



À LA CARTE 2019
PRIVATE CHEF SERVICE IN MALLORCA

STARTERS

GREEN & FRESH

Cous cous with grilled seasonal vegetables and curry yogurt

Spinach, raisins, dry tomatoes salad with lemon vinaigrette

Quinoa salad with trampó and Mallorcan guacamole

Red & green cous cous with vegetables & "Pansida" black olives

Seasonal tomatoes, Mallorcan soft salted cheese with almond & basil pesto

MALLORCAN VEGETABLES

Seasonal ramallet tomato gazpacho & sides (crudités, bread & boiled egg)

Vegetables in crudité with souce trilogy, tzatziki, curry and green "Mojo"

Lentils and "Trampo" salad with Mallorcan dry tomatoes pesto

Red fruits & ramallet tomatoes gazpacho, feta cheese & basil oil

MEDITERRANEAN INFLUENCE

Mallorcan red shrimp cebiche

Prawns with garlic and fresh parsley

Galician fresh clams in "marinera" style

"Frito marinero" cuttlefish, prawns, fish, vegetables and fennel

Grilled octopus in "Sanabresa" style with "chimichurri" & potato

Gnocchi with mussels & saffron sauce

Potato and marinated salmon salad with yoghurt sauce

Thai style marinated tuna with green beans salad

Tom Yum soup with prawns and mushrooms

Clams and shrimps soup with miso and fresh parsley

Cous cous with prawns and alioli



À LA CARTE 2019
PRIVATE CHEF SERVICE IN MALLORCA

MAINS I

LOCAL VEGETABLES

Seasonal vegetables in tempura and parsley alioli
Aubergines with Mallorcan soft cheese, rosemary oil and honey
Pumpkin cream, basil oil and pinenuts
Zucchini cream and almond pesto
Seasonal grilled vegetables, poached egg and green mojo
Vegetable wok with Teriyaki sauce

RICES & PAELLAS

Cuttlefish "arroz seco" with alioli
Rice lobster stew in Mallorcan style
Rabbit, chicken & artichokes paella with "piquillo" peppers salad
Seafood paella & lemon alioli
Mixed paella, vegetables, pork, chicken & seafood

FISH & SEAFOOD

Mallorcan red shrimps cebiche
Mallorcan wild fish in "Donostiarra" style and potatoes
Wild monkfish with clams in green vinaigrette sauce
Wild hake, mussels in green sauce
Local fish in "Mallorquina" with seasonal vegetables
Octopus, Mallorcan "trampo" & aguacate
John dory loin with mallorcan spinach dressing & red sweet potato cream
Cod in pil pil style (olive oil & garlic emulsion)



À LA CARTE 2019
PRIVATE CHEF SERVICE IN MALLORCA

MAINS II

FROM THE LAND

Rabbit stew, prawns and peas with rehashed almonds
Free range chicken & red prawns stew with mallorcan artichokes
Iberian tender pork loin fillet, padrón peppers & red sweet potato
Roasted lamb shoulder with rosemary and "Sa Pobla" baked potatoes
Mallorcan lamb ribs, baked red peppers, rosemary & lemon
Sliced beef entrecôte, green salad & jacket potatoes
Grilled T-Bone steak with jacket potatoes & "trampo" salad

DESSERTS

HOME MADE

Ensamada & almonds ice cream
White chocolate mousse, red fruits gélé & vanilla ice cream
Lemon & cava sorbette
Strawberries, yogurt foam & crunchy almonds
Pineapple & fennel infusion with coconut ice cream
Black chocolate mousse & mallorcan strawberries