing its flagship to Manila's hottest business and lifestyle district as its first franchise.

Ibiza Beach Club emulates the vibe of Eivissa - that you could have the best of both worlds in dining and entertainment. Where one could be barefoot yet elegant, loose yet refined. Housing what's known to be the best sound system from D & B Audiotechnik Germany to better highlight the 20-member Ibiza Beach Club Show Team. Bespoke entertainment productions provided by the IBC Performing Arts Academy, where the magic is conceived and executed by aspiring talents with background in theater and the performing arts. As the Ibiza Beach Club brand gains traction with franchises globally, the Academy will train and groom talent purely for the brand.

At Ibiza Beach Club, we advocate living life well. In essence, our attention to detail and time spent putting together elements worthy of the vision that is Ibiza Beach Club is for you to feel that you are enveloped in undeniable quality. The cutlery is tailor-made to the brand - logo is laser-etched on sandblast satin finish by Sola of Switzerland, a company that began producing silverware 150 years ago, in 1866. In the First Class dining section, stunning gunmetal black cutlery is in place, applied by a technology known as vacuum deposition method. Bespoke tableware etched with the Ibiza Beach Club logo also commissioned from Sola. As you bite into any of the items from our 15-course Balearic-inspired Signature Grill, the unprecedented amount of juice oozing out of every morsel would not be possible without the grill from Scheer Brazil, the leading producer of the world's best grills for over 20 years. Guest Service Officers are in Cary Santiago, Service Attendants' uniforms are designed by fashion's powerhouse as well; made more meaningful because of his deep and personal love of the Ibiza Beach Club brand.

The vision that is Ibiza Beach Club was completely embodied and distilled by the country's premier designers - Manny Samson, Ivy and Cynthia Almario and Fred Valdes - inimitable creative minds who forged the brand's unmistakable visual DNA from the vision of Manny O.

Living life well on the flesh and in the soul.

www.mannyogroup.com
www.ibizabeachclub.global



set tapas

PHP 2,880 for Two

SOUP

Tomato Bouillabaisse with Basil Soup

Little neck clams, mussels, saffron and fennel

salad

Marinated Mushrooms

Wild mushrooms, lettuce, feta cheese, salsa verde

tapas

Grilled Lamb Skewers

*Lamb marinated in lemon and cumin,
topped with mint and feta*

Garlic Shrimp

Shrimp, garlic, olive oil, parsley, butter

Italian Meatballs

Beef meatballs, tomato sauce, feta cheese

Jàmon Serrano Bruschetta

*Serrano ham, Manchego, roasted red pepper,
baguette con pan tomate*

Truffled Fries

Crispy potatoes, spicy tomato dip, roasted garlic aioli

Mussels Marinière

White wine, garlic, butter, fresh parsley, onion, thyme

Prices are in Philippine Peso inclusive of VAT, subject to 10% service charge and applicable government taxes.



signature 15-course balearic grill

The Ibiza Beach Club's very own Balearic-inspired, Signature 15-course grill. Begins with a choice of a Caesar Salad or the Salad Bar. Every dish cooked and served when you want it, as much as you can have of it.

Php 2,500 per Person
Php 600 add-on for unlimited serving of
Award-Winning red & white Manny O. Wines

salad bar or caesar salad

seafood

Rock Lobster [Seasonal] or Salmon
Jumbo Prawns
Calamari
Catch of the Day [Fish]

meat

Filet Mignon [U.S. Angus]
Ribeye [U.S. Angus]
Beef Ribs
Lamb Chops [New Zealand]
Leg Of Lamb
Chicken Thigh
Pork Belly
Baby Back Ribs
Ostrich

sweet ending

Queen Pineapple
Roasted with cinnamon sugar, served with honey, fresh yogurt, crushed nuts

Prices are in Philippine Peso inclusive of VAT, subject to 10% service charge and applicable government taxes.



a la carte

starters

Caesar Salad <i>Romaine lettuce tossed in garlic-anchovy dressing, topped with Parmesan and bacon bits</i>	420.00
Wagyu Goulash Soup	480.00
Wagyu Shioyaki Sushi <i>Four pieces</i>	1,070.00
Sautéed Garlic Shrimp	470.00
Sesame-seared Tuna <i>With wasabi aioli and soy sauce</i>	420.00
Mussels Marinière <i>White wine, onion, garlic, parsley and butter</i>	400.00

Prices are in Philippine Peso inclusive of VAT, subject to 10% service charge and applicable government taxes.



a la carte

mains

Paella Eivissa [Allow 30-45 minutes]	750.00
Spaghetti Carbonara - IBC Original <i>Toasted Pancetta, Parmigiano Reggiano Wafer, No Cream</i>	670.00
Seafood Marinara <i>Spaghetti and seafood of the day tossed in tomato sauce, olives and basil</i>	870.00
Pork Baby Back Ribs <i>Tender pork ribs coated in our smooth homemade tropical fruit BBQ sauce</i>	780.00
Ostrich Steak <i>Served with a thyme merlot reduction</i>	960.00
250g Manny O. Signature Wagyu Burger <i>Served in a ciabatta bun, lettuce, onion, fried egg</i>	1,520.00
250g U.S. Angus Super Burger <i>Served in a brioche bun, lettuce, tomato, pickle, caramelized onion</i>	650.00
250g Snake River Farms Wagyu Ribeye Steak <i>Seasoned with Himalayan Rock Salt</i>	3,880.00
300g Australian Ribeye Steak <i>Corn fed, all natural, hormone and antibiotic free</i>	3,200.00
Premium Tomahawk [30-45 mins preparation] <i>Australian grass fed cote de boeuf, approximate weight 1200g, Serves three to four</i>	7,700.00

Prices are in Philippine Peso inclusive of VAT, subject to 10% service charge and applicable government taxes.



tapas

soup

Tomato Bouillabaisse with Basil Soup 420.00
Little neck clams, mussels, saffron and fennel

salad

Marinated Mushrooms 420.00
Wild mushrooms, lettuce, feta cheese, salsa verde

Grilled Beetroot Salad 420.00
Greens, pistachios, oranges, Valdeon blue cheese, parsley vinaigrette

Ibiza Beach Club Garden Greens 420.00
Grilled pumpkin, mesclun greens, candied walnuts, balsamic vinaigrette

bruschetta

Chorizo and Eggs 360.00
Fried quail eggs, chorizo, truffled baguette toast

Jamón Serrano 420.00
Serrano ham, Manchego, roasted red pepper, baguette con pan tomate

Prices are in Philippine Peso inclusive of VAT, subject to 10% service charge and applicable government taxes.



tapas

cured meats & cheese

Fine Spanish Jamón	Price Upon Request <i>(per 100g)</i>
Sopressa Salami [Italy] <i>Italian aged salami, pork and spices, typical of Veneto</i>	580.00
Cheese Plate <i>5 choice cheeses, dried fruits, sundried tomato, homemade jam, nuts, bread selection</i>	1,500.00

mediterranean & asian inspired tapas

Mediterranean Foie Gras <i>Roasted figs, fresh greens, balsamic reduction</i>	650.00
Grilled Lamb Skewers <i>Lamb marinated in lemon and cumin, topped with mint and feta</i>	620.00
Truffled Fries <i>Crispy potatoes, spicy tomato dip, roasted garlic aioli</i>	360.00
Grilled Squid <i>Seared squid, balsamic reduction, tomato confit, crispy basil</i>	420.00
Italian Meatballs <i>Beef meatballs, tomato sauce, feta cheese</i>	460.00
Orange Margarita Spring Rolls <i>Grand Marnier Margarita dip</i>	420.00
Spikey Shau-Mai <i>Served with rice wine vinegar</i>	420.00

Prices are in Philippine Peso inclusive of VAT, subject to 10% service charge and applicable government taxes.



dessert

Mango Cheesecake <i>Everybody's Favorite!</i>	320.00
Crema Catalana	360.00
Chocolate Hazelnut Dome	420.00
Churros con Tsokolate	320.00
Roasted Queen Piña - Our Original <i>Roasted with cinnamon sugar, served with honey, fresh yogurt, crushed nuts</i>	320.00
Mövenpick Ice Cream [per scoop]	350.00

Prices are in Philippine Peso inclusive of VAT, subject to 10% service charge and applicable government taxes.