



HOMEMADE FOOD
MADE WITH LOVE FOR ANY
HOUR OF THE DAY

Open from breakfast to dinner
from 9:00 to 24:00














 Cafe-Sidney-Sta-Eularia

 cafe_sidney_santa_eularia





TAPAS AND STARTERS







MELON WITH IBERICO HAM	20,50
CHICKEN WINGS	8,00
with sweet sour sauce	
NACHO-CHIPS	8,00
with cheese sauce, guacamole and chilli dip   	
IBERICO HAM BOARD 	16,50
MIXED CHEESE BOARD.....	11,00
  	
PADRON PEPPERS 	5,50
BEEF CARPACCIO	14,50
with parmesan flakes rocket and truffle oil 	
MIXED HOMEMADE CROQUETTES.....	7,50
   with boletus mushrooms and gorgonzola  and with salmon 	
BREADED MUSHROOMS	7,50
with roquefort and sweet sour souce    	
GRILLED SQUIDS	10,50
with garlic & parsley  	
OCTOPUS WITH OLIVE CREAM  	11,50
GARLIC PRAWNS 	12,50
HUMMUS WITH CRUDITÉS    	7,00
BREAD, ALIOLI AND OLIVES   	3,50
BREAD BASKET  	1,00
GLUTEN FREE BREAD 	2,00

€ SALADS



MIXED SALAD	7,50
mixed lettuce, carrot, corn, tomato, hard boiled egg  	
TUNA SALAD  	12,50
CHICKEN BREAST SALAD 	13,50
CARAMELIZED CHICKEN LIVER SALAD ...	14,00
and crispy bacon 	
GRILLED GOATS CHEESE SALAD	13,50
with honey and grilled pumpkin and sunflower seeds served   	
SMOKED SALMON SALAD	15,50
with rocket, cherry tomatoes and avocado  	
SPINACH SALAD	15,00
with goat cheese, bacon, pumpkin and sunflower seeds & cherry tomatoes  	

choose a homemade salad dressing:

- French dressing made with
mayonnaise  
- Balsamic vinegar and Nuts oil  
- Honey and apple

CHICKEN CEASAR SALAD.....	14,50
with chicken breast, anchovies, croutons and parmesan cheese    	
BURRATA  	12,00
with cherry tomatoes, rocket and basil oil	

VEGETABLE WOK WITH BASMATI RICE €

VEGETABLE WOK (tell to the waiter if )	11,50
CHICKEN AND VEGETABLE WOK.....	15,50
PRAWNS AND VEGETABLE WOK 	16,50

All the fried dishes may contain traces of gluten and egg. The dishes decoration could include sesame & soja, please advise if you are allergic. All the dishes indicated * contain one or many of those ingredients




Vegetarian dishes	Gluten	Crustacean	Egg	Fish	Lactose	Soy	Peanut	Nuts	Celery	Mustard	sesame	Sulphur dioxide	Molluscum	Lupins
														


MEAT DISHES


ENTRECOTE (300gr) 24,00
with baby potatoes with garlic and padron peppers

sauce:

- pepper 
- roquefort 
- mushroom 


CRISPY LAMB 19,50
with mint, goat cheese in pastry served on mashed potatoes   




DAM OF IBERICO PORK..... 22,50
with red wine sauce, mushrooms trumpets of death, vegetables and rustic potatoes 

BEEF TENDERLOIN & FOIE 26,00
with red wine sauce, varied mushrooms and sea asparagus 



FISH DISHES

HAKE MEDALLIONS 16,50
in herbal butter and sauteed vegetables  





GRILLED SEABREAM 19,00
with garlic vinaigrette and salad 







SALMON COATED IN SESAME SEEDS 18,50
teriyaki sauce, broccoli, asparagus & basmati rice   

OCTOPUS WITH PESTO 18,00
served on mashed potatoes  

GRILLED TUNA..... 21,00
with sautéed spinach, truffle oil, parmesan cheese & mashed potatoes with beet  

€ BURGERS

SIDNEY BURGER (180gr meat pure beef)..... 13,50
with cheese, bacon, cucumber, lettuce, tomato & french fries    

VEGETARIAN BURGER 12,50
with guacamole, red pepper, rocket, tomato, cucumber, caramelized onion and goat cheese      





HOMEMADE PASTA

TAGLIATELLE
WITH PESTO      11,50

WITH TOMATO SAUCE    11,50

WITH BOLOGNAISE SAUCE    13,50

BLACK TAGLIATELLE
FRUTTI DI MARE 18,00
     



RAVIOLI
SPINACH & RICOTTA RAVIOLI 15,80
with seasoned butter, dried tomatoes and pine kernels    







MOZZARELA RAVIOLI..... 15,80
with tomato, black olives, garlic and basil sautéed   

SEAFOOD BLACK RAVIOLI 16,90
with salmon sauce     

KIDS MENU

till 12 years old

RICE WITH TOMATO SAUCE 5,50
& fried egg  

SPAGHETTI & TOMATO SAUCE    .. 5,50
with pesto   or bolognese sauce  ... 6,50

CHICKEN BREAST 7,50
& french fries

MINI CHEESEBURGER..... 7,50
& french fries    

CREPE WITH NUTELLA     4,00

ICE CREAM SCOOP..... 2,00
vanilla or chocolate 

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VINO TINTO / RED WINE

COPA 0,50L BOTELLA €

BORSAO 3,50 12,70 18,50

CABERNET, SYRAH Y GARNACHA
D.O. CAMPO DE BORJA

Vino con cuerpo, especiado, fruta madura
con tonos florales.

Bodied wine, spicy, ripe fruit with
floral tones.

AZPILICUETA 4,10 18,00 24,00

TEMPRANILLO, MAZUELO,
GRACIANO, CRIANZA 12 MESES
EN BARRICA AGEING 12 MONTHS
IN BARRELS - D.O. RIOJA

Fruta negra y roja, amplio en
sensaciones.

Black and red fruit with large sensations.

BOTIJO ROJO 24,00

100% GARNACHA - VALDEJALÓN

Aromas de cereza y pimienta negra
con taninos intensos

Aromas of cherry and black pepper with
intense tannins

FINCA RESALSO 25,00

BODEGA DE EMILIO MORO

D.O. RIBERA DEL DUERO

100% TINTO FINO

Carnoso, pero no en exceso. De acidez
equilibrada y persistente.

Fleshy, but not in excess. With balanced
and persistent acidity.

LUIS CAÑAS 28,00

95% TEMPRANILLO, 5%
GRACIANO, RESERVA - D.O. RIOJA

Aromas a frutos negros muy intensos,
poderoso, voluptuoso, potente. Una
gran elección.

Aromas of intense, powerful, voluptuous,
powerful black fruit. A great choice

CHATEAU LE PRADIER 30,00

60% MERLOT, 40% CARBENET
SAUVIGNON - BORDEAUX

Aroma complejo y suave con notas de
fruta negra

Complex and smooth aroma with notes
of black fruit

MARQUES DE MURRIETA 32,00

84% TEMPRANILLO, GRACIANO,
MAZUELO, GARNACHA - D.O. RIOJA

Equilibrado entre fruta y toques tostados
Balanced between fruit and toasted
touches

EMILIO MORO 38,00

100% TINTO FINO

CRIANZA 12 MESES EN BARRICA
D.O. RIBERA DEL DUERO

Vino untuoso, potente, sabroso.

Wine unctuous, powerful, flavourful.

MAURO 51,00

90% TEMPRANILLO, 10% SYRAH
D.O. CASTILLA Y LEON

Elegante, fruta intensa, largo y
persistente.

Elegant, intense, long and persistent fruit.

Las bebidas indicados
* llevan uno o varios de
estos ingredientes

gluten



lactosa



soja



dióxido de
azufre



VINO BLANCO/ WHITE WINE

COPA 0,50L BOTELLA €

DUC DE FOIX 4,00 14,00 20,00
XAREL-LO D.O. PENEDES, BODEGA
CAVIDES

Ligero, equilibrado, recuerdos cítricos
Light, balanced, citrus memories

BORSAO 3,50 12,50 18,00
100% MACABEO

Cítrico, recuerdos de frutas tropicales,
cremoso, fresco.

Elegant fruity aroma, tasty, powerful and
fresh.

CARE 4,20 15,50 23,00
CHARDONNAY

Elegante aroma frutal, sabroso, potente
y fresco.

Elegant fruity tasty, powerful and fresh.

MARTIVILLI 24,00
100% SAUVIGNON BLANC

D.O RUEDA

Fresco, meloso, largo y fragante.

Fresh, sweet, long and fragrant.

TERRAS GAUDA 28,00

100% ALBARIÑO

Con estructura frutal, sensaciones
cremosas.

Fruity with good structure, beautiful
sensations.

JOSE PARIENTE 26,00

100% VERDEJO

D.O RUEDA

Con aroma de gran intensidad, elegante,
fresco y complejo con un tono afrutado.

With great intensity, elegant, fresh and
complex with a fruity tone.

**PAUL JABOULET ÂINÉ PARALÈLLE
45 BLANC** 30,00

CÔTES DU RHÔNE

GARNACHA BLANCA, MARSANNE,
VIOGNIER, BOURBOULENC

Fresco con notas cítricas y un toque de
barrica

Fresh with citrus notes and a touch
of barrel

CHABLIS 32,00

100% CHARDONNAY

Aromas frutales, avellanas y cítricos.

Fruity aromas, notes of pastries and
hazelnuts. citrus. smooth, fine and elegant
wine.

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VINOS ROSADOS/ ROSE WINE ^{SO²}

COPA 0,50L BOTELLA €

FINCA FABIÁN 3,50 12,70 18,50

50% GARNACHA, 50% BOBAL

D. O.: VINO DE LA TIERRA DE CASTILLA

Con un color rosa frambuesa brillante y un bouquet que recuerda a las cerezas rojas, un sabor frutal con ligeros toques a cítricos.

With a bright raspberry pink color and a bouquet reminiscent of red cherries, with a fruity flavor with light touches to citrus.

SASESIBO 26,00

IBIZA - SYRAH Y MONASTRELL

Muy fresco con un color pálido y un final cítrico

Fresh with a pale color and a citrus final touch

DOMAINE SAINTE MARIE 30,00

Côtes de Provence

30% Cinsault, 30% Garnacha, 30% Syrah, 10% Monastrell

Aroma de fruta, notas de especias, finas e inteligentes, en un paladar suave y franco.

Pretty fruit aroma, notes of spices, fine and smart, on a smooth and frank palate.

CHATEAU L'AUMERADE 32,00

COTE DE PROVENCE, CRU CLASSE GARNACHA, SYRAH y CINSAULT

Suave y afrutado.

Soft and fruity.

CAVAS

COPA BOTELLA €

DUC DE FOIX BRUT .. 4,00 24,00

1+1=3 BRUT ROSE .. 4,50 26,00

CHAMPAGNE

PERRIER JOUET

GRAN BRUT 86,00

ROSE 88,00

VEUVE CLICQUOT 75,00

BRUT

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COCTELES

AMARETO SOUR 9,50

lima, azúcar, amaretto, zumo de manzana /lime, sugar, amaretto, apple juice

CAIPIRINHA 9,50

lima, azúcar blanco, cachaca
lime, sugar, cachaca

DAIKIRI DE FRESA 9,50

zumo de lima, fresas frescas, azúcar blanco, ron
lime, strawberries, sugar, white rum

ESPRESSO MARTINI 9,50

vodka, café, kalua, azúcar blanco
vodka, coffee, kalua, sugar

GIN FIZZ 9,50

zumo de lima, ginebra, azúcar, agua con gas lime, gin, sugar, sparkling water

MARGARITA 9,50

tequila blanca, cointreau, zumo de lima tequila, cointreau, lime

MOJITO 9,50

lima, azúcar moreno, menta, ron añejo, sprite
lime, sugar, mint, brown rum, sprite

TEQUILA SUNRISE 9,50

tequila, zumo de naranja y granadina
tequila, orange juice and grenadine

COSMOPOLITAN 9,50

vodka, cointreau, zumo de lima y zumo de arándanos / vodka, cointreau, lime, cramberry juice

PIÑA COLADA 9,50

ron, piña natural, zumo de piña, crema de coco, azúcar moreno
rhum, pineapple, coco and sugar

APEROL SPRITZ 6,00

aperol, cava y agua con gas / aperol, cava and sparkling water

BELLINI 6,00

zumo de melocotón y cava
peach juice and cava

HUGO 6,00

cava, sirope de flor de saúco, lima & menta
cava, elder flower sirop, lime and mint

BLOOD MARY 9,50

zumo de tomate, vodka, sal, pimenta, tabasco
tomato juice, vodka, salt, pepper, tabasco

COCTELES SIN ALCOOL

VIRGIN MOJITO 5,50

lima, menta, azúcar, sprite /
lime, mint, sugar, sprite

SAN FRANCISCO 5,50

zumo de frutas mezcladas / fruits juice

VIRGIN COLADA 5,50

piña natural, zumo de piña,
crema de coco, azúcar /
pineapple, coco and sugar

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BEBIDAS CALIENTES/ HOT DRINKS

CAFES / COFFES

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CAFE SOLO / COFFEE 1,60

CAFE AMERICANO /
AMERICANO COFFEE 1,90

CORTADO /
ESPRESSO MACHIATTO  1,70

CAFE CON LECHE /
MILKY COFFEE  2,20

LATTE MACCHIATO  2,80


CAPUCCINO  2,70

CARAJILLO 2,60


TRIFASICO  3,00


CAFES ESPECIALES


€

“FRAPUCCINO” 3,50
capuccino helado iced capuccino 

“BAYLEYS CAPUCCINO” 3,70
capuccino & bayleys 

“IRISH COFFEE” 5,50
cafe, whisky irlandes y nata 
coffee, irish whisky and cream

“ICED COFFEE” 3,50
cafe frio, helado de vainilla & nata
iced coffee, vainilla ice cream & cream 

“BOMBON” 1,90
cafe solo & leche condensada
espresso & condensed milk 

ESPRESSO MARTINI 9,50
vodka, cafe, kalua, azucar blanco
vodka, coffee, kalua, white sugar

CHOCOLATES

€

CHOCOLATE CALIENTE /
HOT CHOCOLATE  2,40

CHOCOLATE CON NATA /
HOT CHOCOLATE & CREAM  2,50

LUMUMBA  3,00

COLA CAO  2,00

LECHES / MILKS

€

LECHE DE SOJA /
SOYA MILK + 0,30

LECHE DE ALMENDRAS / ALMONDS
MILK + 0,70

FIRST TEA

2,60€

ENGLISH BREAKFAST

EARL GREY TEA

BOMBAY CHAI

GREEN TEA

MINT TEA

GOLDEN FLOWERS

ROIBOOS

JASMIN FLOWERES

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REFRESCOS/ SOFTS €

AGUA SIN O CON GAS	2,50
SAN PELLEGRINO	3,00
COCA COLA / COLA ZERO.....	2,90
NESTEA, FANTA	2,90
GINGER ALE.....	2,90
BITTER KAS.....	2,70
SHORLE MANZANA	2,60
ZUMOS VARIADOS	2,40
(piña, melocotón, manzana, tomate, naranja)	
JUICES (pineapple, peach, apple, tomato, orange)	

TONICAS €

SCHWEPPE.....	2,90
FEVER TREE INDIAN TONIC ..	3,20

ZUMOS NATURALES FRESH JUICES

PREGUNTAR POR NUESTRA
AMPLIA CARTA DE ZUMOS Y
BATIDOS

ASK FOR OUR LARGE LIST OF
JUICES

CERVEZAS/ BEERS €

BARRIL-DRAFT

VELTINS 0.2.....	2,30
VELTINS 0.3.....	3,00
VELTINS 0.4.....	3,60

BOTELLAS-BOTTLES

ALHAMBRA RESERVA	4,00
ESTRELLA GALICIA.....	3,00
SIN ALCOHOL/ ALCOHOL FREE.....	3,70
FRANZISKANER.....	4,70
CORONITA.....	3,80

SANGRIAS €

VINO BLANCO O TINTO WHITE OR RED WINE

0,5L.....	12,00
1L.....	19,00

CAVA

0,5L.....	15,00
1L.....	23,00

SANGRIA CON

PERRIER JOUET	95,00
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GINEBRAS €

BEEFEATER.....	3,90
SEAGRAM'S	5,00
BOMBAY SAPHIRE.....	5,50
MARTIN MILLER.....	6,20
HENDRICKS	9,00
GIN MARE.....	11,00
G-VINE	12,50

ANIS €

MARIE BRIZARD	2,90
RICARD.....	3,70

VERMUT €

MARTINI BLANCO	2,90
MARTINI ROJO	2,90
MARTINI EXTRA DRY	2,90

BITTER €

CAMPARI.....	3,40
AVERNA	3,60
FERNET BRANCA	4,00
JAGERMEISTER.....	4,30
APEROL.....	3,60

VODKA €

ABSOLUT.....	3,90
SMIRNOFF.....	3,90
GREY GOOSE	12,50

BRANDY €

CARLOS III.....	3,60
CARLOS I.....	5,50
GRAND DUQUE DE ALBA	6,50
CARDENAL MENDOZA.....	6,20
REMY MARTIN	9,00

RON €

BACARDI.....	3,60
HAVANA CLUB 5 AÑOS	4,40
BRUGAL.....	4,20
SANTA TERSESA GRAN RESERVA.....	5,50
HAVANA CLUB 7 AÑOS	5,50

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LICORES

HIERBAS IBIZENCAS.....	3,00
CREMA CATALANA	2,90
FRIGOLA.....	2,60
ORUJO BLANCO	2,90
FRANGELICO	3,90
BAILEYS 	4,20
COINTREAU.....	4,50
LICOR 43.....	3,80
MALIBU	3,40
TIA MARIA.....	4,00
PACHARAN	3,40
LICOR DE FRUTA	2,50
PORTO CRUZ	2,90
GRAPPA	3,40
GRAND MARNIER.....	4,50
AMARETTO.....	4,00
GET 27	3,70
TIO PEPE	2,90
CALVADOS.....	3,60
LIMONCELLO	3,10
FRANGELICO	3,10
SOUTHERN COMFORT	3,60
SAMBUCA.....	4,30
DRAMBUIE.....	6,00

WHISKY

BALLANTINES	3,90
JAMESON	3,90
JIM BEAN	4,40
JOHNNY WALKER RED	4,50
WHITE LABEL.....	4,50
JOHNNY WALKER BLACK	5,50
JACK DANIELS	5,50
JB RESERVA 15 AÑOS	6,50
CHIVAS REGAL	6,50
GLEN MORANGIE	7,90
MACALLAN AMBER MALTA ..	12,00

TEQUILA

TEQUILA CUERVO	4,90
SAUZA BLANCA	4,40

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BREAKFAST

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SIDNEY ROME 10,00
2 croissants, fresh fruits, butter, honey
and marmelade    

SIDNEY IBIZA 12,00
fresh fruits, one boiled egg, edam,
emmental cheese, ham, serrano ham
and salami    

SIDNEY LONDON 12,50
2 fried; with bacon, baked beans,
sausages and toast    


SIDNEY PARIS 17,00
plain scrambled eggs, roastbeef with
remoulade, brie, smoked salmon with
creamed horseradish, one glass of
cava , fresh orange juice & toast
     

*All the breakfasts come
with butter , jam and honey*

SIDNEY KID 5,00
for kids till 12 years old
ham and cheese toast, toast with
nutella, fresh fruits and one glass of
chocolate milk    

CROISSANT    2,30

CROISSANT 2,80
with butter and jam   

CROISSANT 4,00
with ham and cheese    

PLAIN YOGURT  1,50

BOILED EGG  1,50

MÜSLI, YOGURT, FRUIT
SALAD & HONEY    7,90

FRESH FRUIT SALAD 6,50

MIXTED FRUIT PLATE 11,40

BROCHETTA

€

SUPP. WHOLEWHEAT

BREAD  +0,40

WITH TOMATO  1,90

MELTED CHEESE   3,00

HAM    3,00

HAM AND CHEESE    3,70

SERRANO HAM  3,70

IBERIC HAM  5,00

MANCHEGO CHEESE   3,70

SERRANO & MANCHEGO   4,70

BRIE CHEESE   3,70

AVOCADO  3,70

*all brochetta are garnished with
scrubbed tomato*

HONEY, JAM, BUTTER OR
NUTELLA     2,20

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Vegetarian
dishes

Gluten

Crusta-
cean

Egg

Fish

Lactose

Soy

Peanut

Nuts

Celery

Mustard

sesame

Sulphur
dioxide

Molluscum


Lupins






SCRAMBLED EGGS

€

3 SCRAMBLED EGGS 6,00
with tomato, toast
and butter   

EXTRA +1,00
ham or bacon or mushrooms 

EXTRA smoked salmon  +2,50

SIDNEY SCRAMBLED 8,20
ham, asparagus, caramelized onion
and mushrooms   

FRIED EGGS

€


2 FRIED EGGS 5,70
with toast and butter   

EXTRA + 1,00
with ham or bacon 

POACHED EGGS

€

2 POACHED EGGS 5,70
with toast and butter   

EGGS BENEDICTINE
2 poached eggs on toast with avocado
  
with salmon  8,00
with ham  7,00

OMELETTES

SPANISH OMELETTE 9,30
with salad 

FRENCH OMELETTE 6,30
with cheese   

SANDWICH

€

BAGUETTE  +0,50

WHOLEWHEAT  +1,00

HAM AND CHEESE   4,50

VEGGIE WITH AVOCADO  5,50

CHICKEN BREAST  5,70

SERRANO & MANCHEGO  5,90

TUNA AND ONIONS  5,90

SMOKED SALMON 6,00
with philadelphia  

ROASTBEEF 6,50
with remolad sauce  

CLUB SANDWICH 3 LAYERS 8,10
ham, chicken, bacon, cheese, fried
egg, cucumber & pink sauce

OMELETTE BAGUETTE 7,00
  

*all our sandwiches and baguettes are
garnished with tomato and salad*

TOASTIES "BIKINI" HAM & CHEESE
  4,00

CHEESE & ONION   4,00

FRENCH FRIES 4,00

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