MARTA PRIVATE CHEF



MENU

Paella 1

Assortment of Mallorca bread

Roasted almonds

Local olives

Alioli

Strawberry gazpacho

Spanish jamon

Homemade chicken croquetas

Seafood paella

Lemon posset with red berries

100€ per person

Min 4 persons Max 25 persons

Paella 2

Assortment of Mallorca bread

Roasted almonds

Local olives

Alioli

Caprese salad

With fresh mozzarella and homemade pesto

Mix paella

Chicken and sea food

Lemon sorbet with mint

75€ per person

Min 4 persons Max 25 persons

Tapas

Assortment of Mallorca bread

Roasted almonds

Local olives

Aioli

Bravas potatoes

With spicy sauce

Spanish jamon

Variety of croquetas

Tortilla

Potato's traditional omelet

Trampo pie

Veggies Majorcan pie

Soller prawns

Grilled with a lime touch

White wine clams

Coconut Cebiche

With Yellow croaker ,red berries and mango

Pistachio chocolate mousse

80€ per person

Min 6 persons Max 25 persons

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MENU

Fish 1

Assortment of Mallorca bread

Roasted almonds

Local olives

Alioli

Organic rose tomato

With tin onion, basil and roasted pinuts

Ham and melon bites

Wild sea bass

Cooked on the oven with vegetables

Passion fruit mousse

100€ per person

Min 4 persons Max 12 persons

Fish 2

Assortment of Mallorca bread

Roasted almonds

Local olives

Alioli

Melon gazpacho

Chickpea & feta salad

Wild sea bream

Cooked on the oven with vegetables

Cooked cheesecake With strawberry cream

100€ per person

Min 4 persons Max 12 persons

Barbecue

Assortment of Mallorca bread

Roasted almonds

Local olives

Alioli

Quinoa salad with roasted vegetables

Rocket and cherries salad

Old Spanish caw beef steak

500gr pp 18 months mature

Baked potatoes

Veggies brochettes

Sauce

Chimichurri

Mint

Romesco

Amand Majorcan pie

With homemade yogurt ice cream

90€ per person

Min 4 persons Max 25 persons

MARTA PRIVATE CHEF





All the products I use in that menu are organic, from the farms of Mallorca, supporting the local producers. Also I do all the elaborations to try to give you Autèntic homemade and healthy flavors.

I made customized menus for each client with your own preferences .

Get in touch.

For services longer than 3 days, 400€ at day with the cost of the food on top.