



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

Ophir Asian Sunday Roast

The ultimate Sunday Feast to share and savour. Choose your centrepiece below. All roasts are served sharing-style with our complete selection of signature Asian-inspired trimmings

Choose Your Centrepiece:

Cantonese-Style Char Siu Pork Belly 24

Slow-cooked for melt-in-your-mouth tenderness, finished with a sticky, sweet, and deeply savoury caramelised glaze

Crispy Aromatic Half Duck 28

Classic and fragrant, slow-roasted until the skin is perfectly crisp and the meat is tender, infused with traditional spices and ready to shred

Honey-Miso Glazed Chicken Breast 22

Succulent, beautifully charred chicken breast steeped in a rich, umami-packed marinade of sweet honey and white miso

Charred Celeriac Satay (vg) 22

A hearty, earthy centrepiece of slow-roasted celeriac, generously drizzled with a warm, richly spiced peanut coconut sauce

Served With All The Trimmings

Every roast is accompanied by the following sides:

Josper-Roasted Wasabi Potatoes

Smoky, charcoal-roasted potatoes elevated with a subtle, fiery wasabi kick

Five-Spice Roasted Cauliflower

Warmly spiced, beautifully charred florets with a slight crunch

Soy-Ginger Glazed Pak Choi

Tender, flash-cooked Asian greens tossed in a sweet and zesty glaze

Steamed Bao Buns & Mandarin Pancakes

Warm, pillowy buns and delicate, paper-thin pancakes, perfect for building your own perfect bites

Available every Sunday from 12:00 to 18:00

To Share & Start

Smoky Tomato & Roasted Pepper Soup (vg) 8

Rich, fire-roasted tomatoes and red peppers blended to a velvety finish, topped with charred sweet corn and a hint of smoky chipotle

Crispy Coconut-Chilli Calamari 15

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

Fiesta Loaded Nachos (v) 12

A towering mountain of crunchy tortilla chips smothered in melted cheese, fresh jalapeños, vibrant pico de gallo, guacamole, and a drizzle of cool sour cream

Balearic Avocado Toast (v) 12

Thick-cut artisan toast layered with creamy smashed avocado, crumbled feta cheese, a crunchy mixed seed blend, and a drizzle of house-made chilli oil

Salads

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

Eivissa Harvest Salad (v) 16

A vibrant, wholesome blend of roasted beetroot, sweet pumpkin, and fluffy quinoa, elevated by fresh orange segments, creamy goat cheese, and a toasted seed crunch

Mediterranean Falafel Salad (v) 16

Golden, crunchy falafel scattered over a refreshing mix of crisp salad leaves, juicy vine-ripened tomatoes, and cool cucumber, finished with a rich crumble of creamy feta and generously drizzled with a bright, zesty tahini dressing

Sandwiches & Wraps

(All served with hot, crispy French fries)

The Beach Club Sandwich 18

A triple-decker classic loaded with tender grilled chicken, crispy smoked bacon, fresh lettuce, and vine-ripened tomatoes

Crispy Chicken Burger 18

Golden, crunchy fried chicken breast piled high with smoked bacon, fresh lettuce, and juicy tomatoes on a toasted brioche bun

Smoked Salmon Focaccia 18

Premium smoked salmon layered with whipped chive cream cheese, served on freshly baked, rosemary-infused Mediterranean focaccia

Grilled Halloumi & Falafel Wrap (v) 18

Warm flatbread generously filled with golden falafel, grilled halloumi cheese, smooth creamy hummus, peppery rocket, and a pop of fresh pomegranate seeds

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 & sour glaze

Sichuan Chicken & Mustard Green Dumplings (3pcs) 9

Tender chicken 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 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

Tacos

(Authentic street-style soft tortillas, accompanied with pico de gallo, avocado cream)

Chicken Tinga 18

Tender shredded chicken slowly simmered in a smoky, deeply flavourful tomato-chipotle sauce

Pork Al Pastor 20

Traditional marinated and roasted pork, perfectly balanced with a hint of sweet pineapple

Spiced Bean & Tofu (vg) 18

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

Other Delicacies

Traditional Fish & Chips 18

Flaky Tilapia encased in a light, golden beer batter, served with chips, traditional house-made tartare sauce, and a wedge of fresh lemon

Spaghetti alle Vongole 20

A coastal classic: al dente spaghetti tossed with fresh clams, slow-roasted garlic, a kick of chilli, and fresh parsley in a light white wine reduction

Lemon-Thyme Grilled Chicken 16

Succulent chicken breast marinated in vibrant lemon and fresh thyme, chargrilled and served alongside a light, peppery rocket and sweet cherry tomato salad

Slow-Roasted Pork Belly 22

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

Ibiza Sunset Curry (vg) 22

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

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

Ophir has another side.

The sun goes down, the bar wakes up.

**A drinks menu that travels as far as
the food, cocktails that mean it, and a
room that shifts into somewhere you
won't want to leave.**

No corners cut.