

BREAKFAST

(9:00 AM – 12:00 PM)

FULL ENGLISH BREAKFAST 17

TWO EGGS COOKED YOUR WAY, CRISPY BACON, SAUSAGE, HASH BROWN, BAKED BEANS, GRILLED TOMATO, MUSHROOMS AND TOASTED SOURDOUGH

PINK PANCAKES (V) 15

FLUFFY STACKED PANCAKES TOPPED WITH BANANA, FRESH BERRIES AND YOUR CHOICE OF NUTELLA OR SYRUP

VEGGIE WOO (V) 17

A PLANT-POWERED BREAKFAST WITH EGGS, GRILLED TOMATO, MUSHROOMS, HASH BROWN, BAKED BEANS, SPINACH, AVOCADO, HALLOUMI AND SOURDOUGH

BIG HASH BENNY 18

CRISPY HASH BROWN TOPPED WITH POACHED EGGS, SILKY HOLLANDAISE, AVOCADO AND FRESH ROCKET

SMASHED AVO (V) 15

TOASTED SOURDOUGH TOPPED WITH SMASHED AVOCADO, WILTED SPINACH, POACHED EGGS, MICROGREENS AND TOASTED SEEDS

SHAKSHUKA BABY (V) 16

EGGS BAKED IN A RICH, SPICED TOMATO AND PEPPER SAUCE WITH CRUMBLLED FETA, SERVED WITH SOURDOUGH

SALMON & AVO BAGEL 18

TOASTED SESAME BAGEL WITH SMOKED SALMON, CREAM CHEESE, AVOCADO AND CAPERS

WI-KI-WOO OMELETTE 14

MADE YOUR WAY WITH A CHOICE OF THREE FILLINGS, SERVED WITH TOASTED SOURDOUGH

GRANOLA BOWL (V) 16

GREEK YOGHURT LAYERED WITH CRUNCHY GRANOLA, SEASONAL FRUIT, HONEY AND RASPBERRY COULIS

KEEP IT SIMPLE (V) 9

TWO EGGS COOKED YOUR WAY ON TOASTED SOURDOUGH

BACON, EGG OR SAUSAGE SANDWICH 9

YOUR CHOICE OF FILLING SERVED IN A TOASTED BRIOCHE BUN

Sharing is caring, but bills can only be split up to 3 ways.

Please ask your waiter for our allergen menu.

Don't forget to tag us @wikiwoo_ibiza @wikiwoohotelibiza

DAYTIME MENU

BURGERS & SANDWICHES

(ALWAYS AVAILABLE)

SMASHED BURGER 20

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

WI-GG-LY WOO BURGER 16

CRISPY CHICKEN BURGER WITH BABY GEM LETTUCE, TOMATO AND SRIRACHA MAYO ON A BRIOCHE BUN

STEAK SANDWICH 22

THINLY SLICED SIRLOIN WITH CARAMELISED ONION AND ROCKET ON A WARM SOFT ROLL, WITH CHEESE AVAILABLE AS AN OPTION

KATSU SANDO 19

CRISPY PANKO CHICKEN WITH FRESH LETTUCE, JAPANESE MAYO AND TONKATSU SAUCE ON SOFT WHITE BREAD

FISH FINGER SANDWICH 18

CRISPY PANKO COD FINGERS WITH TARTARE SAUCE AND FRESH LETTUCE ON A SOFT BUN

WRAPS & BOWLS

(ALWAYS AVAILABLE)

WI-KI CHICKEN WRAP 18

GRILLED CHICKEN BREAST WITH SHREDDED LETTUCE, TOMATO, ONION, CUCUMBER AND HOMEMADE COLESLAW

AVO & HALLOUMI WRAP (V) 16

GRILLED HALLOUMI WITH SMASHED AVOCADO, ROCKET AND A TOUCH OF CHILLI IN A WARM WRAP

POKE BOWL

SUSHI RICE WITH YOUR CHOICE OF PROTEIN, AVOCADO, EDAMAME, VEGETABLES AND SOY SESAME DRESSING

CHICKEN – 18 | PRAWNS – 20 | SALMON – 21

CHICKEN & RICE BOWL 15

TENDER CHICKEN SERVED ON FRIED RICE WITH SEASONAL VEGETABLES AND HOUSE SAUCE

SNACKS & BITES

(11:00 AM – 06:00 PM)

CHICKEN BITES 16

GOLDEN, CRISPY CHICKEN BITES SERVED WITH A SPICY SALSA DIP

HOT HONEY WINGS 14

STICKY CHICKEN WINGS GLAZED IN HOT HONEY, FINISHED WITH SESAME SEEDS AND SPRING ONION

HALLOUMI FRIES (V) 15

CRISPY GOLDEN HALLOUMI SERVED WITH A SWEET CHILLI AND HONEY DIP

CHICKEN SKEWERS SATAY 16

GRILLED CHICKEN SKEWERS WITH A RICH PEANUT SATAY SAUCE, TOPPED WITH CRISPY ONIONS

SCOTCH EGG 12

CLASSIC SCOTCH EGG WRAPPED IN PORK SAUSAGE MEAT, WITH A SOFT, RUNNY CENTRE AND GOLDEN BREADCRUMB COATING

FULLY LOADED NACHOS (V) 14

TORTILLA CHIPS LOADED WITH MELTED CHEDDAR, FRESH SALSA, GUACAMOLE, SOUR CREAM AND JALAPEÑOS

HUMMUS & FLATBREAD (V) 14

CREAMY HOMEMADE HUMMUS TOPPED WITH CRISPY ONIONS AND OLIVE OIL, SERVED WITH WARM FLATBREAD

(ALWAYS AVAILABLE)

BREAD, PINK AIOLI & OLIVES (V) 6

FRENCH FRIES (V) 6.5

SWEET POTATO FRIES (V) 7.5

FRIES UPGRADES: PARMESAN +1.5 | TRUFFLE +3

SALADS

(ALWAYS AVAILABLE)

CAESAR SALAD

CRISP ROMAINE LETTUCE, PARMESAN SHAVINGS, CROUTONS AND SIGNATURE PINK CAESAR DRESSING

CHICKEN – 20 | PRAWNS – 23

GREEK SALAD (V) 14

A CLASSIC MEDITERRANEAN SALAD WITH FETA, CUCUMBER, TOMATO, RED ONION, OLIVES AND SWEET PEPPERS

PRAWN & AVO SALAD 20

KING PRAWNS WITH AVOCADO, CRUMBLLED FETA, MIXED LEAVES AND A LIGHT CITRUS DRESSING