

A large, stylized gold fork and knife graphic is positioned vertically in the center of the image. The fork is on the left and the knife is on the right, both pointing downwards.

The Ibiza  
Catering

Private Chef



# 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

## WELCOME APPETISERS

Homemade bread with aioli garlic sauce and olives

## TO SHARE - choose three to share in the middle of the table or 1 for each

Chicken roll, mushrooms and parmigiana sauce

Sea bass ceviche, avocado salad and spicy lemon

Steak tartare with mustard and black truffle

Quinoa salad with veggies and pesto basilica

## MAIN - choose one (or two different)

Roasted salmon with basmati rice and zucchini

Beef tenderloin accompanied by eggplant and balsamic vinegar

## DESSERT - choose one or two to share in the middle of the table

Variation of seasonal fruit

White chocolate cheesecake with berries and crumbles







# MENU

## Paella

### TRADITIONAL WELCOME APPETISERS

Homemade bread with aioli garlic sauce and olives

### TO SHARE - choose three to share

Typical Ibiza Salad (potatoes, tomatoes, onions, tuna, olives, green pepper)

Grilled Padrón peppers

Spanish tortilla

"Albondigas" with tomatoes sauce (traditional meatballs)

### MAINS - choose one (or two)

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 +15,00e pp

### DESSERT - choose one

Flaó - goat cheese & lemon verbena cake from Ibiza

Ibizan herbs and lemon sorbet



# MENU

## gold

### TRADITIONAL WELCOME APPETISERS

Homemade bread with aioli garlic sauce and olives

### STARTERS-choose three to share

Burrata with tomatoes and basil

Deep fried calamari with citric mayonnaise

Beef carpaccio pecorino and black truffle

Quinoa salad with nuts and avocado

### MAINS - choose one (or two)

Grilled Sea Bass, aubergine and smoked tomatoes

Cod Filet served with broccoli and lemon

Beef Sirloin with sweet potatoes and mushrooms

Pumkin risotto with sage

### DESSERTS - choose one

White chocolate cheesecake with berries

Brownie with strawberries





# FARM & SEA bbq

## TRADITIONAL WELCOME APPETISERS

Homemade bread with aioli garlic sauce and olives

## STARTER- choose three to share

Burrata with cherry tomatoes and basil

Hummus and guacamole dip with pita bread

Quinoa salad, avocado and nuts

Octopus salad with baby potatoes

## FROM THE BBQ - choose two to share

Free range chicken

Beef entrecôte

Roasted seabass

Grilled calamari

Grilled pumpkin and vegetables. (option veggie)

## SIDE DISHES-choose two to share (or three)

Salad bowls ( mix and normal salads)

Grilled vegetables from our garden

Roasted potatoes with rosemary

## DESSERT - choose one

Grilled marinated pineapple

Traditional flao (Ibiza cheesecake with mint) and graixoneta ice cream







# FAVOURITE bbq

## WELCOME APPETISERS

Homemade bread with aioli garlic sauce and olives

## STARTER-choose three to share

Burrata with cherry tomatoes and basil

Hummus and guacamole dip with pita bread

Quinoa salad, avocado and nuts

Octopus salad



## From the BBQ-choose three to share

Red prawns and Lobster

Galician beef sirloin

Farm chicken thighs marinated with soya and ginger

Roasted sea bass

## SIDE DISHES-choose two to share (or three)

Salad bowls ( mix and normal salads)

Grilled vegetables from our garden

Roasted potatoes with rosemary

## Desserts - choose one

Fresh fruit Salad

Brownie with strawberries and ice cream





# MENU

## Italian twist

### TRADITIONAL WELCOME APPETISERS

Homemade bread and olives

### STARTERS-choose two to share or one for everybody

Eggplant parmigiana

Veal tonnato

Prawn carpaccio

Zucchini carpaccio with mint

### MAIN or PASTA -Choose one for the whole group

Roasted seabass with pumpkin purée, roasted onions

Grilled lamb chops, rosemary sauce and mashed potatoes

Paccheri with prawns and fresh cherry tomatoes (+6e pp)

Gnocchetti with tomatoes, basil and burrata

### DESSERT-Choose one dessert for the whole group

Panda cotta with berries

Tiramisu'





# tapas MENU

## TRADITIONAL WELCOME APPETISERS

Homemade bread variation

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

Home-made marinated olives

## TAPAS - choose 3 up to 10 guests and 4 if more

Smoked salmon, yogurt and lime

Marinated tomatoes and burrata

Iberico jam with crunchy bread

Crudités with walnuts sauce

Quinoa salad with prawns

Zucchini rolls with avocado and pecorino cheese

Parmigiana rolls

Beef carpaccio, parmigiana sauce, black truffle

Tuna sashimi, soya sauce, lemon gel

Rice chips, anchovies, capers mayo

## THE SHOW MUST GO ON

(Choose two the whole group)

Crispy prawn with sweet and sour sauce

Chicken Sate with peanut and black sesame

Pumpkin quiche

Gently cooked octopus and spicy tomato sauce

Pimientos padron

Fried calamari cone with fresh lime and alili



## THE SHOW MUST GO ON

(Choose two the whole group)

Grilled and marinated pineapple

Lemon curd with merengue

Spicy chocolate brownies

Strawberry, yogurt and basil



# 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)

Crudites with walnuts sauce

Zucchini tartare, Lemon, ginger

Eggplant parmigiana rolls

Quinoa salad, basil pesto, olives

Marinated rod with yellow tomatoes, basil and onion

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

Roasted pumpkin, sage risotto with smoked mozzarella

Ecologic poached egg mushrooms soup and spicy sauce

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

Spicy chocolate brownie

Pineapple carpaccio, tequila and lime

Cheesecake with strawberry





# Private Chef per hour

In case you decide to have a chef at your disposal without going for one of our set menu.

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.

Classic	30 hours.	2-3 days.	1.520,00e
Full Week	60 hours	5-7 days	2.600,00e

Non – stop	24 hours	1-2 days	1.200,00e
Hour	1 hour		45,00e
Helper	1 hour		35,00e

All the prices are excluding VAT.

Waiter service 35,00 e p.h. with a min. booking of 5h  
Incl. 1h for table set up, 1h for cleaning after the dinner.

Bartender service 35,00 e p.h. with a min. booking of 5h







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