OCHO IBIZA

IBIZA · AN ISLAND. A POINT OF VIEW.

The Coffee *Edition*

THE JOURNAL



Meet me for coffee.

Favourite cafés, the Spanish coffee ritual and something very good from the bakery. Ibiza, one lovely morning at a time.

FIND YOUR WAY THROUGH

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A magazine to keep. The interactive finders and live services belong to the web edition.

The island, as we live it.

The first cup wakes you up.
The next one might keep you here.

Someone is still asleep at the villa. Someone has already been in the sea. You have found a table, ordered coffee and realised you do not need to report back quite yet. The day can wait the length of a breakfast.

Ibiza's café life has become wonderfully varied: the familiar Spanish bar, the specialist coffee counter, the bakery carrying a taste of another home. We care about what is in the cup. We care just as much about how a place makes us feel while we drink it.

Two places have an especially firm hold on our affections: Maison Savannah and CoffeeBeats. Around them, this is a story of old rituals, new arrivals and the tables worth making time for. The wider coffee-bar finder is there for wherever the morning takes you.

TOWN MORNINGS

A place *to come back to.*



A quiet morning, Maison Savannah.

The holiday café you choose once, then quietly start treating as your own.

An Ocho favourite · Eivissa

Maison Savannah.

Carrer de Catalunya, 33

The place we want in our morning.

There is a particular pleasure in having a favourite café before you have made a single plan for the day.

Maison Savannah is one of those places for us. Close to Parc de la Pau, it gives a morning in Ibiza Town an easy point of departure: coffee, breakfast, something from the pastry counter, and enough time to enjoy the decision.

What makes it special is the scale of the pleasure. A trip does not always need a grand occasion. Sometimes it needs a table where the two of you can sit properly, say the thing you never get around to saying at home, and order another coffee because neither of you has reached for the bill.

We would make this the beginning of a town day. Have breakfast before the shopping, the harbour or the climb into Dalt Vila. Leave the ambitious route until later. With friends, it is the easy meeting point before everyone disappears into their own version of Ibiza; as a couple, it is reason enough to come into town.

The Ocho instinct Give it breakfast time, rather than squeezing it between two errands. The point is to be here.

A place to come back to.



Coffee and fresh flowers, Maison Savannah.

Arabay is our other city stop when the coffee itself is the main event. The Ibiza Coffee Corner on Carrer de les Illes Balears has a newly redesigned room, but the useful question is still a simple one: what would you recommend drinking today?

Maison Savannah · current updates

OTHER DOORS WORTH OPENING

Follow your *curiosity.*

Some mornings you want to try somewhere new. Start with the cup, then let the rest of town happen around it.

One Cup

A coffee-led stop in Eivissa. Go when you want to ask about the beans or watch a careful brew come together.

Ronda

On Passatge de Castaví, with espresso, filter and cold brew. Choose what suits the heat, then see what has come out of the oven.

BREW+CRAFT

Coffee and browsing in the old-market neighbourhood. An easy pause when the day is unfolding on foot.

Oda

Go a little further, to Puig d'en Valls. Alba and Dorel's café brings a Balkan thread to breakfast; ask about the savoury byrek.

An Ocho favourite · Eivissa

Arabay. *Look a little closer.*

A place to come back to.



Ibiza Town coffee editorial / Guido Vincenzini for Ibiza Style

Have an espresso if you want the coffee in its most direct form, or take a little longer over the possibilities. If something catches your attention, ask about beans to take back to the villa. It is a good way to let a morning out become part of the next morning in.

Arabay · store details

A place to come back to.



Arabay Ibiza, after its October 2026 refit.

THE SPANISH RITUAL

"¿Tomamos *un café?*"



Coffee and conversation / Alicante, mainland Spain, 2021 / Stefan Wieczorek

Shall we have a coffee? An invitation that can mean far more than the drink.

Before the tasting notes, there was the invitation.

Coffee in Spain can be a brisk solo at the bar before work, a mid-morning catch-up or the cup that arrives when lunch is finished and the conversation is not. There is no single national timetable. There is, though, a familiar habit of fitting coffee around the people and moments of a day.

A café con leche with toast or pastry is an easy breakfast order. Later in the morning, another cup may come with a snack and a pause from work. After lunch comes the possibility of sobremesa: staying at the table after the meal, talking. Coffee often belongs there. During merienda, the later-afternoon snack, it might meet something sweet before the evening begins.

"¿Tomamos un café?"



Cortado / Jenna Neal, Lakeland, Florida

Americano

Espresso lengthened with hot water. Ask for filter coffee separately if that is what you mean.

Café con hielo

None of this means everyone is lingering for hours. Plenty of coffees are drunk quickly. What we love is the permission to let one become a meeting, without needing to turn the meeting into an occasion.

A cortado worth pausing for.

The beginning of something good.

Order what *you actually want.*

Traditional bars and specialty cafés now sit comfortably within the same Ibiza day. A flat white at one address, a cortado at the next: you do not need to declare allegiance. The useful thing is to know what you are asking for.

Names and proportions can vary between bars. A cortado should be coffee with a small addition of milk, but it is not a universal fifty-fifty formula; a glass is common, not compulsory. Ask for the milk or temperature you prefer. Being specific is more helpful than trying to sound local.

Café solo

A small black espresso. Direct, concentrated and perfectly at home beside the bar.

Cortado

Coffee "cut" with a little milk. For when you want the coffee to lead, with a softer edge.

Café con leche

Coffee with a more generous amount of milk. A familiar breakfast companion.

“¿Tomamos un café?”



The first pour / Jonathan Borba

Often a hot coffee and a separate glass of ice. Stir in sugar first if you use it, then pour over the ice. A small summer ritual of its own.

Descafeinado

Want machine-made decaf? Say de máquina. De sobre is the sachet option. Add how you want it served: con leche, cortado or solo.

Bombón

Coffee with sweetened condensed milk. A little dessert in coffee form.

Carajillo

Coffee with a spirit, with regional variations. This one contains alcohol; the Valencian cremaet is a particular, more elaborate relative.

Try: **“Un cortado, por favor.”** Then, perhaps, the much more important phrase: “¿Te quedas un rato?” Are you staying a little while?

An Ocho favourite

CoffeeBeats.



Taking a little longer. CoffeeBeats Ibiza.

COFFEE & COMPANY

Talamanca · A mobile coffee spirit

Stay for *the people.*

The name promises a little rhythm. The real pleasure is the possibility of connection.

CoffeeBeats is our other particular favourite, and its story makes sense on an island that draws people from everywhere. Its founders' route took them from Germany through the Swiss Alps and into Australia's specialty-coffee scene. The result is an Ibiza project with coffee, a three-wheeled cart and a distinctly social outlook.

We love the idea that a good cup can be the starting point for something less predictable. You arrive with one person, get talking to another, and leave with a plan that did not exist half an hour earlier. It is a side of Ibiza that deserves as much attention as the night: people finding each other in daylight.

The project moves between everyday coffee, private-event catering and workshops. Its current pop-up is at La Vanda in Talamanca; check its latest location and hours before setting out. Have the coffee you enjoy, ask what they are making and give yourself room to get involved. A workshop is another way in if you want to understand more than the order.

After the nights we write about in the Clubbing Edition, there is something rather beautiful about a meeting that starts this simply. You still want good music, interesting people and a reason to stay. The drink has changed.

The Ocho instinct Go with someone you like, and time you have not already allocated.

CoffeeBeats.



A bright little pause. CoffeeBeats Ibiza.

Meet CoffeeBeats

The coffee is the invitation. *The company is why you stay.*

TAKE A DIFFERENT ROAD

Away from town. Follow the morning.



Santa Gertrudis / a village stroll · Xescu Prats

Away from town. *Follow the morning.*

Choose a direction, find a table and see what happens afterwards. A coffee can be a very good reason to discover another part of the island.

INLAND · SANTA GERTRUDIS

A square to settle into.

Drive inland and the morning changes scale. In Santa Gertrudis, the church, the pedestrian streets and the café terraces draw you into the village on foot. Park, take a stroll and let the first decision be where to sit.

Gertrudis Bagel House, the Overall team's daytime project, is the address for a filled handmade bagel and carefully considered coffee. At **Musset**, the broad breakfast menu helps when one person

Away from town. Follow the morning.



Gertrudis Bagel House / Ibiza Spotlight

wants something substantial and another is still thinking about pancakes. For a simpler village-bar mood, **Bar Costa** brings its own bocadillo tradition to the square.

Stay for a look around the shops, then carry on along the smaller roads. The pleasure is in finding a place you would happily come back to, even without the beach waiting at the end of the drive.

Follow our Village Edition inland

EAST · SANTA EULÀRIA

A coffee, then the sea.

Meke Café on Carrer de Sant Josep gives you filter coffee, flat whites and a counter of croissants, cinnamon rolls and banana bread. Choose a proper breakfast if the swim can wait. **The Monk Coffee Roasters** is another coffee-led stop nearby; our favourite Forn d'es Port adds the bakery reason to linger.

Make this an eastern-island morning: a café in town, a walk towards the waterfront, then decide how much more day you need to organise.

WEST · SANT ANTONI

Start with the cup.

Sam and Jason's **Melbourne Street Coffee** brings Australian café roots to Carrer de l'Estrella, with espresso and cold brew at the centre. A good starting point when the coffee matters and you want to explore this side of the island.

For a harbour-front breakfast, look at **Rita's Cantina**; for the bigger horizon, make a morning of La Torre. You can give the western coast a whole day, beginning long before everyone arrives for sunset.

BREAD & SWEETNESS

Something *to go with it.*



Croissant Show, Ibiza Town.

The crisp first bite. The bread that deserves a second slice. The pastry you bring back for someone still in bed.

An Ocho favourite · Santa Eulària

Forn d'es Port. *Keep the familiar.*

We have a soft spot for a bakery that becomes part of the route. Forn d'es Port, near Santa Eulària's marina, is ours for coffee, bread and a seat on the terrace. Settle beside the two palms, let breakfast find its own pace, and decide where you are going afterwards.

Choose a croissant when the morning wants something sweet. If it wants substance, the Balear toast brings sobrasada, goat's cheese and honey onto xeixa bread. That is a very good reason to sit

Something to go with it.



Breakfast arrives at Croissant Show, Ibiza Town.

At Almíbar, the detour is Argentinian. Start with the glossy curve of a medialuna, then look again: alfajores with dulce de leche, chocolate-rich brownies, a slice of something iced and completely unreasonable to resist.

A medialuna and coffee make a lovely breakfast or merienda. An alfajor takes you further into the softer, sweeter territory of dulce de leche; a brownie is the one to cut up and put in the middle of the table.

Take a box back to the villa for after the swim. If the group is celebrating, look at the cakes and plan ahead. Some recipes travel with the people who love them; it is a pleasure to find these ones here.

Almíbar · shops & the sweet counter

down before doing anything with the rest of the day.

Take bread back to the villa, too. Good breakfasts have a way of continuing at home: someone cuts fruit, someone starts the coffee, somebody tears the end off the loaf before it reaches the table. This is the kind of small arrangement a holiday can make feel generous.

Forn d'es Port · address & details

A FEW OTHER TEMPTATIONS

Follow *the crumbs.*

Croissant Show brings French pastry to the foot of Dalt Vila. The namesake order makes sense; so does sitting long enough to enjoy the square around it.

Pantastic puts sourdough and specialty coffee together, with croissants and spiced buns among the temptations. In Santa Eulària, add **Pan d'Or** to your bakery address book.

For a taste more closely tied to the island, look to **Forn Can Bufí**: flaó, magdalena ibicenca and orelletes take the story beyond the croissant. Bring a selection back and cut things up. Sharing is the best excuse to try more than one.

AN ARGENTINIAN INTERLUDE · ALMÍBAR

A little *dulce de leche?*

Medialunas, brownies and the irresistible business of choosing just one.

Something to go with it.



Almíbar · medialunas



Almíbar · something sweet

Something to go with it.



Almíbar · pistachio brownie

COASTAL TABLES · TWO OCHO FAVOURITES

Where the *morning opens out.*



Filin, Marina Ibiza.

One for the life around the marina. One for the sea stretching beyond the table. Choose the setting you want to wake up into.

An Ocho favourite · Marina Ibiza

Filin.
A little city energy.

Filin belongs to the marina morning: people meeting, people going somewhere, breakfast before the day gets moving. On Marina Ibiza's central boulevard, it gives the group an easy place to gather before the boats, the shops or whatever has made it onto the agenda.

Come for coffee and breakfast when you want a little cosmopolitan life around the table. We like being in the middle of things here: the boulevard's café life around us, with the afternoon still ours to decide.

Where the morning opens out.



Around the table at Filin

Filin · the marina address

An Ocho favourite · Cap Negret

La Torre.
A longer look.

At Hostal La Torre the mood changes. The western sea becomes the reason to look up from the cup. You can come here for breakfast and find the same coast that draws people at sunset, with another kind of light and a different beginning.

For us, it is the choice when breakfast itself is the outing. Leave room to eat, talk and take in the setting. Check the current service and reserve if needed; a lovely view is considerably easier to enjoy when the table is already sorted.

Hostal La Torre · plan a morning

IF THE DAY TAKES YOU ELSEWHERE

Cappuccino offers the marina's old-town view; **Hostal Talamanca** puts breakfast beside the bay. **Massa Coffee**, in the Botafoch area, is another useful coffee-and-breakfast address. Pick the

Where the morning opens out.



The covered terrace at Hostal La Torre, Ibiza.

place that fits your route, then follow the Beachclub Guide towards the water.

Where the morning opens out.



Hostal La Torre / Ángel Camarena



A marina morning at Cappuccino, Ibiza.

THE THINGS YOU TAKE HOME

You might forget *the order.*

The conversation tends to stay. The friend who was finally off their phone. The morning the whole table laughed at something impossible to explain afterwards. The quiet breakfast with the person you came away with.

That is why we care about these places. A good café gives a day somewhere to begin, and a reason to come back. Find one that feels like yours. Then tell somebody to meet you there.

A place *for your people.*



Can Saca / A little room to slow down.

The hours in between

The first coffee. The last swim. The table where the stories get told again. Some of the best hours of the holiday happen at home.

At Ocho, you book directly with the people who own and care for our three villas. Tell us your dates, your people and the kind of Ibiza you have in mind. We'll help you find your place.

AN ISLAND. A POINT OF VIEW.

Make it *your Ibiza.*

Three villas. A team who calls the island home.
Tell us your dates, your people and the kind of holiday you have in mind.

OCHO IBIZA

ochoibiza.com

Behind the edition.

Photography & editorial notes

An original Ocho Ibiza publication. Real photography; people pictured are not presented as Ocho guests.

Opening days, menus, access and seasonal services may change. Confirm directly with the venue for your travel dates.

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A hand pours a narrow stream of milk from a metal pitcher into a dark ceramic cup of coffee on a wooden counter.

A quiet morning, Maison Savannah.

Coffee and fresh flowers, Maison Savannah.

Ibiza Town coffee editorial / Guido Vincenzini for Ibiza Style

Arabay Ibiza, after its October 2026 refit.

Coffee and conversation / Alicante, mainland Spain, 2021 / Stefan Wieczorek

Cortado / Jenna Neal, Lakeland, Florida

The first pour / Jonathan Borba

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Santa Gertrudis / a village stroll · Xescu Prats

Gertrudis Bagel House / Ibiza Spotlight

Croissant Show, Ibiza Town.

Breakfast arrives at Croissant Show, Ibiza Town.

Almíbar · medialunas

Almíbar · something sweet

Almíbar · pistachio brownie

Filin, Marina Ibiza.

Around the table at Filin

The covered terrace at Hostal La Torre, Ibiza.

Hostal La Torre / Ángel Camarena

A marina morning at Cappuccino, Ibiza.

Can Saca / A little room to slow down.


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