

A large, stylized gold silhouette of a fork and a knife, positioned vertically in the center of the page. The fork is on the left and the knife is on the right, both pointing upwards.

The Ibiza
Catering

Private Chef
& Sommelier



Summer is all about having fun!

Leaving the kitchen chaos at home, employing your own private chef, having an elegant Mediterranean garden dinner, throwing a big BBQ party – we love it all and we cater for it all.

Whether you're looking for breakfast, lunch, brunch and dinner, a flying buffet, a luxurious BBQ, a Spanish Paella performance, a serviced bar with professional cocktails or simply a private chef with a custom designed menu just for the night

– everything is possible!

Our passion in cuisine is at the centre of everything we do. Our high standards boast a wealth of hospitality experience, expertise in worldwide foods and utilisation of the best suppliers in Ibiza.

Our menus strive for excellence, creating healthy and international dishes with the very best seasonal influences. We offer a fresh way of thinking with the latest trends and endless possibilities.

Our experienced team would also love to share their passionate cooking skills directly with you.

Our Head and Sous Chef can welcome groups in large parties or smaller gatherings in our kitchen or at your own chosen villa where you can learn how to prepare and recreate your very own perfect 3-course dinner with all the expertise, professional techniques and methods to really impress your guests.

Maybe a professional wine tasting or sommelier education evening would be the perfect night for those who you wish to gain a little wine knowledge on different grape varieties, methods and vineyards. In groups you can get to know the best wines on the island and beyond.

Check our menus and choose your favourite food!

pura VIDA

Up from 63,00e pp

MENU TRADITIONAL WELCOME APPETISERS

Homemade bread with aioli garlic sauce Marinated olives

STARTERS (choose one, up from 8 guests choose two to share, up from 15 choose 3 to share)

Thai style chicken salad with soya noodles, spicy mango, peanuts, fresh coriander, crispy & sprouting peas

Sea bass ceviche with chopped avocado and toasted sweet corn

Classic steak tartare with low temperature cooked egg yolk, mustard roe and brioche

MAINS (choose one or two to share in the middle of the table for the whole group)

Grilled Dorada with a mellow paprika sauce and Ibiza Style fried potato side or tomato salad

Salmon in pineapple teriyaki glaze and wok rice with vegetables

Roasted little chicken with Chimichurri and rustic potato pureé

Beef tenderloin with ceps cream and rustic potato side and baby vegetables + 5,00e pp

DESSERTS (choose one for the whole group)

Variation of seasonal fruit

New York cheesecake with red berries



PRIVATE bbq

TRADITIONAL WELCOME APPETISERS

Homemade bread variation

The holidays must have aioli garlic sauce - can be changed for sauce without garlic

Home-made marinated olives

SIDE DISHES ((Choose two 4-10 guests) up from 11 guests choose three to share)

Selection of grilled veggies

Fresh marinated local tomatoes with parsley, red onion and a citric touch

Pickled onion from the bbq with lemon and oregano

Crushed potato

SAUCES (Choose two or trust the chef which will do the selection)

Salsa verde sauce

Raw tomato sauce

Red bell pepper sauce

Chili vinaigrette

MAINS ((Choose two 4-10 guests) up from 11 guests choose three to share)

Chicken Wings

Beef burger

Local Sausages

DESSERT

(Choose one for the whole or two to share)

Traditional Flaó (local goat cheese hens cake) with greixonera ice cream (caramel taste)

Iced watermelon with mint and vodka

Apple cake grand mothers style



De Luxe PRIVATE bbq

TRADITIONAL WELCOME APPETISERS

Homemade bread variation

The holidays must have aioli garlic sauce - can be changed for sauce without garlic

Home-made marinated olives

SIDE DISHES ((Choose two 5-9 guests) up from 10 guests choose three to share)

Seafood salpicon - a salad with seafood - fresh, colourful and healthy

Selection of grilled veggies

Fresh marinated local tomatoes with parsley, red onion and a citric touch

Beet root salad with fresh rocket, feta cheese and walnuts

Pickled onion from the bbq with lemon and oregano

Crushed potato

Greek salad

Braised leeks with almonds

SAUCES (Choose two or trust the chef which surprise you)

Romesco sauce

Salsa verde sauce

Raw tomato sauce

Red bell pepper sauce

MAINS

(Choose three for the whole group)

Whole grilled sea bream

Marinated Chicken Wings

Beef burger

Skirt steaks (entraña)

DESSERT

(Choose one for the whole group)

Café caleta

Traditional Flaó (local goat cheese hens cake) with greixonera ice cream (caramel taste)

Grilled peach with merengue

Flamed lime tarte

Iced watermelon with mint and vodka

Apple cake grand mothers style

Chocolate carob cake

Simply the best - brownie with an ice cream





FAVOURITE bbq

TRADITIONAL WELCOME APPETISERS

Homemade bread variation

The holidays must have aioli garlic sauce - can be changed for sauce without garlic

Home-made marinated olives

Salads & Sides (choose four for the whole group)

Couscous taboulé with mint, cucumber, walnuts and lemon & olive oil dressing

Marinated ibicencan tomatoes with parsley and red onion

Lentil salad with mango and tarragon

Grilled lettuce hearts wrapped with pancetta and lemon thyme

Jacket potatoes with sour cream

From the BBQ

Grilled Canadian whole lobster

Australian Angus Sirloin

Boneless grilled chicken legs marinated with garlic, lemon and turmeric

Sauces

Garlic butter / Cocktail sauce / Black pepper sauce

Desserts

Fruit Salad

Brownie

paella MENU

TRADITIONAL WELCOME APPETISERS

Homemade bread variation

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Home-made marinated olives

TAPAS (Served as starter for sharing)

Marinated aged Manchego cheese

Chorizo cooked in white wine and honey

Grilled Padrón peppers or Spanish tortilla

MAINS (Choose one ((4-6 guests)) up from 6 guests choose three to share or one for the whole group)

Mixed paella with chicken, seafood and fish

Fish and seafood paella

Black rice paella - with baby squids, prawns and cod fish

Lobster paella with cuttlefish, prawns and monkfish +10,00e pp

DESSERTS (Choose one for the whole group)

Flaó - goat cheese & lemon verbena cake from Ibiza

Ibizan herbs and lemon sorbet

MENU gold

TRADITIONAL WELCOME APPETISERS

Homemade bread variation

The holidays must have aioli garlic sauce - can be changed for sauce without garlic

Home-made marinated olives

STARTERS (Choose one ((4-6 guests)) up from 6 guests choose three to share or one for the whole group)

Thai chicken salad with soya noodles, crunchy veggies, spicy mango dressing and peanuts

Flame grilled caramelised goat cheese on bitter leave salad with roasted hazelnuts, pepper touch strawberries and honey dressing

Ecologic ibiza tomatoes with mozzarella bites, rocket salad and confined apricots

Lemon and garlic marinated and grilled ecologic farm chicken with spicy smoked eggplant mash and turmeric Quinoa.

MAINS (Choose one for whole group)

Sea bream on sweet potato puree with sautéed sea fennel and pistachio lemon vinaigrette

Grilled beef sirloin on smoked mashed potatoes and baked carrots

Confited cod and tomato on salad of fennel and grapefruit

Ecologic whole grain creamed rice with marinated beetroot and baby spinach topped with ricotta and caramelized sunflower seeds

DESSERTS (Choose one for the whole group)

Matcha mousse cake with coconut cream and caramelised cashew nuts

Brownie with strawberries

Espresso nougat cake with cognac and blood orange salad.

MENU diamond

TRADITIONAL WELCOME APPETISERS

Homemade bread variation

The holidays must have aioli garlic sauce - can be changed for sauce without garlic

Home-made marinated olives

STARTERS (Choose three to share or one for the whole group)

Spicy red prawn and mango salad on green peas mint hummus and crispy sesame rocks

"Nicoise salad" with quail eggs and lobster

Scallops on squid ink emulsion with seafood foam and grilled asparagus

Beef tenderloin tagliata on rocket salad and marinated beetroot topped with caviar

Grilled octopus with pumpkin, sea fennel and watercress

Sicilian burrata on marinated cucumber and garden radish with lamb's lettuce and pomegranate

SORBET (Choose one sorbet for the whole group)

Lemon sorbet

Blood orange sorbet

Turmeric ginger sorbet

Maracuja mint sorbet

MAINS

(Choose one for main for whole group or two different +5,00e pp)

Chateaubriand rolled in chopped herbs from ibiza with potato mash and grilled mushrooms

Monkfish and mussel on vegetable olive emulsion with braised potatoes

Iberico pork sirloin wrapped in its own ham, creamy polenta with fried "pimientos de padron" and sherry jus

Wild sea bass and home made chorizo on red bell pepper risotto and green asparagus.

DESSERT (Choose one dessert for the whole group)

Lemon pie tartlet with merengue and salted toffee cream

Three chocolate cake with nuts and soft spiced berries

Red velvet cake with cream cheese topping, hibiscus ice cream and cherry sauce



tapas MENU

TRADITIONAL WELCOME APPETISERS

Homemade bread variation

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Home-made marinated olives

FOREPLAY (Choose four ((4-6pax)) choose 6 the whole group)

Pumpkin peach shot

Cherry gazpacho

Fermented lenit vichyssoise and truffle

Coco shot with pineapple

Beetroot blinis with cream cheese and smoked trout

Iberico ham with carob bread

Mini poke with prawn and quinoa

Tuna and smoked red pepper salad with cumin and red onion

Shrimp and scallop ceviche with fresh fruit

Parsley and cod salad

Anchovies in herb vinegar on chopped tomatoes

Crudites with chickpea cream and black olive sol

THE SHOW MUST GO ON (Choose four the whole group)

Crispy prawn with sweet and sour sauce

Pumpkin quiche

Chicken saté with peanut and black sesame

Gently cooked octopuss and spicy tomato sauce

Beef tandoori with spiced yogurt and chickpea bread

Creamy rice with baby octopus

Chicken saté with peanut and black sesam

Pimientos de padron with black pepper crunch

Gambas al ajillo

Grilled chorizo with cream of braised red bell pepper
Fried calamari cone with fresh lime and alioli

CURTIN CALL (Choose two the whole group)

Chocolate Brownie

Apple pie with vanilla ice cream

Fruit Salad



veggie LOVE

TRADITIONAL WELCOME APPETISERS

Homemade bread variation

The holidays must have aioli garlic sauce - can be changed for sauce without garlic

Home-made marinated olives

STARTERS (choose one, up from 8 guests choose three to share)

Thai salad with soya noodles, crunchy veggies, spicy mango dressing and peanuts

Ecologic ibizan tomatoes with mozzarella bites, rocket salad and confited apricots

Spicy smoked eggplant mash and tumeric quinoa on bitter leaf salad

Ecologic avocado from Ibiza marinated with traditional „tiger milk“ with crispy corn on sweet potato garnish + 2,00 e p.p.

Tropical fruit tatar and bitter mustard leaves dressed with honey, lime and olive oil vinegrette + 2,00 ep.p.

MAINS (choose one, up from 8 guests choose two to share)

Ecologic pumpkin and sage risotto with sour cream and lime

Ecologic whole grain creamed rice with marinated beetroot and baby spinach topped with ricotta and caramelized sunflower seeds

Oriental chickpea tomato stew with chilli, moroccan lemon and chopped coriander

Ecologic poached egg on lamb's lettuce and warm potato salad topped + 2,00e p.p.

Creamy buckwheat with watercress, roasted pumpkin seeds and young goat cheese from Ibiza + 2,00e p.p.

DESSERTS (choose one, up from 10 guests choose two to share)

French coconut toast with yogurt ice cream

Pear vanilla crumble with sorbet



The Ibiza
Catering

Hire your
Private Chef



Private Chef per hour

Breakfast or brunch service

Lunch or dinner

Grocery service

Preparing a picnic to take away or a late night snack* if requested to the chef

You can previously discuss a schedule with the chef. Does not include the purchase to be paid separately.

You can select a package and always add extra hours.

The packages are suitable for groups up to 8 people, if there are more people than the chef will need a helper.

Breakfast and lunch or dinner about 8-12 hours. Breakfast, lunch and dinner about 12-15 hours.

Weekend	18 hours	2-3 days	Up from 990,00e
Classic	30 hours.	3-4 days.	
Full Week	60 hours	7-10 days	
Extra 10h	10 hours	1-2 days	
Non – stop	24 hours	1-2 days	
Hour	1 hour		
Helper	1 hour		

All the prices are excluding VAT. The minimum number of guests is 6 and if less – choose private chef per hour.

Waiter service 25,00 e p.h. with a min. booking of 5h

Incl. 1h for table set up, 1h for cleaning after the dinner.





The Ibiza
Catering

TO GOOD EATING
BELONGS GOOD
DRINKING

Cava

Mestres Reserva Royal	32,00 €
Mestres Royal Rosé	38,00 €
Prosecco GiggleWater	26,00 €

CHAMPAGNE

Duval Leroy Brut	65,00 €
Billecart-Salmon Brut	80,00 €
Ruinart Blanc de Blanc	95,00 €
Krug Grande Cuvee	270,00 €
Dom Perignon Vintage '06	190,00 €
Duval Leroy Femme de Champagne '00 Grand Cru	195,00 €
Billecart-Salmon Brut MAGNUM	160,00 €

CHAMPAGNE ROSÉ

Duval Leroy Premier Cru Rosé	98,00 €
Ruinart Rosé	110,00 €
Billecart-Salmon Rosé	120,00 €
Laurent-Perrier Rosé	120,00 €
Dom Perignon Vintage Rosé '02	390,00 €
Billecart-Salmon Rosé MAGNUM	240,00 €

VINO BLANCO

ESPAÑA

D.O. Rias Baixas	
LA OLA (Albariño)	30,00 €
Sin Palabras Selección 2010	43,00 €
Terras Gauda Etiqueta Negra '10 (Albariño, Loureiro y Caiño Blanco)	69,00 €

D.O. Rueda	
El Bufon (Verdejo)	23,00 €
Belondrade & Lurton '16 (Verdejo)	59,00 €

D.O. Navarra	
Otazu (Chardonnay))	26,00 €

D.O. Rioja	
Ostatu Blanco (Viura y Malvasia)	22,00 €

ESLOVENIA	
Marjan Simcic Pinot Grigio MAGNUM	68,00 €

SURAFRICA	
D.O. Stellenbosch	
Jordan Inspector Periguy (Chenin Blanc)	38,00 €

FRANCIA

A.O.C. Languedoc
GB Perles (Sauvignon Blanc) 24,00 €

A.O.C. Pouilly-Fumé
Domaine Gitton Pere&Fils Clos Joanne d'Órion 35,00 €

A.O.C. Sancerre
Domaine Gitton Pere&Fils Sancerre „Galinet“ '14 59,00 €

A.O.C. Chablis
Domaine Lamblin & Fils Chablis 35,00 €
Domaine Louis Moreau Chablis 1er Cru '12 52,00 €

A.O.C. Mâcon-Verzé
Domaines Leflaive '12 68,00 €

A.O.C. Puligny Montrachet
Domaine Jean Monnier&Fils '13 116,00 €

A.O.C. Chassagne-Montrachet
Domaine Jean-Marc Morey 129,00 €
Les Chaumčes 1er Cru

AUSTRIA

D.O. Wachau
F.X. Pichler Riesling Burgstall Federspiel '15(Riesling) 49,00 €

VINO DULCE

Marjan Simcic, Leonardo Sweet 75,00 €



VINO TINTOS

ESPAÑA

D.O. Cataluña
Clos d'Agon '03 120,00 €
(Cabernet Sauvignon, Merlot, Syrah, Monastrell)

D.O. Navarra
Otazu Premium Cuvée '13 30,00 €

D.O. Somontano
Blecuá '02 92,00 €
(Merlot, Cabernet Sauvignon, Garnacha, Tempranillo)

D.O. Rioja

Valdelacierva '14 (Tempranillo)	26,00 €
Roda I '10 (Tempranillo)	65,00 €
La Nieta '16 (Tempranillo)	129,00 €
Hiru 3 Racimos '04 (Tempranillo)	162,00 €

D.O. Castilla y Leon

Mas de Leda '12 (Tempranillo)	34,00 €
Mauro V.S. '03 (Tempranillo)	105,00 €

D.O. Ribera del Duero

Aalto '15 (Tinto Fino)	54,00 €
Aalto PS '12	110,00 €
Aalto MAGNUM '12 (Tinto Fino)	125,00 €

D.O. Toro

Termes (Numantheria)	43,00 €
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ITALIA

Brunello di Montalcino Pian delle Vigne '05 (Sangiovese)	98,00 €
Mossone Marche IGT '14 (Merlot)	79,00 €
Monteverro, Terra di Monteverro (Toscana/Cuvée) '14	86,00 €

FRANCIA

A.O.C Bourgogne Jean Collet et Fils Bourgogne Rouge '16 (Pinot Noir)	46,00 €
A.O.C. Bordeaux	
A.O.C. Saint-Emilion Chateau Canon '03	350,00 €
A.O.C. Saint-Julien Chateau Lalande-Borie '07	68,00 €
A.O.C. Margaux Chateau Cantenac-Brown '05 MAGNUM	290,00 €
A.O.C. Saint-Estephe Chateau Montrose '98	390,00 €
A.O.C. Pomerol Chateau Clinet '98	360,00 €
A.O.C. Pauillac Chateau Mouton Rothschild '76 Chateau Lafite Rothschild '76	380,00 € 490,00 €

ESTADOS UNIDOS

D.O. Napa Valley

Dominus Estate Dominus W.O. '11

290,00 €

Dominus Estate Othello W.O. '12

98,00 €

Vino Rosado

ESPAÑA

Tierra de Ibiza

Ibizkus

42,00 €

D.O. Rioja

Ostatu Rosado

22,00 €

FRANCIA

A.O.C. Languedoc

Gris Blanc et Noir

26,00 €

Château La Sauvageonne Volcanic

46,00 €

Château La Sauvageonne Volcanic MAGNUM

92,00 €

A.O.C. Côtes de Provence

Mirabeau Pure Rosé

29,00 €

Château des Marres

39,00 €



The Ibiza Catering



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