

2026

Private Dining Menu Catalogue

Premium chef experiences for villas, yachts, private events and concierge requests in Ibiza & Formentera.

CLIENT & CONCIERGE VERSION · NO PUBLIC PRICES

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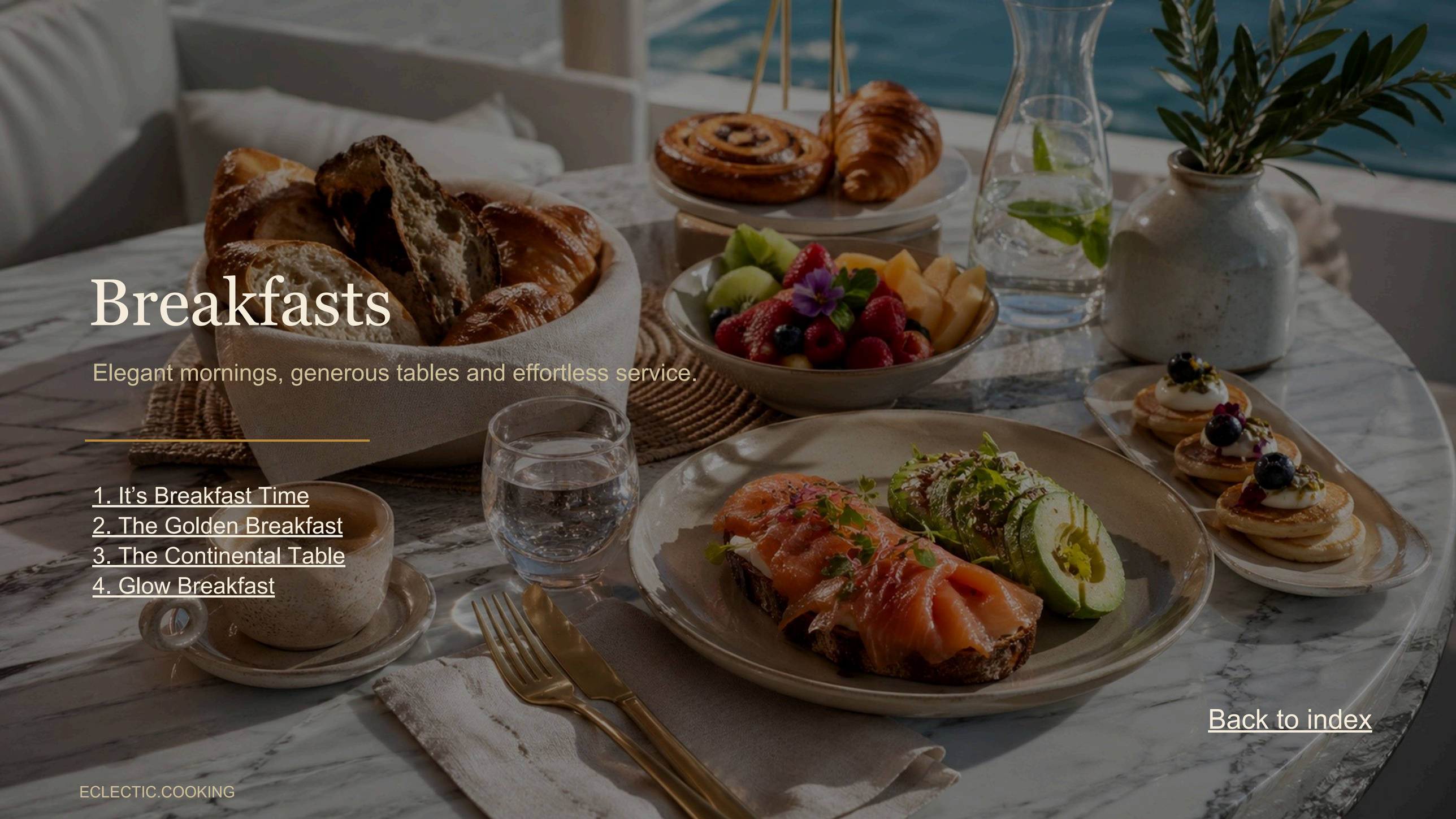
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Breakfasts

Elegant mornings, generous tables and effortless service.

1. It’s Breakfast Time
2. The Golden Breakfast
3. The Continental Table
4. Glow Breakfast

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1. It’s Breakfast Time

A complete and well-balanced breakfast designed to start the day with ease, quality produce, and a table that feels inviting from the very first moment.

SAVOURY SELECTION

- Selection of artisan breads
- Cheese board
- Charcuterie board
- Smoked salmon
- Sliced tomato and avocado
- Eggs cooked to order

SWEET SELECTION & FRUIT

- Fresh fruit platter
- Greek yogurt with granola
- Croissants, pastries, and muffins
- Jams, honey, and butter

DRINKS

- Coffee, teas, and a selection of milks
- Fresh orange juice



2. The Golden Breakfast

A more generous take on the classic breakfast, with an international touch, quality produce, and that indulgent note that makes the morning feel a little more special.

SAVOURY SELECTION

- Selection of artisan breads
- Cheese board
- Jamón ibérico with cristal bread and grated tomato
- Smoked salmon and avocado bagels
- Eggs cooked to order

SWEET SELECTION & FRUIT

- Fresh fruit platter
- Greek yogurt with granola
- Croissants, pastries, and muffins
- American pancakes with banana and agave syrup

DRINKS

- Coffee, teas, and a selection of milks
- Freshly squeezed orange juice
- Smoothies on request



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3. The Continental Table

A breakfast inspired by the continental table, with references to the classic English breakfast and a style that feels comforting, abundant, and instantly recognisable.

SAVOURY SELECTION

- Basket of artisan breads and butter
- Selection of local cheeses
- Crispy bacon
- Grilled tomato and sautéed mushrooms
- Baked beans
- Breakfast-style sausages
- Eggs cooked to order
- Hash browns

SWEET SELECTION & FRUIT

- Seasonal fruit platter
- Croissants and pain au chocolat
- Jams and honey

DRINKS

- Coffee, teas, and a selection of milks
- Fresh orange juice



4. Glow Breakfast

A fresh and balanced breakfast created for guests looking for wellness, energy, and a lighter table without giving up flavour.

SAVOURY SELECTION

- Seeded bread and rye crackers
- Herbed labneh and extra virgin olive oil
- Avocado, cucumber, and fresh herb salad
- Smoked salmon or marinated tofu
- Soft scrambled eggs with spinach

SWEET SELECTION & FRUIT

- Coconut yogurt with homemade granola
- Seasonal fruit platter
- Vegan banana bread

DRINKS

- Green juice
- Coffee, tea, and matcha
- Infused water with ginger, lemon, and mint





Brunch

Leisurely daytime experiences for villas, terraces and poolside gatherings.

1. Mediterranean Brunch
2. Brunch del Sol
3. Luxury Brunch
4. Classic Hangover Brunch
5. Detox Brunch

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BRUNCH

1. Mediterranean Brunch

A fresh Mediterranean brunch designed to be shared slowly, with gentle flavours, vegetables, and a bright, generous table.

SAVOURY TABLE / BRUNCH

- Bread selection
- Cheese board
- Hummus with crudités
- Babaganoush with pita bread
- Scrambled eggs
- Greek salad with feta and yogurt dressing

SWEET SELECTION & FRUIT

- Fresh fruit platter
- Crêpes with pistachio cream

DRINKS

- Coffee, tea, and smoothies
- Fresh orange juice



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BRUNCH

2. Brunch del Sol

A brunch with a Mexican soul, created for lively tables, sunny flavours, and mornings that stretch out without rush.

SAVOURY TABLE / BRUNCH

- Bread selection
- Guacamole with totopos
- Cheese quesadilla with pico de gallo
- Criollo-style vegetable tortilla with spicy sauce
- Chicken fajitas with peppers and onion
- Fresh tomato, coriander, and lime salad

SWEET SELECTION & FRUIT

- Fresh fruit platter
- American pancakes with banana and agave syrup

DRINKS

- Coffee, tea, and smoothies
- Fresh orange juice



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3. Luxury Brunch

A festive and carefully composed brunch for mornings that deserve more rhythm, more detail, and a true sense of celebration.

SAVOURY COURSES

- Mini lobster rolls on toasted brioche
- House gravlax with avocado, cucumber, and citrus cream
- Eggs Benedict with smoked turkey on brioche
- Brioche toast with stracciatella and a touch of caviar
- Potato rösti with crème fraîche and chives

SWEET SELECTION & FRUIT

- Passion fruit macarons
- Butter croissants
- Greek yogurt with raspberry coulis and homemade granola

DRINKS

- Coffee and tea
- Detox and tropical smoothies
- Freshly squeezed orange juice
- Bloody Mary with celery foam
- Passion fruit Mimosa with cava



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4. Classic Hangover Brunch

A comforting and generous brunch designed for long mornings, relaxed tables, and that indulgent touch the day sometimes calls for.

SAVOURY TABLE / BRUNCH

- Bread selection
- Cheese board
- Buffalo mozzarella, rocket, and tomato
- Bresaola bikini sandwich with truffle mayonnaise
- Bacon and leek quiche
- Scrambled eggs, sausages, and sautéed mushrooms

SWEET SELECTION & FRUIT

- Fresh fruit platter
- Butter croissants
- Pancakes with maple syrup

DRINKS

- Coffee, tea, and smoothies
- Freshly squeezed orange juice



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5. Detox Brunch

A fresh and lighter brunch with vegetables, gentle protein, and drinks designed to leave a clean, pleasant feeling.

SAVOURY TABLE / BRUNCH

- Green hummus with crudités
- Cucumber, fennel, and fresh herb salad
- Avocado toast on seeded bread
- Poached eggs with spinach
- Marinated salmon or marinated tofu with pickles and sprouts

SWEET SELECTION & FRUIT

- Seasonal fruit platter
- Coconut yogurt with red berry compote
- Clean granola served in a glass

DRINKS

- Pressed green juice
- Pineapple, ginger, and mint juice
- Coffee, infusions, and matcha
- Infused waters



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Lunch

Mediterranean lunches built around product, rhythm and clarity.

1. Pranzo Lento
2. Verdant Noon
3. Mare Chiaro
4. Terra Viva

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LUNCH

1. Pranzo Lento

A slow, generous, and elegant lunch with a Mediterranean and Italian soul. Ideal for guests seeking a classic, thoughtful, and unhurried experience.

- Starters to Share
- Bread selection
- Creamy burrata with fresh tomato and basil vinaigrette
- Beef carpaccio with rocket, aged Parmesan, and balsamic glaze
- Mixed leaf salad with goat cheese, orange, walnuts, and caramelised onion

PASTA / FIRST COURSE

- Fusilloni with roasted aubergine and cherry tomatoes

MAIN COURSE

- Slow-roasted lamb shoulder with vegetables and crispy potatoes

DESSERT

- Lime cheesecake with berries



LUNCH

2. Verdant Noon

An elegant and luminous vegetarian lunch centred on vegetables, technique, and freshness. A menu with personality, colour, and a contemporary sensibility.

STARTER

• Roasted beetroot carpaccio with goat cheese, orange, and pistachio

MAIN COURSE

• Charred cauliflower with romesco, green herb oil, and crispy chickpeas

FIRST COURSE

• Handmade ricotta and spinach ravioli with sage butter and lemon zest

DESSERT

• Citrus pavlova with red berries



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3. Mare Chiaro

A plated seafood menu in three steps, fresh and refined, with a contemporary Mediterranean reading.

STARTER

• Sea bass crudo with cucumber, citrus, and olive oil pearls

MAIN COURSE

• Market fish with fennel purée, sautéed vegetables, and cava sauce

FIRST COURSE

• Tagliolini with shellfish bisque, confit cherry tomatoes, and herbs

DESSERT

• Lemon tartlet with toasted meringue



LUNCH

4. Terra Viva

A plated meat menu with a fresher, more vibrant line, where the intensity of the meat is balanced by acidity, herbs, and sides with character.

STARTER

• Baby spinach salad with yuzu, truffle, and Parmesan dressing, with crispy leek

FIRST COURSE

• Creamy mushroom orzo with aged Manchego and thyme

MAIN COURSE

• Picaña with chimichurri and roasted baby potatoes with mojo canario

DESSERT

• Dark chocolate namelaka, an ultra-silky Japanese-inspired cream with salted caramel



Fine Dining

Signature dinners with precision, sequence and a refined restaurant feel.

1. Eclectic Signature
2. The Green Signature
3. Ember & Tide
4. Ibiza Mare Nostrum
5. Ocean Spirit
6. Bella Italia
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FINE DINING

1. Eclectic Signature

A signature Eclectic dinner designed for those seeking a more special, precise, and contemporary experience.

WELCOME BITE

• Oyster leaf bite with cucumber and citrus gel

STARTER

• Carabinero tartare with almond ajo blanco and green apple

DESSERT

• Olive oil sponge with lemon cream and basil sorbet

TO CHOOSE:

FISH COURSE

• Wild fish with saffron beurre blanc and coastal vegetables

MEAT COURSE

• Iberian presa with smoked celeriac and fermented plum glaze



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FINE DINING

2. The Green Signature

The vegetable expression of our most creative line: delicate, precise, and built around produce with a contemporary point of view.

WELCOME BITE

• Crispy polenta with smoked aubergine and herb oil

STARTER

• Beetroot tartar with Capuchina leaf, pickled baby cucumbers, apple & lemongrass mayo

FIRST COURSE

• Charred white asparagus with almond emulsion and cured yolk

MAIN COURSE

• Celeriac with mushroom duxelle and truffle jus

DESSERT

• Roasted apricot with mascarpone cream and almond crumble



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FINE DINING

3. Ember & Tide

A menu of contrast and personality, where sea, land, and fire are woven into a precise and expressive sequence.

WELCOME BITE

- Ibiza red prawn tartare with chilled ajo blanco

STARTER

- Suckling pig lingot on blue corn tortilla with apple pico and lime yogurt

MAIN COURSE

- Chargrilled turbot with spiced pumpkin purée and crisp spinach leaves

DESSERT

- Crisp lemon tartlet with toasted meringue



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FINE DINING

4. Ibiza Mare Nostrum

A luminous Mediterranean reading built around product, clarity of flavour, and a serene, elegant sequence.

WELCOME BITE

- Scallop with red carabinero curry sauce

STARTER

- Tagliolini frutti di mare

MAIN COURSE

- Local market fish with celeriac purée and cava sauce

DESSERT

- Catalan cream



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FINE DINING

5. Ocean Spirit

A more refined and contemporary seafood menu designed for an elegant, fresh, and visually polished experience.

STARTER

• Lobster salad with cucumber, radish, pickled cauliflower, and jalapeño gazpacho

MAIN COURSE

• Wild corvina with almond crust, sweet potato, and tomato relish

DESSERT

• Chocolate, salted caramel, and extra virgin olive oil pearls



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FINE DINING

6. Bella Italia

A warm and elegant Italian dinner built around classic flavours, good produce, and a sequence that feels comfortable and deeply enjoyable.

ANTIPASTO

- Bruschetta with smoked stracciatella

PRIMO

- Handmade ravioli filled with pesto, served with sundried tomato sauce and crispy Parmesan

SECONDO

- Rack of lamb in pistachio and herb crust with asparagus and sautéed potatoes

DOLCE

- Cannolo with Chantilly cream and mascarpone gelato



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FINE DINING

7. Italian Gold

A more refined expression of the Italian line, with seafood, classical technique, and a cleaner, more restrained elegance.

ANTIPASTO

• Roasted octopus, potato espuma, and citrus mayo

PRIMO

• Spaghetti alle vongole

SECONDO

• Sole meunière with turned potatoes and Vichy baby carrots

DOLCE

• Mascarpone cream with Amarena Fabbri cherries and almond crumble



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8. Umami Mediterráneo

A fusion proposal with Japanese foundations and Mediterranean sensitivity, designed for those seeking something different without giving up elegance.

OPENING BITES

• Crispy nigiri with spicy tuna tartare

• Hamachi crudo with ponzu and sweet potato chips

STARTER

• Beef cheek and prawn gyozas

MAIN COURSE

• Chashu pork with rice and pickles

DESSERT

• Tempura brownie with vanilla ice cream and caramel



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FINE DINING

9. Thai Essence

An aromatic and vibrant menu in which Thai cuisine is interpreted with freshness, balance, and restrained elegance.

STARTER

• Green papaya salad with Formentera squid, tamarind, and kaffir lime

MAIN COURSE

• Red carabinero curry with Thai aubergine and pak choi

SIDES

• Steamed jasmine rice
• Kimchi

DESSERT

• Coconut panna cotta with mango and lemongrass gelée



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10. Ocean Omakase

A fresh, precise, and highly visual sushi experience designed for those who enjoy a lighter sequence with rhythm and refinement.

COLD OPENING

- Edamame with sea salt and sesame oil
- Sunomono salad with cucumber, wakame, and toasted sesame

NIGIRI SELECTION

- Bluefin tuna nigiri with a touch of caviar
- Flambé salmon nigiri with yuzu mayonnaise
- Ibiza prawn gunkan with lime and shiso

WARM FINISHING BITE

- Prawn and chive gyozas with ponzu sauce

SASHIMI & CRUDO

- Hamachi crudo with ponzu, sweet potato chips, and chives
- Tuna tiradito with delicate aguachile and melon pearls

ROLLS & SIGNATURE BITES

- Salmon, avocado, and cucumber uramaki
- Spicy tuna uramaki with toasted sesame
- Crispy nori taco with sea bass tartare and passion fruit vinaigrette

DESSERT

- Mango and coconut mochi ice cream



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Tapas

Small plates, premium bites and sharing formats with strong visual impact.

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6. Pacific Heat Tapas
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TAPAS

1. Eclectic Bites

A selection of travelling bites designed for sharing and for discovering contrasts, textures, and references from different cuisines with a lively and flavourful rhythm.

COLD TAPAS

- Causa limeña nigiri with Ibiza red mullet
- Courgette roll filled with Russian salad and kimchi mayo
- Sweet-and-sour aubergine caponata with burrata foam

WARM TAPAS

- Boletus croquette with smoked paprika aioli
- Crispy corn taco with pibil chicken, pickled onion, and avocado mousse
- Angus slider with aged cheese
- Garlic prawns

DESSERT

- Grilled ensaimada with fig ice cream and caramelised macadamia



TAPAS

2. Opulent Bites

A festive and refined sequence of tapas where premium product sets the tone from the very first bite.

COLD / SEA TAPAS

- Premium caviar service
- Gillardeau oyster No. 2
- Potato rösti with crème fraîche and trout roe
- Galician beef tataki with garlic chips and ponzu
- Salmon and avocado ceviche
- Tuna and mango tartare

WARM TAPAS

- Toasted brioche lobster roll

DESSERT

- Chocolate, chilli, and blueberry mousse



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3. Tapas Reimagined

A more contemporary reading of the classic tapa, with a Spanish soul, recognisable product, and a cleaner, more polished presentation.

COLD TAPAS

- Citrus and thyme marinated olives
- Acorn-fed jamón ibérico with cristal bread and grated tomato
- Cantabrian anchovy on toasted brioche with grated tomato

WARM TAPAS

- Charred Padrón peppers with sea salt flakes and lime zest
- Eclectic patatas bravas
- Salt cod brandade croquettes with preserved lemon
- Mini presa ibérica skewer with aged mustard and Ibiza honey glaze

DESSERT

- Reimagined mini flaó with mint sorbet



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TAPAS

4. Atelier del Mar

A marine sequence in which caviar, raw preparations, and warm bites create a menu that feels fresh, festive, and unmistakably premium.

COLD TAPAS

• Caviar service with blinis and crème fraîche

• Tuna pani puri with caviar topping

• Nori and shiso taco with Ibiza prawn tartare

DESSERT

• Warm chocolate coulant with olive oil ice cream

WARM TAPAS

• Oyster tempura ssam with lemongrass mayonnaise

• Toasted brioche lobster roll

• King crab and wild fennel beignet

• Zamburiñas with pico de gallo and mango-jalapeño sauce



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TAPAS

5. Italian Aperitivo

An Italian-spirited aperitivo, relaxed yet elegant, designed to be shared at the centre of the table with good produce and a very natural cadence.

APERITIVO FREDDO

- Marinated olives and rosemary almonds
- Bruschetta with smoked stracciatella and roasted cherry tomatoes
- Vitello tonnato bites
- Burrata with grilled peach and basil oil

APERITIVO CALDO

- Crispy polenta sticks with lemon ricotta and olive tapenade
- Focaccia with culatello, stracchino, and rocket
- Focaccia with mortadella, squacquerone, and pistachios

DOLCE FINALE

- Mini cannoli with mascarpone cream and chocolate pieces



6. Pacific Heat Tapas

A fresh, marine, and vibrant sequence with Latin-Asian accents, fruit, citrus, and a highly visual energy. Ideal for villas, yachts, and sunset gatherings.

COLD / FRESH TAPAS

- Tuna loin with aguachile and melon pearls
- Smoked burratina with yellow cherry tomatoes and raspberry vinaigrette
- Crispy nori taco with sea bass tartare and passion fruit dressing
- Hamachi tiradito with sesame vinaigrette and crispy quinoa

WARM TAPAS

- Zamburiñas with pico de gallo and mango-jalapeño sauce
- Brioche with marinated adobo dogfish and paprika-lemon aioli
- Nori and shiso taco with Ibiza prawn tartare

DESSERT

- Sweet rice nigiri with mango sashimi and coconut chips



7. Urban Gastro Tapas

A deeper and more nocturnal proposal, with depth, umami, and the energy of a contemporary restaurant.

OPENING TAPAS

• Mushroom cappuccino with Parmesan foam

• Smoked burratina with yellow cherry tomatoes and raspberry vinaigrette

WARM TAPAS

• Pulled pork quesadilla with pico de gallo and avocado

• Chicken satay skewer with coconut and coriander sauce

SIGNATURE TAPAS

• Cecina gunkan with marinated yolk and caviar

• Beef tartare pani puri with truffle and sriracha

• Causa limeña with picaña and lime gel

DESSERT

• Chocolate, chilli, and blueberry mousse



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BBQ

Fire-led experiences for relaxed luxury, from classic grill to seafood embers.

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2. BBQ Eclectic
3. BBQ Luxury
4. Gourmet Burger Club
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6. Heritage Fire Grill
7. Mar a la Brasa

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1. BBQ Fire & Field

A warm and generous barbecue designed for long tables, glowing embers, and a relaxed, flavourful, highly shareable way of eating.

WELCOME TO SHARE

• Selection of breads, marinated olives, and roasted garlic aioli

SIDES

• Ibiza tomato salad with red onion and basil

• Charred corn with lemon butter and Cajun spices

• Padrón peppers

• Roasted baby potatoes with rosemary and mojo picón

FROM THE GRILL

• Chicken skewers marinated with curry and yogurt

• BBQ pork ribs

• Marinated lamb skewer

• Criollo chorizo with chimichurri

DESSERT

• Grilled peach with light cream cheese mousse, Ibiza honey, and almond crumble



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2. BBQ Eclectic

A more creative and well-travelled grill where spices, contrasts, and embers live together naturally.

WELCOME BITES

- Steak quesadilla with chimichurri
- Korean-style chicken wings
- Charred little gem with balsamic dressing, toasted pine nuts, and Parmesan

SIDES

- Asian sesame coleslaw
- Papas arrugadas with mojo picón
- Corn with spicy miso and togarashi

FROM THE GRILL

- Marinated lamb skewer
- Black Angus tagliata
- Secreto ibérico
- Spicy chorizos

DESSERT

- Mango and passion fruit crémeux



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3. BBQ Luxury

A barbecue with a more noble and direct profile, built around excellent cuts, clean sides, and a clearly premium feel.

STARTERS

- Beef tartare on toasted brioche
- Smoked cecina from León with cristal bread and grated tomato

SIDES

- Green salad
- Mini grilled vegetables
- Baby potatoes with mojo picón

FROM THE GRILL

- Lamb chops
- Dry-aged rib steak
- Poussin chicken

DESSERT

- Limoncello tiramisù



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4. Gourmet Burger Club

A playful and flexible format in which each guest can build their own burger with strong bases, well-chosen toppings, and sides to share.

CHOOSE YOUR BASE

- Angus burger
- Chicken burger
- Lamb burger
- Veggie burger

SIDES

- Creamy coleslaw
- Hand-cut fries
- Roasted sweet potato with crème fraîche
- Grilled vegetables
- Crisp fennel salad

TOPPINGS & CONDIMENTS

- Fresh leaf mix
- Fresh tomato
- Crispy bacon
- Aged cheddar
- Caramelised onion
- Gherkins



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5. Mexican Club

A lively and flavourful format for building tacos to taste, sharing at the centre of the table, and letting the meal move with rhythm and colour.

PROTEINS

- Pibil chicken
- Beef cheek in mole
- Grilled fish of the day with green tomatillo sauce

ADD-ONS

- Guacamole
- Pickled red onion
- Pico de gallo
- Lime, coriander, and jalapeños

SALSAS

- Fire-roasted salsa verde
- Chipotle mayonnaise
- Mango and habanero salsa

SIDES

- Mexican red rice
- Black beans
- Corn and blue corn tortillas

DESSERT

- Crispy corn basket with mandarin sorbet and black salt



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6. Heritage Fire Grill

A grill with a more noble profile, built around serious cuts, starters with character, and sides that bring together fire, depth, and freshness.

STARTERS

- Crispy artichoke flower with cured yolk and jamón ibérico
- Fillet tartare over roasted and glazed marrow
- Charred little gem with Caesar dressing and Parmigiano shavings

DESSERT

- Grilled pineapple with coconut sorbet and peanuts

FROM THE GRILL

- Uruguayan picaña over the embers with meat jus
- Pollo payés marinated in mojo verde
- Dry-aged Angus rib steak

SIDES

- BBQ sweet potato
- BBQ leek with cacio e pepe
- Sautéed bimi with tamarind and sesame



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7. Mar a la Brasa

A seafood grill designed for sharing, where local fish and shellfish cooked over the fire come together with bright starters, fresh sides, and a distinctly Mediterranean finish.

WELCOME TO SHARE

- Grilled bread with cherry tomatoes, basil, and burrata stracciatella

SIDES

- Grilled seasonal vegetables
- Baby potatoes with olive oil and rosemary
- Green salad with citrus vinaigrette

FROM THE GRILL

- Whole local fish for sharing
- Marinated prawn skewers
- Grilled squid with salsa verde
- Whole chargrilled octopus

DESSERT

- Traditional Ibizan flaó



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Paellas

Rice-led Mediterranean gatherings, practical, generous and built for groups.

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2. Paella de Tierra

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PAELLAS

1. Paella del Mar

A classic and very practical proposal for groups looking for seafood, rice, and a relaxed format with good product and an easy-to-enjoy service.

WELCOME TO SHARE

- Bread, aioli, and marinated olives
- Boquerones marinated
- Garlic prawns

RICE TO CHOOSE FROM

- Fish and seafood paella
- Vegetarian paella
- Lobster paella (supplement applies if selected)

DESSERT

- Traditional Ibizan flaó



PAELLAS

2. Paella de Tierra

A richer and more robust version, with a distinctly Spanish opening and a rice course designed to be shared without complication.

WELCOME TO SHARE

- Bread, aioli, and marinated olives
- Acorn-fed jamón ibérico with grated tomato and cristal bread
- Oxtail croquette with kimchi mayo

RICE TO CHOOSE FROM

- Pollo payés and presa ibérica paella
- Vegetarian paella

DESSERT

- Traditional Ibizan flaó

