



The 
Ibiza Calering

Taste is our signature.

**Your
Private Chef**

PRIVATE BBQ

75,00 p.p.

TRADITIONAL WELCOME APETIZER

Homemade bread variation with aioli garlic sauce and marinated olives

SIDEDISHES (Choose four to share)

Seafood salpicon

Grilled pumpkin

Rough chopped red cabbage from the bbq with orange and cilantro

Marinated ibicencan tomatoes with parsley and red onion

Beet root salad with rocket and pistachios

Pickled onion from the bbq with lemon and oregano

Grilled zucchini

Crushed potato

Gazpacho salad

Braised leeks with almonds

Roasted carrots

SAUCES (Choose three for the whole group)

Romesco sauce

Salsa verde sauce

Raw tomato sauce

Red bell pepper sauce

Chili vinaigrette

MAINS (Choose three for the whole group)

Sea bream

Boneless grilled chicken legs with garlic, lemon and turmeric

Beef burger

Skirt steaks (entraña)

Squid and razor clams

DESSERT (Choose one for the whole group)

Café caleta

Flaó with greixonera ice cream

Grilled peach with merengue

Flamed lime tarte

Iced watermelon with mint

Apple cake grand mothers style

Chocolate carrob cake



PAELLA MENU

75,00 p.p.

TRADITIONAL WELCOME APETIZER

Homemade bread with aioli garlic sauce

Marinated olives

TAPAS (Served as starter for sharing)

Marinated aged manchego cheese

Chorizo cooked in white wine and honey

Grilled padrón peppers

Spanish tortilla

MAIN COURE (Choose 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 p.p.

DESSERTS (Choose one for the whole group)

Flaó - goat cheese & lemon verbena cake from Ibiza

Chocolate carrob cake

Ibizan herbs and lemon sorbet

PRIVATE MENU GOLD

85,00 p.p.

TRADITIONAL WELCOME APETIZER

Homemade bread variation with aioli garlic sauce and marinated olives

STARTERS (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 caramelized goat cheese on bitter leave salad with roasted hazelnuts, pepper touch strawberries and honey dressing

Ecologic ibiza tomatoes with mozzarella bites, rocket salad and confited 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 caramelized cashew nuts

“Triple C’s” Carob brownie with cashew crunch and coconut ice cream

Espresso nougat cake with cognac and blood orange salad



PRIVATE MENU DIAMOND

95,00 p.p.

TRADITIONAL WELCOME APETIZER

Homemade bread variation with aioli garlic sauce and 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)

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

Monkfish and mussel on vegetable olive emulsion with braised potatoes

Down under beef on potato puree with young veggies and sauce romanov

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

PRIVATE TAPAS MENU

90,00 p.p.

TRADITIONAL WELCOME APETIZER

Homemade bread variation with Aioli garlic sauce and marinated olives

FOREPLAY (Choose four the whole group)

Pumpkin peach shot

Cherry gazpacho

Fermented lenit vichysoisse 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 eumin 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 solid

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 spiecy 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 aioli

CURTIN CALL (Choose three the whole group)

White coffe panna cotta with orange salad

Strawberry pannacotta with vanilla bikuits

Cherry crumble with straciatella cream

Maracuya cream with chocolate

Rhubarb tarte

VEGGIE LOVE MENU

70,00 p.p.

TRADITIONAL WELCOME APETIZER

Homemade bread with aioli garlic sauce

Marinated olives

STARTERS (choose one)

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 or sweet potato garnish
+5,00 e p.p.

Tropical fruit tatar and bitter mustard leaves dressed with honey, lime and olive oil vinegrette + 5,00 ep.p.

MAINS (choose one for the whole group)

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

Tomato olive broth seasoned with averna or mashed potatoes with artichokes and veggies +9,00e p.p.

Ecologic poached egg on lamb's lettuce and warm potato salad topped +9,00e p.p.

Creamy buckwheat with watercress, roasted pumpkin seeds and young goat cheese from Ibiza +9,00e p.p.

DESSERTS (choose one for the whole group)

Amarena cherry tiramisu in a glass with a fresh mint touch

Flaó – goat cheese & lemon verbena ibizan cake

Pear vanilla crumble with stracciatella cream

Matcha mousse cake with coconut cream and caramelized cashew nuts
+ 3,00e p.p.



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 then 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	630,00e
Classic	30 hours	3 - 4 days	990,00e
Full Week	60 hours	7 - 10 days	1.9200e
Extra 10h	10 hours	1 – 2 days	330,00e
Non – stop	24 hours	1 - 2 days	800,00e
Hour	1 hour		35,00e
Helper	1 hour		25,00e

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

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

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

House wines **15,00e per bottle**

White wine – Isabelino Verdejo y Macabeo D.O. Rueda
Rose wine - Lamblin & Fils Rose Fruite, Pays d'oc, France
Red wine – Pago de Araiz, Roble D.O. Navarra

Medium wine **19,00e per bottle**

White wine – Otazu Chardonnay D.O. Navarra
Rose wine – Brigue Provence Rosé Only D.O. Provence
Red wine – Valosdelacierva Crianza Tempranillo D.O. Rioja

Premium wine pack **25,00e per bottle**

White wine – Domaine Gitton Pere & Fils Sancerre
White wine – Filaboa Albariño
Rose wine – Chateau La Sauvageonne Volcanic Rose
Red wine – Mas de Leda Tempranillo D.O. Castilla y León

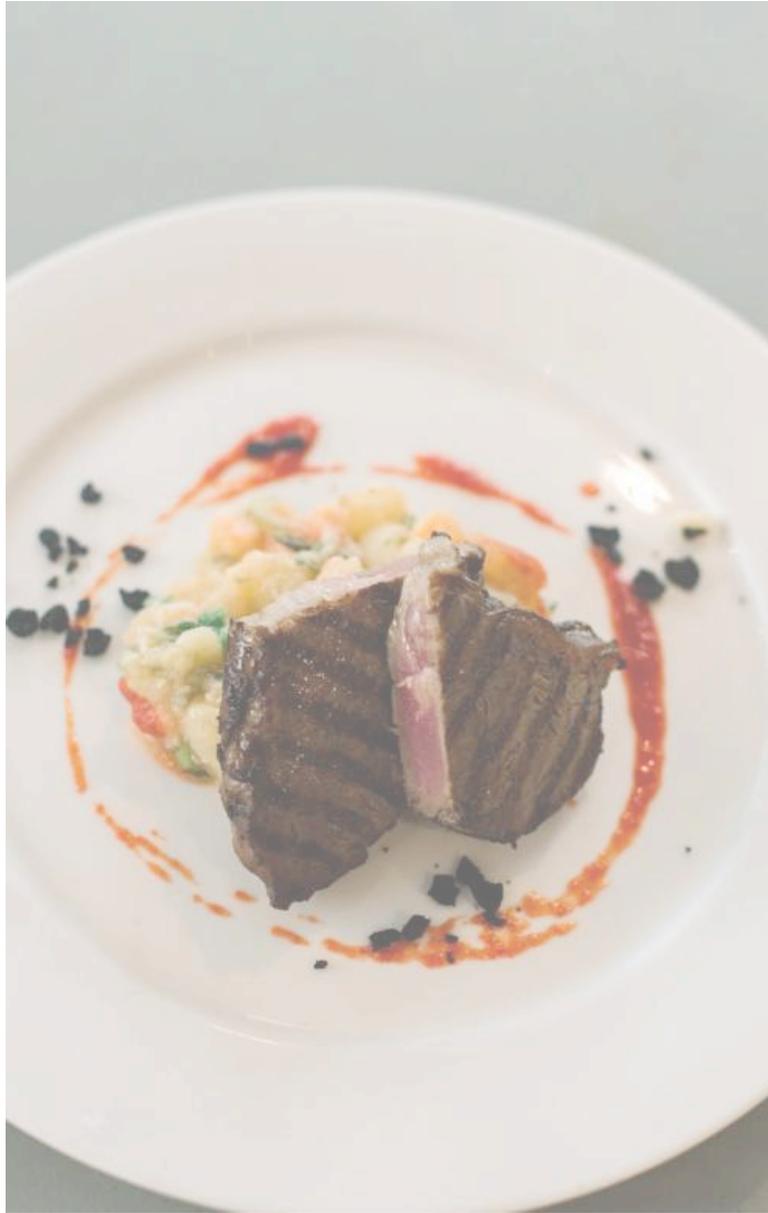
Champagne

Veuve Clicquot French champagne 0.75l	66,00e
Duval Leroy Premier Cru Rosé 0.75l	69,50e
Duval Leroy Blanc de Blancs French champagne, Grand Cru 2006, 0.75l	89,50e
Dom Perignon French champagne 0.75l	180,00e
Krug Grand Cuvée French champagne 0.75l	240,00e
Dom Perignon Rosé 0.75l	345,00e

Cava

Borgo Molino Cuvee This 0,75l	18,00e
Borgo Molino Motivo Rose 0,75l	19,00e
Graham Beck Blanc de Blancs	36,00e





PAYMENT TERMS AND CONDITIONS & AGREEMENT OF
BOOKING

To secure your event date we ask you for 50% of the subtotal
+ 10% VAT deposit via bank transfer or credit card.

Further payment will be 50% of the total amount paid directly to chef
In cash or min. 3 days via credit card or bank transfer.

When making the transfer please use your full name and date of
your event so we know the funds have been received from yourself.
Once we have received the payment we will send the confirmation to
you.

Bank Details:

Samos Group c.b.

Calle Los Rosales 40

07840 Ibiza Santa Eulalia

Bank in Ibiza:

BBVA Santa Eulalia des Riu - San Marino

BIC BBVAESMM

IBAN ES83 0182 5830 9102 0153 5383

Subject manner Reservation + full name

Payment of the 2nd deposit can be made via credit card transaction
or bank transfer or can be paid in cash directly to a chef if agreed
before.

When making a transfer please can you use your full name & date of
the event as reference so we know the funds have been received from
yourself.

Please, note the credit card processing fee is 1,5% of each purchase &
American Express 3% - which will be added to the total.

To confirm the date I will need your full name and full postal
address.

The minimum number of guests is 6 but if you are less – ask for
quote.

With the agreement, once you have stated the minimum number
of guests you expect to attend, you will not be able to drop that
number.

If you should drop more than the minimum amount required, you
will be charged for the minimum amount even should they not
attend.

There is no problem with increasing the numbers as long as we have
been informed due course.

Once we have received the funds into our account we will send you a
confirmation.