

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

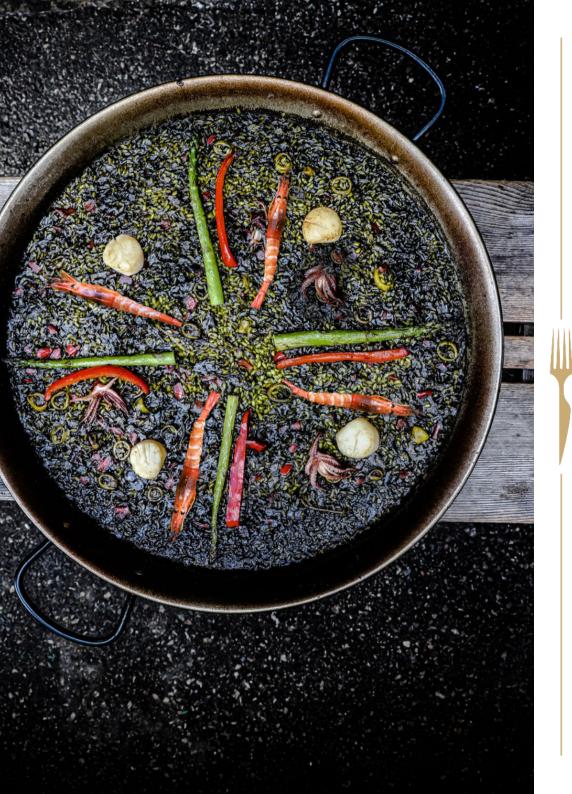
MAIN - choose one (or two different)

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



TRADITIONAL WELCOME APPETISERS

Homemade bread with aioli garlic sauce and olives

STARTERS-choose three to share

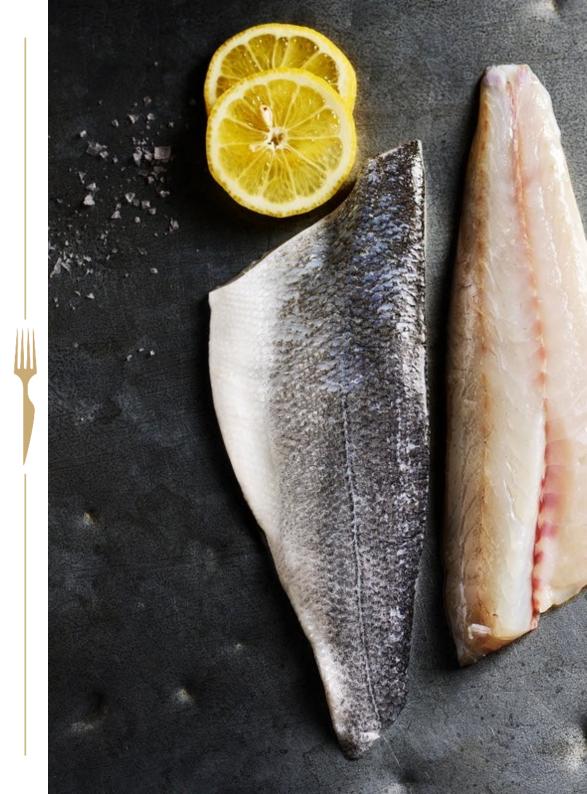
Burrata with tomatoes and basil Deep fried calamari with citric mayonnaise Beef carpaccio pecorino and black truffle Quinoa salad with nuts and avocado

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 puré, 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





C/ Los Rosales 40 Urb. Siesta 07840 Sta. Eulalia del Rio, Spain Tel: +34 971 33 99 53 Fax: +34 971 33 06 47 www.theibizacatering.com info@theibizacatering.com NIF: E-57493447 VAT: ESE - 57493447

