

Welcome to *CiaoCiao*, where you can enjoy the authentic flavors of typical and traditional Italian cuisine. *Pasta and pizza* have been our true passion since 2007. With over 18 years of experience in the world of *Italian cuisine*, we have one thing clear: quality.

That's why we only use top-quality products, from the dough (*with 72 hours of fermentation*) to the last ingredient, in addition to the wood-fired oven and our unmistakable touch.

Starters FROM LAND AND SEA

Bruschette *	€ 12.00
Toasted bread, concassé tomatoes, basil, and oregano (1)	
Aubergine Parmigiana *	€ 15.00
Tomato sauce, eggplant, Parmigiano Reggiano, mozzarella, basil* (1, 7)	
Italia	€ 15.00
Parma Ham, mixed greens, burrata DOP (7)	
Tagliere Ciao Ciao	€ 20.00
Mix of Italian cheese and cold cuts (7)	
Bresaola, rocket salad and Grana cheese	€ 18.00
Grana Cheese, rocket salad, bresaola, lemon (7)	
Peppered Mussels *	€ 17.00
Mussels, parsley, pepper, lemon (14)	
Salmon Tartar	€ 21.00
Fresh salmon, avocado, mint, berries, lemon (4)	
Chef's Soup * with bread crostini	€ 19.00
Soup with mussels, prawns, sea bream, cuttlefish, parsley, chili, and tomato (2, 4, 9, 14), served with bread crostini (1)	

Pasta and Main Courses

FROM LAND AND SEA

Spaghetti carbonara	€ 18.00	Margherite Handmade stuffed with Chianina beef and aromatic herbs	€ 22.00
Egg, Parmesan Cheese, bacon, black pepper, pecorino cheese (1, 3, 7)		Butter, sage, thyme, rosemary (1, 7)	
Paccheri Amatriciana *	€ 18.00	Strozzapreti with Basil Pesto * (1, 7, 8)	€ 18.00
Bacon, tomato sauce, Pecorino Romano DOP cheese, chili (1, 7)		Tagliatelle Handmade with salmon *	€ 19.00
Meat lasagna (1, 7, 8, 9)	€ 18.00	Cream, salmon, thyme, cherry tomatoes, parsley (1, 7)	
Tagliatelle hand made with Bolognese sauce	€ 17.00	Spaghetti with clams *	€ 24.00
Minced pork and beef (1, 7, 8, 9)		Clams, parsley, chili (1, 14)	
Tagliatelle hand made with mushrooms and sausage *	€ 20.00	Tagliatelle Hand made with Seafood *	€ 24.00
Porcini mushrooms, Italian sausage, parsley, thyme, rosemary (1, 7)		Clams, mussels, squid, prawns and shrimps, cherry tomatoes, basil, parsley, chili (1, 2, 4, 14)	
Gnocchi alla Sorrentina *	€ 17.00	Seafood risotto * (min. 2 person, price per person).....	€ 25.00
Mozzarella, tomato, basil (1, 7)		Carnaroli rice, clams, mussels, prawns, cuttlefish, cherry tomatoes, basil, parsley, chili (2, 4, 14, 7)	
Ravioli Hand made stuffed with 4 cheeses	€ 22.00	Paccheri with prawns and burrata DOP *	€ 25.00
with cherry tomato and basil sauce (1, 7)		Burrata DOP stracciatella, prawns, cherry tomatoes, basil, chili (1, 2, 7)	
Porcini mushroom risotto *	€ 23.00		
Carnaroli rice, porcini mushrooms, parsley, thyme (2, 7)			

For information or special requests, please contact the waitstaff

* May contain garlic. Chili and garlic in the dishes can be omitted upon request.

COVER CHARGE AND BREAD € 1,50

ALLERGEN INFORMATION:

() List of allergens on the final page

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Second Courses

FROM LAND AND SEA

Entrecote steak with roasted potatoes and chef's pear sauce	€ 23.00
Sauce ingredients: rosemary, pears, mustard seeds, Worcestershire sauce (10)	
Beef tagliata*	€ 25.00
with rocket salad, Grana Padano cheese, and chef's pear sauce (7, 10)	
Chicken breast with roasted potatoes* and salad (7, 10)	€ 17.50
Homemade hamburger	€ 17.50
100% Beef hamburger, salad, sliced tomato, cheddar, bread, and roasted potatoes* (1, 7)	
Veal steak with lemon, roasted potatoes* and salad (1, 7)	€ 18.00
Veal milanese steak with french fries (1, 3)	€ 18.00
Fried calamari and prawns* with yogurt and lime sauce	€ 24.00
Yogurt sauce with garlic, chives, oil, lime (1, 2, 4, 7)	
Grilled salmon*	€ 23.00
with sautéed vegetables (4, 7)	
Grilled sea bream fillet*	€ 24.00
with sautéed vegetables (4, 7)	

Salads

Heidi	€ 17.00
Lettuce, goat cheese, walnuts, honey, bacon (7, 8)	
Tricolore	€ 17.00
Tomatoes, Burrata DOP, basil, and avocado (8)	
Cesar	€ 16.00
Lettuce, chicken, Grana Padano cheese, crusty bread, Caesar dressing (1, 7, 8, 10)	
Mediterranea	€ 16.50
Lettuce, mozzarella, black olives, corn, tomatoes (8)	

Side Dishes

French fries	€ 6.00
Roasted potatoes*	€ 8.00
Sautéed vegetables	€ 8.00
Eggplant, bell peppers, zucchini	
Mixed salad	€ 10.00
Lettuce, tomatoes, corn, olives	
Basmati rice	€ 5.00
(1) Please inform the waitstaff in case of gluten intolerance	

Authentic Italian pizza,
handmade with
a dough fermented
for *72 hours* and baked
in the traditional
wood-fired oven.

Also available with
whole wheat dough.

Burratina & Friends	€ 22.00
Stracciatella di Burrata Dop, italian bacon, Pecorino Romano Dop, Grana Padano cheese, goat cheese (1, 7)	
Sfizio	€ 21.00
Stracciatella di Burrata Dop, mortadella IGP Bologna, pistachios (1, 7, 8)	
Vizio	€ 23.00
Tomato, stracciatella di Burrata Dop, Parma ham, Gorgonzola Dop, walnuts (1, 5, 7)	
Genova	€ 20.00
Basil Pesto, yellow and red cherry tomatoes, stracciatella di Burrata Dop (1, 7)	
Delizia (1, 7).....	€ 22.00
Artichokes, dried tomatoes, goat cheese, stracciatella di Burrata Dop, zucchini cream	

Focaccias, Traditional Pizzas, and Calzones

Focaccia with garlic or rosemary (1)	€ 7.00	Vegetarian (1, 7)	€ 16.00
Wholemeal focaccia with sesame seeds (1, 11) € 7.50		Tomato, mozzarella, zucchini, eggplant, peppers, mushrooms	
Focaccia Capri (1, 7).....	€ 18.00	Jack	€ 16.50
Buffalo mozzarella, cherry tomatoes, rocket salad, black olives, oregano		Tomato, mozzarella, spicy salami, gorgonzola cheese (1, 7)	
Margherita Tomato, mozzarella (1, 7).....	€ 12.00	Pugliese	€ 15.00
Napoli (1, 4, 7).....	€ 15.00	Tomato, mozzarella, tuna fish, onion (1, 4, 7)	
Tomato, mozzarella, anchovies, capers, olives, oregano		Campagna	€ 16.00
Capricciosa	€ 16.00	Tomato, mozzarella, sausage, mushrooms (1, 7)	
Tomato, mozzarella, artichokes, ham, mushrooms (1, 7)		Francescana	€ 18.00
Primavera	€ 20.00	Tomato, mozzarella, Parma ham, porcini mushrooms (1, 2, 7)	
Tomato, bresaola, Buffalo mozzarella, rocket salad, Grana Padano cheese (1, 7)		Rustica (1, 7).....	€ 19.00
4 stagioni (1, 7)	€ 16.00	Tomato, Buffalo mozzarella, gorgonzola cheese, sausage	
Tomato, mozzarella, mushrooms, ham, olives, artichokes		Iberica	€ 16.00
Fuego	€ 14.00	Tomato, mozzarella, ham, bacon (1, 7)	
Tomato, mozzarella, spicy salami (1, 7)		Amatriciana	€ 15.00
Mezzogiorno Spicy	€ 20.00	Tomato, mozzarella, bacon, pecorino cheese (1, 7)	
Tomato, Buffalo mozzarella, 'nduja, sausage, red onion (1, 7)		Contadina	€ 17.00
Four Cheeses	€ 15.00	Mozzarella, potatoes, sausage (1, 7)	
Tomato, mozzarella, 4 cheeses (1, 7)		Calzone classico	€ 17.00
Hawaii	€ 15.00	Tomato, mozzarella, ham, mushrooms (1, 7)	
Tomato, mozzarella, ham, pineapple (1, 7)		Calzone Terni	€ 17.00
Bear	€ 16.00	Tomato, mozzarella, sausage, mushrooms (1, 7)	
Mozzarella, cream, bacon, ham, mushrooms (1, 7)		Calzone Space	€ 19.00
Regina	€ 19.00	Mozzarella, ham, gorgonzola cheese, sausage (1, 7)	
Tomato, Buffalo mozzarella, cherry tomatoes, Parma ham, rocket salad, Grana Padano cheese (1, 7)		Calzone Hot Pacha Spicy	€ 18.00
Ciao Ciao	€ 18.00	Mozzarella, roasted potatoes, spicy salami, 'nduja (1, 7)	
Tomato, Buffalo mozzarella, cherry tomatoes, basil (1, 7)			

Allergeni

1. Cereali contenenti glutine (grano, segale, orzo e avena) o le loro varietà ibride
2. Crostacei
3. Uova
4. Pesce
5. Arachidi
6. Soia
7. Latte**
8. Frutta a guscio (mandorle, nocciole, noci, anacardi, pecan, noci del Brasile, pistacchi, noci di macadamia o noci australiane)

9. Sedano
10. Senape
11. Semi di sesamo
12. Biossido di zolfo e solfiti (>10mg/kg o litro)
13. Lupini
14. Molluschi

I 14 gruppi di sostanze che causano allergie o intolleranze alimentari regolamentate a fini informativi per i consumatori dal Regolamento (UE) n. 1169/2011. ** Incluso il lattosio, lo zucchero del latte che causa intolleranza nelle persone con assenza o bassi livelli dell'enzima lattasi.

Allergenos

1. Cereales que contengan gluten (trigo, centeno, cebada y avena) o sus variedades híbrida
2. Crustáceos
3. Huevos
4. Pescado
5. Cacahuetes
6. Soja
7. Leche**
8. Frutos de cáscara (almendras, avellanas, nueces, anacardos, pacanas, nueces de Brasil, pistachos, nueces macadamia o nueces de Australia)

9. Apio
10. Mostaza
11. Granos de sésamo
12. Dióxido de azufre y sulfitos (>10mg/kg o litro)
13. Altramucos
14. Moluscos

* Los 14 grupos de sustancias que causan alergias o intolerancias alimentarias reguladas a efectos de información al consumidor por el Reglamento (UE) No 1169/2011. ** Incluida la lactosa, el azúcar de la leche causante de la intolerancia en aquellas personas con ausencia o bajo nivel de la enzima lactasa.

Allergens

1. Cereals containing gluten (wheat, rye, barley, and oats) or their hybrid varieties
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk**
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, or Australian nuts)

9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites (>10mg/kg or litre)
13. Lupin
14. Molluscs

* The 14 groups of substances causing allergies or intolerances regulated for consumer information purposes by Regulation (EU) No 1169/2011.

** Including lactose, the milk sugar causing intolerance in those with absence or low levels of the enzyme lactase.

Dolci
Artigianali
Handmade
Desserts
Postres
Artesanales



Tiramisù (1, 3, 7).....	8.00
Cheesecake (1, 7)	8.00
Pannacotta (7)	8.00
Gelato: vaniglia o fragola (7).....	7.00
Helado de vainilla o fresa / Vanilla or strawberry ice cream	
Fragole e panna (7)	7.00
Fresas y nata / Strawberries and cream	
Semifreddo ai 3 cioccolati (7).....	9.00
Semifrio de tres chocolates / Tree chocolates parfait	
Semifreddo croccante al pistacchio (7, 8)	9.00
Semifrio de pistacho crujiente / Pistachio crunch parfait	

Carta dei Vini

WineList

Carta de
Vinos

BIANCO . BLANCO . WHITE	Sauvignon	Moulin de Gassac	26
	Vermentino	Meri	32
	Pinot Grigio	Lunardi	24
	Greco di tufo Cutizz	Feudi San Gregorio	36
	Falanghina Sannio	Feudi San Gregorio	33
	Gewürztraminer	Tiefenbrunner	36
	Ribolla Gialla	Livio Felluga	45
	Pinot Grigio	Livio Felluga	45
	Verdejo	Finca Montico	29
ROSSO . TINTO . RED	Corvina	Casalforte	24
	Sangiovese	Caparzo	25
	Valpolicella Ripasso	Casalforte	31
	Amarone della Valpolicella	Casalforte	72
	Brunello di Montalcino	Caparzo	80
	Pinot Noir	Moulin de Gassac	27
	Tarsus Crianza	Ribera del Duero	30
ROSATO . ROSADO . ROSÈ	Pinot Grigio	Riva	24
	Pétale de Rose	Côtes De Provence	38
	Le Rose D'Azur	Côtes De Provence	29
	Izadi Larrosa	Ribera	28
PROSECCO & CHAMPAGNE	Divici		28
	Moët & Chandon		85
	Moët & Chandon Ice		110
	Millesimato Casa Burti	Cantina Riondo	25
	Franciacorta 61 brut	Berlucchi	44

Bevande e Cocktails Drink List Bebidas y Cócteles

COCKTAILS

SPRITZ	€ 10,00
Prosecco, Aperol, soda water	
NEGRONI	€ 13,00
Bitter Campari, vermouth rosso, gin	
AMERICANO	€ 13,00
Bitter Campari, vermouth rosso, soda water	
MOJITO CLÁSICO/PASSION FRUIT/MANGO	€ 13,00
Bacardi, lime, soda water, brown sugar, mint	
STRAWBERRY MOJITO	€ 13,00
Bacardi, lime, strawberry, soda water, brown sugar, mint	
LONG ISLAND	€ 13,00
Vodka, gin, Bacardi, Cointreau, lime, Cola	
SEX ON THE BEACH	€ 13,00
Vodka, peach vodka, orange juice, blueberry juice	
CAIPIROSKA	€ 13,00
Vodka, lime, brown sugar	
STRAWBERRY CAIPIROSKA	€ 13,00
Vodka, lime, strawberry, brown sugar	
MARGARITA	€ 13,00
Tequila, Cointreau, lemon juice	
DAIQUIRI	€ 13,00
Bacardi, lime, sugar syrup	
STRAWBERRY DAIQUIRI	€ 13,00
Bacardi, strawberry, lime, sugar syrup	
PALOMA	€ 13,00
Tequila, Pink Grapefruit soda, sparkling water, lime juice	
CAIPIRINHA	€ 13,00
Cachaça, brown sugar, Lime	
ESPRESSO MARTINI	€ 13,00
CUBA LIBRE	Classic € 12,00 Premium € 15,00
GIN TONIC	Classic € 12,00 Premium € 15,00
GIN LEMON	Classic € 12,00 Premium € 15,00
VODKA TONIC	Classic € 12,00 Premium € 15,00
VODKA REDBULL ..	Classic € 12,00 Premium € 15,00
VODKA LEMON	Classic € 12,00 Premium € 15,00

CERVEZAS

PEQUEÑA	€ 3,00
GRANDE	€ 4,00
CORONA	€ 5,00
ALHAMBRA	€ 5,00
ALHAMBRA ESPECIAL	€ 4,00
ESTRELLA GALICIA	€ 4,00
CERES	€ 5,00
CERVEZA SIN ALCOHOL	€ 3,50

VINO Y SANGRIA

COPA DE VINO	€ 5,00
Blanco, Tinto, Rosé	
COPA DE PROSECCO	€ 6,00
SANGRIA 1 L	€ 26,00
SANGRIA DE CAVA 1 L	€ 32,00

REFRESCOS

AGUA	€ 3,00
AGUA CON GAS	€ 3,50
COCA COLA, FANTA SPRITE Botella/Bottle	€ 4,00
AQUARIUS, NESTEA Lata / Can	€ 3,50
RED BULL	€ 3,50
ZUMOS	€ 3,00
ZUMO DE NARANJA	€ 4,50

CAFETERIA

CAFÉ	€ 2,50
CORTADO	€ 3,00
CAPUCCINO	€ 3,20
CAFÉ CON LECHE	€ 3,20
AMERICANO	€ 3,00
CARAJILLO	€ 3,50
DOBLE CAFÉ	€ 4,00
CAFÉ SHAKE	€ 6,00