

VERSION



# Day I

## Canapés

Chicken croquetes

Melón

*with jamón ibérico*

## Starters

Spinach salad

*with pear tapenade*

Beetroot tartar

*with white gazpacho*

Langostines

*with saffron sauce*

## Main

Pumpkin roasted

*with kale pesto and parmesano foam*

Black Cod fish Marinated in miso

## Dessert

Pistaccio Tart

# Day 2

## Dinner Menu

Clams “*a la marinera*”

*With tomato sofrito, white wine and parsley.*

Garlic chili prawns

baby gem salad

*with basil, pinenuts, cherry tomato and orange*

Grilled Bimi

*With ginger, cumin, chili and lemon*

## Main

Baked lamb leg

*with dates, onions and ginger*

*Middle eastern style rice*

*with nuts, fresh herbs and fried onion*

## Dessert

Home made poached peach

*with yogurt and caramelized pistacho*

# Day 3

## Canapés

Smoked cod toast

*with grated tomato*

Patacón

*with avocado and pico de gallo*

## Menu

Beef carpaccio

*with mustard and mushroom dressing and parmesan cheese*

Roasted cauliflower salad

*With hazelnuts, celery, rocket and maple syrup*

Grilled aubergine

*With Bulgur, coriander and yogurt*

## Main

Salt baked wild seabass

*with fresh green beans, pistachio and cardamom*

## Dessert

Flambeé pineapple

*And coconut ice-cream*

# Day 4

## Canapés

Avocado cream

*with green peas on basil toast*

Vegetable rolls

*with peanut sauce*

## Starters

Labneh and beetroot salad

*with red onions and herbs*

Yellowtail aguachile

*with mango*

Zucchini flower

*stuffed with ricotta*

## Main

Sirloin beef carpaccio

*with Korean spice sauce and watercress salad*

## Dessert

Chocolate brownie with almond ice cream

# Day 5

## Canapés

Polenta bites  
*with mushrooms*

Codfish croquettes

## Starters

Zucchini salad  
*with green tahini and seeds*

Stracciatella  
*with confit leeks and pork belly*

grilled Squid  
*with beurre blanc and chorizo crumbs*

## Main

Lamb chops  
*with tzatziki sauce*

Roasted sweet potatoes and broccoli  
*with garlic and fresh herbs*

## Dessert

Mango mousse  
*with almond crumble*

# Day 6

## Menu

Red prawn carpaccio

*with ginger, lime and soy dressing*

Grilled scalops

*with sweet potato and orange pure and chicken demiglace*

Spicy aubergine

*with quinoa salad and fresh herbs*

*Green salad*

*with french dressing*

## Main

Grilled black angus Rib Eye

Potato hashbrown, grilled asparagus

*with bearnese sauce*

## Dessert

Classic tiramisú

# Day 7

## Menu

Oyster

*with mild aguachile dressing*

Fried baby squid

*with citrus alioli*

Ibizencan tomato salad

*with tuna belly, pickled chili, and caramelized and raw onions.*

## Main

Roasted coquelet (small chicken)

*with roasted potatoes and chicken gravy*

Grilled broccoli

*with muhamara and walnuts*

## Dessert

Roasted apple

*with flambé apple, cookie crumble and creme anglaise*

# Day 8

## Canapés

Artichokes with garlic alioli

Salmon skewers

## Starters

Tomato carpaccio

*with arugula and basil*

Fennel salad

*with radicchio, and blood orange*

Tuna belly

*with melon in dashi sauce*

## Main

Wagyu picanha

## Side

Broccolini and green asparagus with lemon zest

## Dessert

Coconut panna cotta with berries and mint

# Day 9

## Dinner Menu

Confit leek with Burrata

*and smoked salmon, pickles and pea shoots*

*Roasted sweet potato salad*

*with pomegranate, red onion, rocket and feta cheese*

Roasted courgette

*with cumin, lemon and pinenuts*

Grilled squid

*With parsley and garlic oil and caramelized onion*

## Main

Grilled lobster

*with suquet (catalonian lobster sauce) and straw potatoes*

## Dessert

Orange bruleé

# Day 10

## Canapés

Chicken satay skewers

*with peanuts*

Zucchini

*with feta cheese and lemon zest*

## Starters

Citrus yogurt with roasted cauliflower

*herbs, and pomegranate*

•Spicy salmon tartare

*with avocado and microgreens*

Coleslaw salad

*with tahini dressing*

## Main

Roasted free-range chicken

*with ginger demi-glace*

## Dessert

Chocolate brownie with almond ice cream

# Day II

## Menu

Hamachi “tiradito”

*with tiger milk, avocado, chili and coriander shoots*

Steak tarter sanguchito

*Steak tartare in between thin layers of crispy bread*

Kale salad

*with cashew nut dressing, pommegranate, and seeds*

Black cod

*with coriander chutney*

Fried rice

*with ginger, spring onions and nigellia seeds*

Sauteed green beans

*with cumin, lemon, nuts and raisins*

## Dessert

Ibizencan fig marinated in Pedro Ximenez wine

*with ricotta, honey and caramelized almonds*

# Day 12

## Canapés

Baby hasselback potato  
*with brava sauce*

salmon tartar taco  
*served on a shiso leaf*

## Dinner Menu

Grilled octopus  
*with romesco sauce, and sundried tomato/capers vinagrette*

Ibizencan salad  
*Market tomatoes, croutons, anchovies and basil*

Baby spinach salad  
*With dates, red onions and almonds*

“Pagés Chicken” Roulade  
*With sweet potato and orange pure, and pearly barley.*

## Dessert

Chocolate ganache  
*with orange granita and chocolate sponge*

# Canapés and finger food menu

Chicken saam

*with siracha mayo and mint*

Prawn spring roll

Salmon spring roll

Bravas potatoes “millefeuille”

Smoked sardine brioche

*with tomato tartare and avocado*

Steak tartare brioche sandwich

Gazpacho shots

Iberian Ham croquettes

Red prawn wrapped in kataifi

grilled octopus skewers

*with pico de gallo and avocado cream*