

STARTERS

Goat cheese salad, dried tomatoes, almonds and truffle oil

Garden Fresh Tomato Salad with Mozzarella

Caesar salad with chicken or shrimp

Chorizo salad, arugula and pears

Gazpacho with basil croutons

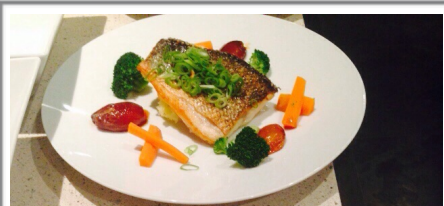
Avocado salad with smoked Salmon

Greek salad

Iberian Ham with bread & tomato

Tuna tartar

Sea bass ceviche



MAIN COURSES

Home made gnocchi with zucchini sauce, dried tomatoes and basil

Penne "arrabiata" (spicy tomato sauce)

Frutti di mare saffron risotto

Salmon with pesto, Cherry tomatoes and broccoli

Sea bream on a salt bed (white fish)

Wild sea bass with lemon puree and vegetables

Chicken Breast with baked rosemary potatoes

Sirloin Steak / Rib eye steak

Smoked Spareribs

Baby Lamb chops





SIDE DISHES (choose two)

Seasonal Vegetables, Ibiza Rost potatoes , Mashed potatoes, Couscous and Ratatouille.



SAUCES

BBQ, Mustard, Chimichurri and green pepper sauce.



DESSERTS

Seasonal Fruit Plate.

Mango and Lime Sorbet.

Tiramisu.

Cheese Cake.

Brownie.

Fresh Berries with Yogurt -Crumble.

70€ per Guest (VAT 21% not included)



Included: Catering Service, Chef & Service, transport, set up and cleaning

