



YOUR PRIVATE CHEF IN MALLORCA

STARTERS

- Shrimp taco with herbs (one each)
- Stuffed sea urchin (one each)
- French oysters Gillaardeau (2 each)
- Mexican ceviche with white fish and shrimps
- Salmón tartar
- Bluefin tuna tartar
- Anchovies marinated in vinegar
- Tempura squids from the Market
- Squid 'a la bruta' with garlic in its ink
- Homemade Spanish croquettes
- Argentinian empanadas with beef
- Meatballs with tomato sauce
- Iberian mixed platter with regional cheeses
- Gyozas with shrimp or duck
- Barbecue mussels
- Garlic red prawns from Sóller
- Grilled scallops with miso and lime sauce
- Tempura shrimps with spicy mayo

MAIN COURSE

- Sushi mix (16 pieces each)
- Seafood, mixed or meat paella
- Argentinian barbecue
- Grilled octopus and seafood

DESSERT

- Sacher cake
- Chef's secret cake
- Lemon mousse
- Cheesecake with seasonal fruit

Price per person from	€ 95
Travel cost if outside Palma	€ 50
Extra	per bottle
White or rosé cava	€ 25
Champagne	€ 75
White wine	€ 20



Do not hesitate to contact us for any allergies or extra requests, we will be more than happy to arrange the best menú for you!

