



OPHIR

LOUNGE BAR & GLOBAL KITCHEN

Ophir once meant a far-off land of spice, silk and abundance. For centuries, kings and merchants chased its legendary gold across oceans, each one certain it lay just beyond the next horizon. Arabia, India, East Africa, the Far East: every great trading world wanted to claim it.

We stopped looking for the answer and started cooking from all of them.

(vg): Vegan

(v): Vegetarian

Warm Bread & Olives (v) 7
Roasted garlic aioli

To Share & Start

Smoky Tomato & Roasted Pepper Soup (vg) 8

Fire-roasted tomatoes and red peppers blended to a smooth finish, topped with burnt corn and a hint of chipotle

Thai Corn Fritters (vg) 12

Golden, crispy corn fritters drizzled with a sweet and tangy coconut-lime caramel

Crispy Coconut-Chilli Calamari 15

Tender squid coated in a golden, spicy coconut crust, served with a zesty chilli-lime aioli for the perfect island bite

Grilled Chicken Satay 15

Tender chicken skewers paired with a zesty gherkin-coriander salsa and topped with crispy peanuts

Tuna Tataki 16

Lightly seared tuna slices dressed with a rich miso emulsion and bright citrus ponzu

Black Pepper & Honey Ribs 18

Sticky pork ribs glazed in honey and black pepper, garnished with fresh chilli and spring onion



Bang Bang Cauliflower (vg) 12

Crispy cauliflower florets tossed in a sweet-spicy sauce and served with a savoury tomato chutney

Josper-Grilled Tiger Prawns 18

Plump black tiger prawns charred over the Josper grill, served with fresh, herby chimichurri

Lebanese Lamb Koftas 20

Spiced lamb koftas served over fluffy herbed couscous and finished with a tangy sumac yogurt



Golden Falafel & Hummus (vg) 14

Crispy fried falafel, velvety hummus, scattered with fresh pomegranate and rocket

Dumplings & Baps

All dumplings are handmade & served with a citrus ponzu dipping sauce and crispy chilli oil

Sweet & Sour Local Harvest Dumplings (3pcs) (vg) 8

A vibrant, crunchy medley of locally sourced seasonal vegetables and earthy wood ear mushrooms, enveloped in a perfectly balanced sweet and sour glaze

Sichuan Chicken Dumplings (3pcs) 9

Tender chicken paired with earthy wood ear mushrooms and the bright, tangy bite of pickled mustard greens, infused with a bold and aromatic Sichuan kick

Ibicenco Prawn & Edamame Dumplings (3pcs) 9

Sweet, premium local Ibiza prawns combined with fresh edamame and the delicate crunch of wood ear mushrooms, delivering a refined, island-inspired bite

Crispy Pork Belly Bao (2pcs) 16

Pillowy steamed bao buns filled with crispy pork belly and a kick of chilli aioli

Soft Shell Crab Bao (2pcs) 18

Pillowy steamed bao buns filled with crispy soft shell crab, lime caramel dressing



Slow-Roasted Pork Belly 22

Melt-in-your-mouth pork belly resting on a hearty white bean cassoulet, finished with a bright salsa verde

Teriyaki Glazed Salmon 24

Fresh salmon fillet in a sweet teriyaki glaze, paired with wasabi-spring onion smashed potatoes and crisp pickled cucumber

Lamb Belly Tagine 28

Rich, slow-cooked lamb belly served with herbed couscous and warm, cheesy za'atar manakish bread

Crispy Aromatic Duck 30

Traditional crispy duck, served with soft pancakes for rolling

Korean BBQ Chicken 26

Char-grilled chicken in a Korean BBQ glaze, served with five-spice sweet potatoes & an earthy goma dressing

Miso-Glazed Black Cod 36

Delicate black cod marinated in sweet miso, served with tender pak choi, pickled shiitake mushrooms, and a rich miso beurre blanc



Sea Bass & Seafood Curry 26

Pan-fried sea bass alongside prawns and clams in a fragrant coconut curry, served with fluffy jasmine rice

Kolkata-Style Manchurian (vg) 22

Crispy mixed vegetable nuggets in a tangy, spicy Kolkata-style Manchurian sauce, served with stir-fried noodles



Spaghetti alle Vongole 20

Al dente spaghetti tossed with fresh clams, slow-roasted garlic, and a kick of chilli

Roasted Pumpkin Gnocchi (v) 18

Soft gnocchi pillows in a rich roasted butternut squash cream, finished with crispy sage and salty capers

Ibiza Sunset Curry (vg) 22

A fragrant coconut curry loaded with crispy fried tofu, tender celeriac, and sweet roasted pumpkin, served alongside jasmine rice

Chicken Caesar Salad 18

Crisp Baby gem lettuce tossed in our signature creamy anchovy dressing, topped with grilled chicken breast, rustic garlic croutons, and rich shavings of aged Parmesan

Seafood Pad Thai 22

Sweet and savoury rice noodles wok-tossed with fresh prawns and crispy soft shell crab



Chicken & Egg Pad Thai 19

Classic sweet and savoury rice noodles wok-tossed with tender chicken breast and scrambled egg

Vegan Pad Thai (vg) 19

A vibrant mix of fresh vegetables and savoury tofu tossed in our signature tamarind sauce

Chicken Tinga Tacos 18

Tender shredded chicken simmered in a smoky tomato-chipotle sauce

Pork Al Pastor Tacos 20

Traditional marinated and roasted pork folded into soft tortillas

Spiced Bean & Tofu Tacos (vg) 18

A hearty, satisfying vegan blend of mixed beans and savoury seasoned tofu

Sides

Tomato & Onion Salad 8

Grilled Soy-Ginger Pak Choi 6

Roasted Rosemary Potatoes 6

French Fries 6

Classic / Peri-Peri / Truffle Parmesan +4

Sweet Potato Fries 8

Steamed Jasmine Rice 6

Wok-Fried Bean Sprout Noodles 10

Desserts

Warm Sticky Toffee Pudding (v) 10

Sangria poached pear

Tiramisu (v) 10

Tia Maria, coffee gel

Vegan Coconut Crème Brûlée (vg) 12

Pineapple sorbet

Dubai Frozen Chocolate (v) 16

Crispy kanafeh, pistachio

Children's

Grilled chicken with fries 10

Grilled salmon with fries 10

Tomato pasta (vg) 10

Chocolate/vanilla ice cream (v) 5