The Dinner *Edition*

THE JOURNAL



Stay for dinner.

Thirteen Ocho favourites. A whole island of appetites. The tables we love, the kitchens worth finding and the company that makes the evening.

FIND YOUR WAY THROUGH

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

THE BEST PART OF GETTING READY

The island, as we live it.

You hear them laughing before you reach the table.

Someone is already there. There is a glass waiting, a chair being pulled out, a menu nobody has quite committed to reading. You have washed the salt out of your hair. The day is still on your skin.

Dinner in Ibiza can be a garden hidden inside town, a grill glowing beyond the last houses, a plate arriving with enough personality to stop the conversation. Or it can be a small table, good bread and the people you would happily spend another hour with.

That is the thread through our favourites. Very different kitchens, very different kinds of evening. Places we would choose for our own people. Some call for a proper occasion; others simply make it a pleasure to be hungry together.

Choose the table that fits tonight. The island has enough dinner plans for another visit.

Order something to share.
See where the evening goes.

La Brasa

A table behind *the evening streets.*



La Brasa, after dark.

THROUGH THE TOWN

Start where the island gathers. A garden, a tapas table, a neighbourhood Italian: three different ways to settle into the night.

OCHO FAVOURITE · LEAFY IBIZA TOWN, JUST BELOW DALT VILA

Through the door, another evening.

An Ocho table

THE HIDDEN GARDEN

A little world of its own.

For the first proper dinner of the holiday.

A door off the town streets, then greenery overhead. La Brasa has the satisfying concealment of a garden you could easily have walked past. The old town remains close; for dinner, you have found a little enclosure of your own.

It suits that first night when the separate journeys finally become one holiday. Coats come off chairs, the airport stories get their final telling, and attention turns to rice, seafood and the charcoal grill. There you all are. That was the point of coming.

AN APPETITE FOR

Mediterranean rice dishes, seafood and cooking over charcoal. Ask about the day's fish and the rice options for your group.

Explore La Brasa

Before you book

Reserve for your group and confirm dinner hours for your dates. Ask for a garden table if that is what draws you here.

OCHO FAVOURITE · BELOW PORTAL DE SES TAULES, IBIZA TOWN

La Bodega



At the foot of the ramparts.

A few plates. Then a few more.

An Ocho table

OLD-TOWN TAPAS

The town at your table.

For tapas with the old town happening around you.

Beneath the ramp to Dalt Vila, La Bodega gives you two versions of the old town: former stable walls inside, passing street life outside. There is plenty to look at while you decide what else to order.

Tapas encourage the sort of gentle over-ordering a holiday can accommodate. Start with a few plates. Repeat the favourite. Let the conversation stray to an outfit passing by, then back to the person telling the story. A walk through the gateway afterwards feels like the natural continuation.

AN APPETITE FOR

Tapas to share, wine and the freedom to add another plate as you go.

Explore La Bodega

La Bodega



Old stone. New plans.

Before you book

Choose the Old Town address beneath the ramp to Dalt Vila; the Talamanca venue is separate. Confirm seasonal hours.

OCHO FAVOURITE · AVENIDA 8 DE AGOSTO, MARINA SIDE

Bistro del Mar



Bistro del Mar, by the marina.

The answer when everybody is hungry and nobody wants a committee.

An Ocho table

ITALIAN & EASY COMPANY

A familiar kind of welcome.

For pizza, pasta and a decision everyone likes.

Some evenings need somebody to say, “Italian?” and receive a unanimous yes. Bistro del Mar is the D’Ambrosio brothers’ relaxed bistro and wine bar on Avenida 8 de Agosto: a very welcome answer to a hungry group.

Its inspiration comes from the family’s salumeria and rosticceria. Parmigiana, vitello tonnato, pizza and pasta carry that appetite for familiar Italian food into the evening. Jackets over chair backs, a fork offered across the gap: dinner can feel settled remarkably quickly.

AN APPETITE FOR

Parmigiana or vitello tonnato to begin, then pizza or pasta. Familiar Italian choices, with plenty worth passing around.

Explore Bistro del Mar

Before you book

Find the D’Ambrosio family’s Bistro del Mar on Avenida 8 de Agosto. It is a different restaurant from Trattoria del Mar.

Cas Costas

Follow *the smoke.*



A garden table at Cas Costas.

FIRE & FIELDS

The table feels different when the cooking has a visible heartbeat. Charcoal, good produce and enough appetite to do them justice.

OCHO FAVOURITE · CAN BELLOTERA, EIVISSA-SANT JOSEP ROAD

The smell of charcoal settles the question.

An Ocho table

THE GENEROUS GARDEN GRILL

Come hungry.

For a relaxed gathering with something good on the grill.

Cas Costas is for substantial appetites and a group that does not all want the same thing. Charcoal-grilled meat, vegetables and Mediterranean salads give everyone a way in; the

Cas Costas



The soundtrack to a long lunch.

spacious garden gives the gathering room to breathe.

Bring the friends who order enthusiastically, and the family members who like to try a little from every plate. There is a particular warmth to a meal that becomes pleasantly untidy: serving dishes passed twice, the good bits disappearing, nobody needing to host because everyone is already helping themselves.

AN APPETITE FOR

Charcoal-grilled meat and vegetables, with Mediterranean salads alongside. Order enough variety for everyone to find a favourite.

Explore Cas Costas

Before you book

Check dinner availability and any music programme for your date; live performances are occasional.

OCHO FAVOURITE · SANT RAFEL

Can Pilot



The table does the cooking.

The best debate at dinner: whose piece is ready?

An Ocho table

THE TABLE-TOP GRILL

Let the grill do the talking.

For friends who take their beef seriously and themselves less so.

The little charcoal grill arrives between you and suddenly everyone has an opinion. At Can Pilot, the chuletón is seared and sliced, then finished at the table. One person wants another minute. Another has already reached for the salt.

Potatoes and peppers belong within reaching distance. The conversation will survive the interruptions; tending your own piece of beef becomes part of it. Finish with a look at the homemade desserts. Flaó or graixonera gives this thoroughly sociable asador dinner an Ibizan ending.

AN APPETITE FOR

Can Pilot



Fire, patience and very little fuss.

Chuletón finished on a small table grill. Ask about the cut and size for your table, then order the sides everyone will reach for.

Explore Can Pilot

Before you book

Confirm your dinner date directly, especially in winter. The restaurant normally closes on Wednesdays.

OCHO FAVOURITE · CAN PALAU DE DALT, OUTSIDE IBIZA TOWN

Casa Maca



The island starts to glow.

The town glitters below. The fire is much closer.

An Ocho table

THE FARMHOUSE OCCASION

Smoke, skyline, something to celebrate.

For a gathering that feels dressed up and grounded at once.

The outdoor grill is the first temptation; the view of Dalt Vila is the second. Casa Maca puts smoke, a restored farmhouse and an Airstream bar in the same evening, with Ibiza Town spread beyond the grounds.

This is a good place for the clothes you were looking forward to wearing, and an appetite that extends beyond the obvious cut of meat. Give the vegetables some attention. As the town lights emerge, the pleasure is in having made an effort together: everyone here, looking good, hungry, with the evening still ahead.

AN APPETITE FOR

Meat, fish and seasonal vegetables from the fire. Ask what the kitchen is doing with its produce before settling on the familiar cut.

Explore Casa Maca

Before you book

Casa Maca



Something cold. Something unhurried.

Currently closed for winter. Check reopening dates, deposits, table duration and any minimum spend before planning your evening.

OCHO FAVOURITE · FINCA SA JOVERIA, IBIZA TOWN

El Carnicero



A garden with a little drama.

Dinner can be part of going out.

An Ocho table

THE SOCIAL STEAKHOUSE

Bring a little appetite for the night.

For a celebratory table that enjoys a lively room.

El Carnicero gives a planted old finca the energy of a night out. Warm light, music and a serious appetite for grilled meat make a sociable setting for a birthday, a reunion or the first evening the whole group has managed to get dressed at once.

Choose your cuts together and let dinner be the first event of the night. This is the place for the friend who enjoys arriving, greeting, ordering, getting things going. The more reflective conversation can wait for another evening; tonight the company has come with some momentum.

AN APPETITE FOR

Premium grilled meats. Ask about the available cuts, weights and sharing suggestions rather than choosing from an old photograph.

Explore El Carnicero

Before you book

A seasonal address, normally April-October. Check your date and the evening's music format directly.

El Carnicero



Carved at the table.

Zuma Ibiza

A little *theatre at the table.*



Up above the marina.

DRESS FOR DINNER

For the evening you want to make something of. A rooftop, a restless kitchen, a cocktail you would never make at home.

OCHO FAVOURITE · MARINA IBIZA ROOFTOP

The outfit you packed optimistically finally gets its evening.

An Ocho table

THE ROOFTOP OCCASION

Above the harbour.

For a polished night with a view and a Japanese appetite.

Zuma raises the evening above the marina: yachts below, Dalt Vila across the water, and the group finally wearing those carefully packed clothes. The setting gives dinner a sense of occasion before the first order.

Move between the main kitchen, sushi and robata rather than staying in one familiar corner of the menu. Cold, delicate bites and the deeper appeal of the grill give the meal its variety. A dressed-up dinner with old friends has its own lovely contradiction: everyone looks a little different; the jokes remain exactly the same.

Zuma Ibiza



Zuma, served with precision.

AN APPETITE FOR

Contemporary Japanese cooking across the main kitchen, sushi counter and robata grill. Choose from the Ibiza menu, which can differ from other Zuma restaurants.

Explore Zuma Ibiza

Before you book

The 2026 season has ended; Zuma plans to return in summer 2027. Confirm the reopening date before booking travel around it.

OCHO FAVOURITE · THE SITE IBIZA, PLAYA D'EN BOSSA

StreetXO Ibiza



Dinner, with the volume turned up.

A restless kitchen for a table that likes its evenings vivid.

An Ocho table

DINNER WITH A SURPRISE

Let dinner misbehave.

For curious eaters who want the food to start an argument-in a good way.

The red food bar sets the pitch at StreetXO. Dabiz Muñoz's Ibiza restaurant takes the familiarity of street food and makes it a starting point for surprise, with a terrace and AISH cocktail bar extending the scene.

Bring the person who always wants a taste of yours. This is a meal for comparing impressions, changing your mind and finding that the dish you were least certain about has disappeared first. Cocktails and mocktails give AISH its own scope for experiment. Curiosity is a better companion here than a fixed order.

AN APPETITE FOR

StreetXO Ibiza



A little theatre on the plate.

The Ibiza Food Bar's creative street-food menu, followed-or preceded-by an AISH cocktail or mocktail. Ask the team to help navigate intensity and dietary requirements.

Explore StreetXO Ibiza

Before you book

Choose the Ibiza restaurant at The Site in Playa d'en Bossa. Confirm seasonal dates and group arrangements directly.

OCHO FAVOURITE · BLESS IBIZA THE SITE, PLAYA D'EN BOSSA

COYA Restaurant



Stay for the evening.

A bright appetite after dark.

An Ocho table

PERUVIAN AFTER DARK

An evening with flavour.

For Peruvian sharing plates and an evening with colour.

COYA's evening restaurant puts contemporary Peruvian cooking into a warm, colourful room at BLESS Ibiza The Site. Ceviche, grilled dishes and pisco make a lively starting point, especially for a group in which dressing for dinner and being excited about the food are equally serious pursuits.

Give everyone a say in the order. The pleasure is in moving between sharpness, warmth and the next tempting plate, while conversation crosses in several directions. If you want to carry on, the rooftop Pisco Bar has its own programme. The restaurant gives you a good evening before that decision even arises.

AN APPETITE FOR

The evening restaurant's Peruvian sharing plates and pisco-led drinks. Use the dinner menu; the beach lunch menu is a different offer.

Explore COYA Restaurant

Before you book

COYA Restaurant



A table that keeps moving.

Reserve the evening restaurant experience. A dinner reservation does not include beach-club daybeds or pool access.

La Paloma

Some rooms
change the conversation.



A garden table in Sant Llorenç.

THE ISLAND, AFTER DARK

Orange trees or ancient stone. Places where the surroundings are part of what you came to share.

OCHO FAVOURITE · SANT LLORENÇ DE BALÀFIA

For the conversation that keeps getting postponed at home.

An Ocho table

THE CITRUS GARDEN

The rest of the story.

For the people you want to hear properly.

The drive to Sant Llorenç brings you to La Paloma's citrus garden and an evening kitchen with Italian roots. Homemade pasta, risotto and seasonal produce give this family restaurant a reassuringly tangible appeal.

La Paloma



The details of a good table.

Come with someone whose stories you usually hear in fragments: a voice note on the school run, a call interrupted, a promise to catch up properly. Here, there is dinner in front of you and the rest of the story still to hear. It need not become a profound conversation. Sometimes the old, ridiculous anecdote is the one you needed.

AN APPETITE FOR

Homemade pasta, risotto and seasonal cooking at dinner. La Paloma's daytime café has a different menu and rhythm.

Explore La Paloma

Before you book

Book the evening restaurant, with its Italian menu. The daytime café has a different offering.

OCHO FAVOURITE · ON THE EDGE OF SANT ANTONI

Sa Capella



An evening inside the chapel.

Some entrances deserve a moment before you say anything.

An Ocho table

THE ROOM YOU REMEMBER

Let the room hold the occasion.

For the anniversary, reunion or celebration you want to give a setting.

You look up before you look for your seat. Sa Capella's former chapel brings height, warm stone and candlelight to dinner, with a terrace outside for another view of the place. It is a room that deserves the arrival.

The kitchen centres on meat and fish cooked over fire. Choose this for an occasion you want to mark, then allow the food and company to make it yours. An anniversary does not need a long speech. Being here together, having chosen somewhere like this, can say quite a lot.

AN APPETITE FOR

Meat and fish from the Josper grill. Ask about dietary needs before booking; the operator notes limited vegan options and no children's menu.

Explore Sa Capella

Before you book

Check the deposit, minimum spend, cancellation terms and dress guidance before committing. Tables are generally allocated for around two and a half hours.

Sa Capella



To being here.

S'Illa des Bosc

Stay where *the day meets dinner.*



Salt in the air. Lunch on the table.

THE LAST LIGHT

One final coastal table, for the evening you want to watch arriving.

OCHO FAVOURITE · CALA COMTE / CALA CONTA

Arrive while the sea still has all its colours.

An Ocho table

THE LAST-LIGHT TABLE

Let the day become dinner.

For a west-coast evening with the water in view.

Off Cala Comte, the islets hold their shape while the water changes colour. S'Illa des Bosc gives you a seafood dinner with that view still in front of you: fish, shellfish and rice, close to the coast that has occupied the day.

S'Illa des Bosc



Rice, with a view nearby.

Arrive with daylight to spare. It is a small pleasure to recognise the same bay in a different mood, a light layer over your shoulders now, salt still somewhere in your hair. The swim becomes something you talk about over dinner. You have barely moved, and the day has become another experience.

AN APPETITE FOR

Fish, seafood and rice. Ask about the day's catch and the cooking time for a shared rice dish when arranging your dinner.

Explore S'Illa des Bosc

Before you book

Dinner service depends on the season. Confirm an evening table; daytime opening alone does not mean dinner is available.

BEFORE THE FIRST GLASS

A few small things. *A much better night.*

Tell them who is coming.

Give the restaurant the real headcount, occasion and dietary requirements. A table for twelve can mean a different menu, deposit and seating time from a table for two. Ask before everyone arrives hungry.

Book the room you imagined.

A garden, rooftop, terrace and dining room can feel like different restaurants. Say which setting caught your eye. Seasonal spaces and a particular table are requests to confirm, rather than assumptions.

Give dinner its own time.

If the club is booked, work backwards from the journey. If dinner is the plan, leave the next stop open. Check seating limits, kitchen hours and the return ride before settling into the first glass.

This is an island address book, not a live reservation calendar. Kitchens, menus and seasonal opening dates change. Follow the venue links for current arrangements; winter closure does not mean a restaurant has left the island.

A place *for your people.*



Can Saca / Sunlight on the terrace.

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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Sa Capella's stone terrace at sunset, framed by foliage and suspended lamps.

La Brasa, after dark.

At the foot of the ramparts.

Old stone. New plans.

Bistro del Mar, by the marina.

A garden table at Cas Costas.

The soundtrack to a long lunch.

The table does the cooking.

Fire, patience and very little fuss.

The island starts to glow.

Something cold. Something unhurried.

A garden with a little drama.

Carved at the table.

Up above the marina.

Zuma, served with precision.

Dinner, with the volume turned up.

A little theatre on the plate.

Stay for the evening.

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To being here.

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OCHO
IBIZA
A little more
Ibiza to take home.
ochoibiza.com