



TALAMANCA
BEACH





ABOUT SHU

BOUTIQUE

BEACH RESTAURANT MENÙ

BOCADILLOS Y FOCACCIAS

SUSHI BAR

SOFT DRINKS Y CAFÉ

SANGRIAS

ZUMOS Y BATIDOS

COCKTAILS



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Shu Ibiza Beach Club es un restaurante mediterráneo, con cocina de inspiración italiana y club de sushi. Está ubicado frente al mar en la hermosa playa de Talamanca, a pocos kilómetros de la ciudad de Ibiza. Su diseño fusión está en perfecta armonía con la naturaleza, el mar y el espíritu de la isla. Ofrecemos servicio de restaurante en la playa, bar de cócteles y zumos de frutas y boutique en el interior. Abierto día y noche, incluso durante la temporada de invierno con horarios reducidos.



Shu Ibiza Beach Club is a Mediterranean restaurant, with Italian-inspired cuisine and a sushi club. Located by the sea on the beautiful Talamanca beach, just a few kilometers from the city of Ibiza. Its fusion design is extremely in tune with nature, the sea, and the spirit of the island. We provide beach service, cocktails, and a juice bar, and inside there is a Boutique. Open day and night, even during the winter season with reduced hours.

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Entrantes

OSTRAS 
Oysters

9€/UD

**FRITURA DE CALAMARES
CON MAYONESA AL WASABI**   
Fried squid with wasabi mayonnaise

32€

TARTAR DE SALMÓN  
Salmon tartare with tobiko, ikura, mango and avocado

34€

**ANCHOAS DEL MAR CANTÁBRICO
CON PAN DE CRISTAL Y MANTEQUILLA**  
Cantabrian anchovies with cristal bread and butter

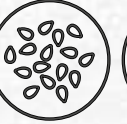
38€

**CARPACCIO DE TERNERA
CON CREMA DE QUESO Y TOMATES SECOS** 
Beef carpaccio with cream cheese and sun-dried tomatoes

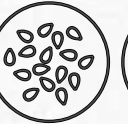
35€

JAMÓN DE BELLOTA Y PAN CON TOMATE 
Bellota ham with bread and crushed tomatoes

50€

**BURRATA CON TOMATES, PESTO DE ALBAHACA Y
TARALLO NAPOLITANO**    
Burrata with tomatoes, basil pesto and neapolitan tarallo

32€

**HUMMUS CON SPAGHETTI DE VERDURAS
Y PAN PITA**    
Hummus served with veggie spaghetti and pita bread

21€



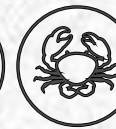
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Pasta

SPAGHETTI SHU CON TOMATES DATTERINO,
CHIPS DE QUESO PARMESANO

Y PESTO DE ALBAHACA    32€
Spaghetti Shu with cherry tomatoes, parmesan flakes and basil pesto

TAGLIATELLE AL RAGÙ  34€
Tagliatelle with Bolognese sauce

PACCHERI AL RAGU DE MAR     36€
Paccheri with seafood ragù, clams, mussels, squid and octopus, finished with cherry tomatoes and fresh parsley

FUSILLONE MEJILLONES, TOMATE AMARILLO,
PIMIENTOS DE PADRON, PAN FRITO
Y ESPUMA DE PATATA     40€
Fusillone with mussels, yellow tomatoes, green peppers, fried bread and potato foam



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Pescado

FILETE DE LUBINA AL JOSPER CON GUARNICIÓN DE ENSALADA Y PATATAS     **44€**
Josper-Grilled Sea Bass Fillet served with Salad and Potatoes

PULPO AL JOSPER CON GUARNICIÓN DE ENSALADA Y PATATAS     **44€**
Josper-grilled octopus served with salad and potatoes

Brasa

MUSLO DE POLLO PAYÉS CON PATATAS Y SALSA JAPPO    **39€**
Local chicken thigh served with potatoes and Jappo sauce

HAMBURGUESA DE WAGYU AL JOSPER CON PATATAS FRITAS     **37€**
Josper-grilled Wagyu burger served with potatoes



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Ensaladas

ENSALADA DE QUESO DE CABRA, MEZCLUM, AGUACATE, NUECES TOSTADAS Y VINAGRETA DE CÍTRICOS Y MIEL     28€

Goat cheese salad with mixed greens, avocado, toasted walnuts, and a citrus and honey vinaigrette

ENSALADA DE TOMATES VARIADOS CON GAMBAS Y AGUACATE  37€

Mixed tomato salad with prawns and avocado

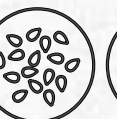
ENSALADA CÉSAR    30€

Chicken salad with Parmesan cheese, croutons, bacon, anchovies and Caesar dressing

ENSALADA DE ATÚN, PIMIENTA VERDE, HUEVOS, ANCHOAS Y CEBOLLA   30€

Tuna salad with green peppers, eggs, anchovies and onions

Bocadillos 33 €

PAN CRISTAL, SALMÓN MARINADO, ESPINACAS BABY, SEMILLAS DE SESAMO, MASCARPONE CÍTRICO Y CEBOLLETA    

Cristal bread with marinated salmon, baby spinach, sesame seeds, citrus mascarpone and spring onions

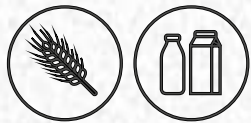
BOCADILLO DE CALAMARES A LA ROMANA, ALIOLI Y LIMON   

Fried calamari sandwich with aioli and lemon



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BOCADILLO DE PALETA IBÉRICA Y QUESO MANCHEGO



Sandwich with Ibérico ham and Manchego cheese

Focaccias 35€

PROSCIUTTO DE PARMA, MOZZARELLA DE BUFALA, RUCULA Y TOMATES SECOS



Parma ham, buffalo mozzarella, rocket salad and dried tomatoes

MORTADELLA, BURRATA, TOMATES Y PISTACHO



Mortadella, burrata, tomatoes and pistachio

MOZZARELLA DE BUFALA, ESPINACAS FRESCAS, TOMATES Y PESTO DE ALBAHACA



Buffalo mozzarella, fresh spinach, tomatoes and basil pesto

Tramezzini 28€

ATUN , ENSALADA, MAYONESA Y HUEVO



Tuna, iceberg salas, mayonnaise, hard boild eggs

CALIFORNIA STYLE



Surimu spicy, mayonnaise, avocado, y rocket salad

JAMON DE PARMA, RUCULA Y MOZZARELLA



Parma ham, rocket salad and mozzarella cheese

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Guarniciones

PATATAS FRITAS  12€
French fries

ESPINACAS SALTEADAS 16€
Sautéed spinach

**PIMIENTOS DEL PADRÓN
CON PATATAS NOVELLAS**  16€
Green peppers with novel potatoes

PARRILLADA MIXTA DE VERDURAS 19€
Mix grilled vegetables

ENSALADA MIXTA 16€
Mixed salad

Menú infantil

PASTA INFANTIL (MANTEQUILLA O TOMATE)  16€
Kids pasta (butter or tomato sauce)

PASTA BOLOÑESA  20€
Bolognese pasta

HAMBURGUESA CON PATATAS FRITAS  20€
Hamburger with french fries

**CHICKEN NUGGETS
CON PATATAS FRITAS**  20€
Chicken nuggets with french fries



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Postres

MOCHI JAPONES



15€

Choose: coco, pistachio, mango, chocolate, passion fruit

TARTA DE QUESO

CON COULIS DE FRUTOS ROJOS



17€

Basque style cheesecake with mixed red fruits coulis

TIRAMISHU



17€

TARTA DE CHOCOLATE Y ALMENDRA CON CREMA DE MASCARPONE, HELADO DE PISTACHO Y SALSA DE FRUTOS ROJOS



15€

Chocolate and almond cake with mascarpone cream, pistachio ice cream and red fruit sauce

ENSALADA DE FRUTA

21€

Fruit salad



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Sushi Bar

EDAMAME SAL  16€
Soy pods and maldon salt

EDAMAME SPICY  18€
Soy pods, katsuobushi and sriracha

GYOZA DE POLLO (5 PZAS)  19,5€
Chicken gyoza soy and sweet chili sauce

GYOZA DE LANGOSTINO (5 PZAS)   21€
Prawn gyoza soy and sweet chili sauce

NIGIRI LANGOSTINO (2 PZAS)    22€
Prawns nigiri

NIGIRI DE SALMÓN (2 PZAS)    18€
Salmon nigiri

NIGIRI DE ATÚN (2 PZAS)    23€
Tuna nigiri

TEMAKI VEGANO    13€
Vegan temaki with carrots, kanpyo, fried tofu and sesame dressing

TEMAKI SALMÓN     16€
Salmon temaki with avocado, ikura and sesame seeds

TEMAKI SPICY ATÚN     18€
Spicy tuna temaki with chili mayo, cucumber and sesame seeds



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LANGOSTINO EN TEMPURA (5 PZAS)   **26€**
Tempura prawns and sweet chili sauce

TARTAR DE SALMÓN    **34€**
Salmon tartare with tobiko, ikura, mango and avocado

SASHIMI DE SALMÓN (5 PZAS)  **29€**
Salmon sashimi

SASHIMI DE HAMACHI (5 PZAS)  **31€**
Yellowtail sashimi

SASHIMI DE ATUN (5PZAS)  **34€**
Tuna sashimi

SASHIMI MIX (12 PZAS)    **49€**
3 salmon, 3 tuna, 3 scallops, 3 yellowtail

Rolls

HOSOMAKI DE PEPINO (6 PZAS)  **13€**
Cucumber hosomaki

HOSOMAKI AGUACATE Y SESAMO (6 PZAS)  **16€**
Avocado and sesame seeds hosomaki

HOSOMAKI SALMÓN (6 PZAS)   **21€**
Salmon hosomaki

HOSOMAKI ATÚN (6 PZAS)   **25€**
Tuna hosomaki



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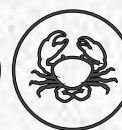
FUTOMAKI VEGANO (10 PZAS)  **27€**
Vegan futomaki with wakame, carrots, mango, kanpyo and fried tofu

FUTOMAKI SALMON (10 PZAS)  **30€**
Avocado, philadelphia cheese and chives

CALIFORNIA ROLL (8 PZAS)   **29€**
Mix crab, spicy mayo, cucumber, avocado and sesame seeds

DRAGON ROLL (8 PZAS)    **30€**
Tempura prawns, japan mayo, cucumber, carrot, avocado and flambé eel on top

SUNSET ROLL (8 PZAS)  **30€**
Salmon, avocado, cucumber, flambé salmon on top, rocoto sauce and coriander

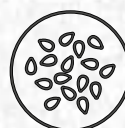
MAGURO ROLL (8 PZAS)     **32,5€**
Tuna, avocado, japan mayo, shrimp topping with miso sauce



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Ensaladas

ENSALADA WAKAME    **19,5€**
Wakame salad with avocado, mango and sesame sauce

ENSALADA WAKAME Y SALMÓN     **29€**
Wakame salad with salmon, avocado, mango and sesame sauce

ENSALADA WAKAME Y ATÚN   **35€**
Wakame salad with tuna, avocado, mango and sesame sauce

Poke Bowl

POKE VEGANO **23€**
Vegan poke with fried tofu, mango, edamame, avocado, cucumber, carrot, wakame, kanpyo and rice

POKE DE SALMÓN   **30€**
Salmon poke with mango, edamame, avocado, cucumber, carrot, wakame and rice

POKE DE ATUN   **36€**
Tuna poke with mango, edamame, avocado, cucumber, carrot, wakame and rice



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Soft Drinks

AGUA / CON GAS	6,5€
COCA COLA / CERO	6,5€
FANTA LIMON / NARANJA	6,5€
SPRITE / TONICA / SODA	6,5€
GINGER BEER / ALE	6,5€
AQUARIUS LIMON / NARANJA	6,5€
REDBULL	8€
NESTEA LIMON	6,5€

Café

ESPRESSO / DEC	3,50€
CAFÉ CON LECHE	4,50€
CAFÉ AMERICANO	4€
CAFÉ CORTADO	4€
CAFÉ CON HIELO	4€
CAFÉ DOBLE	5€
CAPUCCINO / DEC	5€
CARAJILLO	6,5€
ICED COFFEE	12€
SHAKERATO	9€



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LECHE MANCHADA	5€
FLAT WHITE	5,5€
THE Y INFUSIONES	4,5€

Sangrias

		
SANGRIA DE VINO TINTO, BLANCO O ROSÉ <i>Red, white and rosé wine sangria</i>	20€	62€
SANGRIA DE CAVA <i>Spanish sparkling wine sangria</i>	22€	65€
SANGRIA DE PROSECCO/CAVA ROSADO <i>Italian top Valdobbiadene sparkling wine</i>	24€	78€
SANGRIA DE CHAMPAGNE <i>Champagne sangria</i>		195€
SANGRIA DE CHAMPAGNE ROSÉ <i>Champagne rosé sangria</i>		260€

Zumos y Batidos

ZUMO NARANJA <i>Fresh orange juice</i>	12€
LIMONADA <i>Water, lemon juice, sugar, fresh mint</i>	10€
SMOTHIES (CHOOSE YOUR MIX) <i>Mango, piña, maracuja, lima y menta / platano y fresa / gengibre, frutos rojos y manzana. Mango, pineapple, passion fruit, lime and mint / banana and strawberry / ginger, red berries and apple</i>	17€



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ZUMO BOTELLA

9€

BATIDO

15,5€

Strawberry & banana / strawberry / salt caramel / banana / chocolate white & dark / vanilla

Cocktails Clásicos

PIÑA COLADA

19,5€

Rhum, pineapple, coconut milk, horchata de coco

DAIQUIRI (MENTA / COCO / FRESA / MARACUJA / MANGO)

19,5€

Rhum, lime juice, sugar, fresh mint, soda water

MARGARITA / MARGARITA MEZCAL

19,5€

(LIMA / FRESA / MANGO / MARACUJA)

Tequila/Mezcal, triple sec, lime juice

WHISKY SOUR

19,5€

Whisky, lime juice, simple syrup, egg white

PISCO SOUR

19,5€

Pisco, lime, sugar syrup

OLD FASHIONED

19,5€

Whisky, terror brown sugar, bitter

AMERICANO

19,5€

Campari, red vermouth, soda

NEGRONI

19,5€

Gin, campari, sweet vermouth

DARK&STORM

19,5€

Ron spicy, lime juice, geenger beer

MOSCOW MULE / LONDON MULE

19,5€

Vodka/Gin, lime juice, ginger beer, bitter

ESPRESSO MARTINI

19,5€

Vodka, coffee, coffee liquor, brown sugar



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PORNSTAR MARTINI 19,5€

Vodka vanilla, simple syrup, lime juice, passion fruit puree, sparkling wine

BLOODY MARY / MEZCAL MARY 19,5€

Vodka/Mezcal, tomato juice, lime juice, pepper, salt, tabasco

CAIPIRINHA (LIMA / FRESA / MANGO / MARACUJA) 19,5€

Cachaça, lime, sugar

CAIPIROSKA (LIMA / FRESA / MANGO / MARACUJA) 19,5€

Vodka, lime, sugar

SPRITZ (APEROL / CAMPARI / ITALICUS / HUGO) 19,5€

A/C/I/H/, soda water, sparkling wine

Cocktails De Autor

MOCKTAILS

VIRGIN MOJITO 15,5€

VIRGIN COLADA 15,5€

CORDIAL SHU HOMEMADE 15,5€

SIGNATURE

POMELOLAMELO 22€

Gin, mezcal, maraskino, lima, pomelo

SPICY FLEUR 22€

Gin, st. Germain, lima,, cordial de piña y pimienta rosa

BASIL SMASH V.3 22€

Gin, cordiale de pepino y menta, hoja de albahaca



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PORTO PALOMA

Tequila, cordiale de pomelo, soda pomelo

22€

NEGRONI PARMESAN

Gin infusionado en copstra de parmesan, vermuth rojo, campari, essencia de parmesan

22€

MAI TAI SHU

Dark rhum, white rhum, lime juice, almond syrup

22€

PIÑA COLADA CLARY

Ron, zumo de piña, zumo de lima(clarificado utilizando la tecnica de 'milk punch')

22€

CACHARANZA

Cachaca infusionada con manzana verde y roja, cordiale de pino ibizenco y romero, top de espuma de lima

22€

JOHNNIE BE SOUL

Johnnie Walker RED SOUL, nixta, sirope de palomita, orange bitter, crujiente de piel de naranja

22€



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Algunos platos pueden contener o haber estado en contacto con alérgenos, como el gluten o la soja. Si tiene alguna alergia, por favor informe a nuestro personal.

Some dishes may contain or have come into contact with allergens such as gluten or soy. If you have any allergies, please inform our staff.

Allergenos/allergens key



GLUTEN



CRUSTÁCEOS / CRUSTACEANS



HUEVOS / EGGS



PESCADO / FISH



CACAHUETES / PEANUTS



SOJA / SOYBEANS



LECHE / MILK



FRUTOS SECOS / NUTS



APIO / CELERY



MOSTAZA / MUSTARD



SÉSAMO / SESAME SEED



SULFITOS / SULFITES



ALTRAMUCES / LUPIN



MOLUSCOS / MOLLUSCS

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IBIZA

PLAYA DE TALAMANCA

☎ +34 613 426 203

WWW.SHUIBIZA.COM

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BOOKING@SHUIBIZA.COM

+34 971 31 35 74

