

PRIVATE CHEF LUNCH & DINNER MENUS

Prices up from

The Ibiza Catering



One appetizer, two different starters, a main course and a dessert compose lunch and dinner menus. **Main course and dessert will be chosen** by the client at least 24h before serving, and they will be chosen **for the whole table**. For any special request talk to the Chef within **24h time** period so he can arrange the shopping. There is a minimum of 6 covers. The chef will need to enter in the villa at least 1,5hs before the arranged dinnertime.

These menus can also be combined with the canapés menu. Mixing and matching is no problem for us.

For your comfort we recommend to book a waiter, which will set up the table, serve food and drinks and tidy up the kitchen after the dinner, 25,00e/h min. 3h.

For drinks please see our drinks list attached or at this [link](#).

In case of waiter booking we offer also a drinks pack for the duration of the meal (max 2h).

House wines and complimentary water 18,00e p.p.

White wine – Bodega Reina de Castillo, Isabelino D.O. Rueda (verdejo, viura)

Rose wine - Bodega Pagos Arraiz, Rosado D.O. Navarra (tempranillo)

Red wine - Bodega Pagos Arraiz, Roble D.O. Navarra (tempranillo, cabernet)

Medium wines and complimentary water 23,00e p.p.

White wine – Bodega Ostatu, Ostatu Blanco D.O.C. Rioja (viura, malvasía)

Rose wine Bodega Ostatu, Ostatu Rosado D.O.C. Rioja (tempranillo, viura)

Red wine - Bodega Neo, Obra Roble D.O. Ribera del Duero (tinto fino)

Premium wines and complimentary water 28,00e p.p.

White wine – Bodega Fillaboa, Fillaboa D.O. Rías Baixas (albariño)

Rose wine Château de Brigue, Rosé Only A.O.C. Provence (grenache, sinsoult)

Red wine - Bodega Ostatu, Ostatu Crianza D.O.C. Rioja (tempranillo, graciano)





FISH & LOVE MENU 75,00e p.p.

APPETIZER

Grilled Zamburiña scallop with fresh fruit ceviche and fish roe

STARTERS

Fried Mediterranean Calamari with saffron aioli

Local tomato salad with sweet onion and tuna belly in olive oil

MAIN COURSE - choose 1 for the whole table

Grilled sea bass fillet on squid Bolognese stew with soft garlic and "Sobrasada" garnish

King Prawns on skewer with monkfish and vegetables, grilled and served with a green salad side

Hole salt roasted Sea bream (1/2kg) with grilled vegetables and jacket potatoes, fresh lemons and sweet red peppers sauce

"Bullit de peix" with "arroz a banda" "Ibiza style fish & rice dish

Grilled Salmon with pineapple teriyaki glaze, green gingered veggies and jasmine rice garnish side

DESSERT - choose 1 for the whole table

Apple and cinnamon crumble with cream

Mashed strawberries with mascarpone cream and bitter chocolate cookies

White chocolate and lemon brownie with walnuts and whipped yogurt





LIGHT AND FRESH MENU 60,00 € pp

APPETIZER - choose 1 for the whole table

Hummus with fresh vegetables crudités and pita bread

Sweet rice mouthfuls with salmon sashimi

STARTERS

Pumpkin soup with Parmesan and bread crusts

Green salad with white asparagus and tomato from Ibiza



MAIN COURSE - choose 1 for the whole table

Marinated tofu and seitan skewers with grilled baby vegetables with Romesco sauce

Grilled farm Chicken breast with pineapple teriyaki glaze, green gingered veggies and jasmine rice garnish side

Steamed hake with snow peas, broccoli and carrots with a Sweet & Chilly touch

Grilled sea bass fillet with crunchy fresh fennel salad, green asparagus and fresh herbs spiced potato mash



DESSERT - choose 1 for the whole table

Fresh fruit salad with vegan brownie chunks

Bitter chocolate with wall nuts and Oporto sweet red wine





VEGGIE PROUD MENU 65,00e p.p.

APPETIZER

Vegetables chips with guacamole and nachos



STARTERS

Lentils salad with Wakame seaweed and brown cereals in a red curry vinaigrette

Buffala Burrata and rocket salad with homemade pesto and tomato jam dressing "



MAIN COURSE - choose 1 for the whole table

Thai yellow curry with tofu and vegetables on jasmine rice

Aubergine and mozzarella lasagne with tomato sauce and green salad

Brown rice and coconut risotto with zucchini, green asparagus and shitake mushroom

Roasted pumpkin and sweet potato with chickpeas and sautéed spinach

Grilled zucchini and vegetables homemade lasagna

Homemade focaccia with sun dried tomato, rocket and mozzarella with pesto dressing



DESSERT - choose 1 for the whole table

Vegan brownie with nuts and red fruits

Carrot cake crumble with mascarpone cream and chocolate chunks

Herbs from Ibiza liquor sorbet





WELCOME TO IBIZA MENU 65,00e p.p.

APPETIZER

Fried padrón peppers with sea salt flakes

STARTERS

Tomato and breadcrumbs salad with tuna belly and fresh garlic dressing

Sautéed octopus with peppers and confit potatoes

MAIN COURSES - choose 1 for the whole table

Grilled lobster with "ibiza style" a banda rice

Bullit de peix "ibiza style fish and rice dish"

Whole daily fresh fish (Seabass; Seabream or Turbot) mediterranean style with potato and vegetables garnish "

Roasted lamb with grilled vegetables and potatoes

T-Bone steak with grilled fresh onions and mashed potato

Grilled lamb cutlets with green salad and fries



DESSERTS

(choose 1 for the whole table)

Flaó cheesecake with ice cream

Local pastries and liquors assortment

Local cheese and fruit jams assortment with toasted bread





MEAT LOVERS MENU 75,00e p.p.

APPETIZER

Cold meats assortment with grated tomato and toasted bread"

STARTERS

Grilled vegetables salad with hazelnuts and crispy bacon dressing

Spiced turkey tacos with avocado and salsa



MAIN COURSES - choose 1 for the whole table

Grilled lamb cutlets with BBQ garnish side (jacked potatoes and grilled peppers

Grilled veal tenderloin with grilled baby veggies and BBQ garnish side

Roasted lamb leg with green salad and BBQ garnish side

Low temperature farm chicken breast stuffed with nuts and herbs and served with spiced potato mash and gravy sauce

Duck breast slowly cooked and served in its own juice on baked spiced mango and green apple, with local potatoes and herbs Parmantier side

Smoked and grilled meats assortment "Ibiza style" with BBQ garnish side; including: spiced chorizos and sausages; traditional spiced pork and vegetables "pinchos" skewers, National Beef "Argentinian cut" fillet and lamb chops."



DESSERTS - choose 1 for the whole table

Fresh fruit salad

Ibiza Flaó cake with fresh cheese and mint

3 chocolate cake with caramel and mashed strawberries





FISH & LOVE BBQ MENU 70,00e p.p.

STARTERS:

Mussels and saffron cold soup

Local tomatoes salad with tuna belly and red onions

Smoked anchovies salad with 3 color peppers dressing

Brown cereals taboulé with chickpeas and octopus on a lemon dressing

MAINS FROM THE BBQ:

Grilled octopus and calamari

Fish and Shrimps skewers assortment

Hole grilled sea bass and sea breams

Grilled fresh salmon

Grilled Lobster (+10€/pax)



SIDES FROM THE BBQ:

Jacket potatoes and sweet potatoes

Grilled vegetables

DESSERTS:

Pastries assortment home made at our bakery Samovar

Vodka and lemon sorbet



BREAD & SAUCES:

White and brown breads assortment

Sweet honey BBQ sauce

Mustard Mayo

Garlic, parsley and lemon sauce





CASUAL MEETING BBQ MENU 65,00 p.p.

TRADITIONAL WELCOME APETIZER

Homemade bread with Aioli garlic sauce

STARTERS – choose 2 to share

Mozzarella bites with 3 colour tomatoes and rocket & fresh basil salad

Flame grilled caramelized goat cheese salad with hazelnuts, pepper touch strawberries and honey & lemon dressing

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

MAINS – choose 3 to share

Local produced spiced sausages and chorizos

Mixed pork, chicken and veggies skewers with chimichurri spices & herbs marinade

Ginger & lime&soya marinated beef "entraña", grilled and served with local tomatoes
"pico de gallo"

Grilled tiger prawn skewers with parsley & garlic dressing

SIDES & SAUCES

Jacket baby potatoes with sour cream

Grilled vegetables "parrillada" served with traditional romesco sauce

Homemade sauces: House BBQ sauce, spices & herbs Chimichurri, ketchup, mustard

DESSERTS – choose 1

Flaó, Ibiza traditional fresh goat cheese and mint cake

Traditional brownie with wall nuts and spiced strawberries



WORLD STREET BBQ MENU 75,00 p.p.



TRADITIONAL WELCOME APETIZER

Homemade bread with Aioli garlic sauce

STARTERS – choose 3 to share

Italian salad with rocket leaves, Parmesan shavings and dried out cherry tomatoes with olive oil and balsamic dressing

Greek salad with cucumber, tomatoes, feta cheese, kalamata olives, onion and oregano with fresh mint and parsley leaves

Ibiza traditional "pagesa" salad with roasted peppers, potatoes, black olives and tuna



Taco paradise station: Mexican traditional "carne asada" gilled meat tacos served with avocado and traditional "pico de gallo" dressing

MAINS – choose 3 to share

Indian tandoori marinated farm chicken breast with yogurt sauce

Salmon and marinated pineapple skewer with Japanese teriyaki sauce and sesame

Turkish kebab skewers with spiced lamb and fresh lime and mint dressing

Argentinian grill skewers with spiced sausage and beef "entraña" with "chimichurri" spices and herbs marinade

SIDES

Rosemary roasted potatoes with garlic and peppers

Grilled vegetables parrillada with traditional Romesco sauce

DESSERTS – choose 1

Traditional brownie with wall nuts and spiced strawberries

Lemon tartalet with meringue and lemon cream





LOCAL MIXED BBQ MENU 70,00 p.p.

STARTERS

Local tomatoes gazpacho cold soup

Local cheses and cold meats assortment

Payesa salad (potato, grilled pepper, red onion, black olives and tuna)

Green leaves mixed salad (asparagus, corn, carrot and onion)

MAINS FROM BBQ

Local farm chorizos and sausages assortment

Grilled cuttlefish and calamari

Whole daily fresh grilled fish

Beef entraña (argentinian cut)

T-bone steak (+10€/pax)

SIDES FROM BBQ

Jacket potatoes and sweet potatoes

Grilled vegetables

DESSERT – choose 1

Pastries assortment home made at our bakery Samovar

Herbs from ibiza and lemon sorbet

BREAD & SAUCES:

White and brown bread assortment

Chimichurri sauce (fresh herbs and spices)

Sweet honey BBQ sauce

Whole grain Dijon Mustard





TOP DE LUXE BBQ MENU 90,00 p.p.

WELCOME APETIZER:

Homemade bread with "alioli" garlic dip and olives

Spanish cheeses and cold cut assortment with grated tomato and crispy bread



STARTERS

Italian salad with rocket leaves, parmesan shavings and dried out cherry tomatoes with olive oil and balsamic dressing

Corvina and seafood ceviche with coconut tiger milk and sweet potato and crispy corn garnish



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

MAINS FROM BBQ

Farm chicken breast and spiced sausages skewers with a sweet and chilly touch

Grilled beef tenderloin "Chateaubriand" with spiced butter and airy potato mash

Grilled lobster and seafood skewer with prawns and scallops and ginger, garlic and lime zest

SIDES FROM BBQ:

Jacket potatoes and sweet potatoes

Grilled vegetables



DESSERTS:

White chocolate piña colada with fresh fruit skewer

Lemon pie tartlet with meringue and pistachio sauce





TAPAS & PAELLA MENU 65,00 p.p.

TRADITIONAL WELCOME

Homemade bread with Aioli garlic sauce

Marinated olives

TAPAS

Local tomatoes gazpacho cold soup

Chorizo cooked in white wine and honey

Gilled Padrón peppers

Spanish tortilla

Garlic mushrooms



MAIN COURSE - choose one for the whole group

Mixed paella with chicken, seafood and fish

Fish and Seafood paella (with daily fresh fish, prawns and cod fish)

Black rice Paella (with baby squids, prawns and cod fish)

Vegetarian paella with seasonal vegetables

DESSERTS - choose one for the whole group

Flaó (goat cheese & mint cake from Ibiza)

Greixonera (sweet pastries & liquor pudding for Ibiza)

Ibizan herbs and lemon sorbet



All the prices are excluding VAT 10%





GOLD TAPAS & PAELLA MENU 85,00 p.p.

TRADITIONAL WELCOME

Homemade bread with Aioli garlic sauce

Marinated olives

TAPAS

(Served as starter for sharing)

Foie Minuit on toast with homemade jams and fresh apple chips

Premium Iberic cured ham served with grated tomato and crispy bread

Grilled octopus with smoked potatoes and green Mojo sauce

Low temperature beef cheek with grilled sweet potato and spiced butter mash



MAIN COURSE

(Choose one for the whole group)

Lobster paella (with cuttlefish, prawns and lobster)

Iberic meat paella (with Iberic pork, farm chicken and Norway lobster)

Black rice and king red prawns paella (with baby squids, king red prawns and cod fish)

Confit duck and mushroom paella (with confit duck, wild mushrooms, green asparagus and rocket)

Arroz del Senorito or "Pilled of" seafood paella (with all peeled off seafood: red prawns, mussels, squids and scallops)



DESSERTS

(Choose one for the whole group)

Mini dessert assortment with fresh red fruits

3 chocolate cake with fresh strawberries

White chocolate Pina colada with fresh fruit skewer

Leon pie tartlet with meringue and pistachio

All the prices are excluding VAT.

The prices and timings of the offer are based on the number of guests. If these numbers changes, prices and times can change.

