

Private home chef

You would be surprised how easy and truly special hiring a Chef during your stay would be.

We come to your holiday home ...

We cook a seasonal menu for you and your guest to enjoy.

We then clean up your space and leave you to enjoy your glasses of wine with your wonderful friends and family.

Three hours Villa-Service

Barbecue Night

Cava. Fresh olives, pickles, dip, Aioli & artisan bread

4 varieties of seasonal Salads

Rocket salad with cherry tomatoes, goat cheese and honey dressing

Tomato and mozzarella salad with pesto dressing

Cesar salad with nuts and Parmesan cheese

Oriental Tabbouleh

Main course

Grilled king prawns

Fresh fish of the day

Marinated chicken & pepper kebab

Entrecote sirloin steak

Grilled vegetables

Baked potatoes with sour cream

Dessert

Almond cake with almond ice cream

75 € per adult and 20€ per child under 12 years.

All inclusive: 3 hrs villa service, travel, shopping and prep time and costs, service and clean up.

Tapas Night

Jug of homemade sangria. Fresh olives, pickles, dip, Aioli & artisan bread

Spanish omelette

Meat ball in tomato & onion sauce

Garlic mushrooms

Fried chorizo in red wine sauce

Pimiento peppers with rock salt

Selection of cured meat

Selection of Spanish cheeses

Potatoes "bravas" with Aioli

Tomato salad with sweet onions

Dessert

Chocolate cake with chocolate ice cream

70 € per adult and 20 € per child under 12 years

All inclusive : 3 hrs villa service, travel, shopping and prep time and costs, service and clean up.

Mallorca delights

Jug of homemade sangria. Fresh olives, pickles, dip, Aioli & artisan bread

To begin:

Cured ham & local cheese

Warm bread topped with "sobrasada" a local paprika sausage served with honey

To enjoy (please choose one)

Mallorca style suckling pig

Or

Oven backed leg of lamb

Served with Tumbet - (Mediterranean vegetables with tomato sauce)

To relax

Ensaïmada

75€ per adult and 20€ per child under 12 year

All inclusive : 3 hrs villa service, travel, shopping and prep time and costs, service and clean up.

Spanish Night

Jug of homemade sangria. Fresh olives, pickles, dip, Aioli & artisan bread

Starters

Selection of cured meat, toasted bread with fresh tomatoes, garlic & olive oil

Pimiento peppers with rock salt

Main course

Fish & seafood Paella

or

Mixed Paella (meat & fish)

or

Only meat Paella

or

Vegetarian/vegan Paella

Dessert

Crema Catalana

70€ per adult and 20€ per child under 12 year

All inclusive : 3 hrs villa service, travel, shopping and prep time and costs, service and clean up.

Italian Night

APEROL, Fresh olives, pickles, dip, Aioli & artisan bread

Antipasto

Tomato & buffalo mozzarella salad with fresh pesto

Bruschetta with Parma ham

Beef carpaccio with rocket leaves & parmesan cheese

Focaccia with rosemary, mozzarella & thyme

To continue

Tagliatelle with carbonara sauce

Homemade ravioli with fresh tomato sauce & basil

Homemade lasagna

Dessert

Panna cotta with red fruit coulis

Shot of limoncello

70€ per adult and 20€ per child under 12 year

All inclusive : 3 hrs villa service, travel, shopping and prep time and costs, service and clean up.

A la Carte

Please choose a starter, main course and dessert from our Menu suggestion.

We would require that everyone choose the same dishes (except dietary requirements).

Kyr Royal. Fresh olives, pickles, dip, Aioli & artisan bread

Cold Starters

Andalusian Gazpacho

Spiced shrimp and avocado salad

Seafood salad with Marie rose sauce

Beef carpaccio served with rockets leaves, parmesan & truffle oil

Tomato salad with buffalo mozzarella & fresh basil

Goat cheese salad with mustard and honey dressing

Melon and serrano ham

Smoked salmon served with mixed leaves and citrus dressing

Hot starters

Tomato & mozzarella tartlet and fresh basil

Pan-fried duck foie gras and apples with Calvados

Wild mushrooms risotto with Iberian pancetta

Linguine vongole

Gambas Pil-Pil (prawns in a garlic oil with chilli)

Fresh clams in white wine sauce with goat cheese, sundried tomatoes, rocket leaves and basil oil

Toasted ciabatta bread

Mussels with marinara sauce

Main courses

Meat

Filet steak Rossini with foie gras

Filet steak served with green pepper sauce

Grilled Entrecote with mushroom sauce

Roasted duck filet with sweet wine sauce & ginger

Lamb shoulder with meat sauce & sesame

Fish

Baked sea bass with dill & white wine sauce

Salmon supreme with a creamy coconut & lemon grass sauce

Baked Cod with Aioli - The Mallorcan style

Grilled Red tuna steak

Baked sea bream with black olives & caper sauce

Desserts

Chocolat cake with ice cream

Ensaïmada

Apple tatin

Almond cake with almond ice cream

80€ per adult and 25€ per child under 12 year

All inclusive : 3 hrs villa service, travel, shopping and prep time and costs, service and clean up.