

## MARTA PRIVATE CHEF



## MENU

### Paella 1

Variety of Majorcan Bread  
Homemade alioli  
Local olives & Almonds  
Strawberry gazpacho  
Sea Food Paella  
Lemon curd with Italian meringue bites

**100€ per person**  
Min 6 persons

### Paella 2

Variety of Majorcan Bread  
Homemade alioli  
Local olives & Almonds  
Capresse salad with rose tomato and  
homemade pesto  
Fish and Meat Paella  
White chocolate, Strawberry and  
Pistachio Pie

**100€ per person**  
Min 6 persons

### Fish

Variety of Majorcan Bread  
Home made alioli  
Local olives & Almonds  
Avocado Gazpacho  
Wild Sea Bass, mediterranean style  
Cooked on the oven with veggies and  
roasted potatoes  
Apple pie with vanilla ice cream

**100€ per person**  
Min 6 persons

\*The price for menu include: Ingredients, chef, service and final cleaning

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# MENU

## Tapas

Variety of Majorcan Bread  
Home made alioli  
Local olives & Almonds  
Spanish Jamon and Cheese  
Spanish Potato's Omelete  
Assortment of Croquetas  
White wine clams  
Red Soller Prawns  
Fried calamari  
Milk Chocolate and caramel pie

**100€ per person**  
Min 6 persons

## Barbecue

Variety of Majorcan Bread  
Home made alioli  
Local olives & Almonds  
Watermelon Gazpacho  
Green salad  
Old cow T-Bone Steak (40 days mature)  
Roasted veggies and baked Potatoes  
Apple Crumble with yogurt ice cream

**100€ per person**  
Min 6 persons

\*The price for menu include: Ingredients, chef, service and final cleaning

## 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 authentic 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.