

SUMMARY

INSPIRATIONS 2021



THE
**MALLORCA
FOOD CLUB**

PRIVATE CHEFS &
HOMEMADE DELIGHTS



SUMMARY

Would you like to get more information?
Then request the entire edition here!



We are where Mallorca is most beautiful: At your place.

We cook at your finca, we pamper you on your yacht. In short: We bring good taste and good life directly into your holiday home.

It's like going out to a restaurant – with only one big difference: You do not even need to leave your holiday home to enjoy superb dining.

We not only cook for you at your desired venue, we also bring everything else if needed: plates, glasses, cutlery, service staff, beverages... a true all-round service.

We usually come to your home about two hours before you want to eat, set us up in your kitchen and prepare everything:

We set your table and for your aperitif we are ready with the first delicacies.

We serve the menu you have selected. And after your meal, we'll clean up your kitchen again - as if nothing had happened!

All of this is included in the respective menu price. For larger groups, we also offer our trained service staff.

On the following pages we have put together some ideas for celebrating a perfect evening with friends, for your perfect event with colleagues and your perfect family holiday. Of course, you can also put together your own personal menu from these impressions.

Katrin & Kai

We are Katrin & Kai – Mallorca Food Club
(+49)152 34 233 561 – info@mallorcafoodclub.com

SUMMARY

Would you like to get more information?
Then request the entire edition here!

THE MALLORCA FOOD CLUB

PRIVATE CHEFS &
HOMEMADE DELIGHTS



Overview:

Spring Set-Menu	5
Summer Set-Menu	6
Autumn Set-Menu	7
Winter Set-Menu	8
Mallorcan Set-Menu	9
Vegan Set-Menu	10
„Family Set-Menu“	11
BBQ up to 15 Persons	12
BBQ 15 up to 30 Persons	13
BBQ from 30 Personen	14
Tapas and Fingerfood	15-17
Paella	18
Cooking classes	19-20
Your Seminar/„Private Chef“ Service	21
Beverages/Wine List	22 – 25

All prices are inclusive of Spanish VAT (I.V.A.).

The prices on the following pages are exemplary. For your individual offer, please let us know the number of persons, the venue and the schedule of your event.

mallorcafoodclub.com

SUMMARY

Would you like to get more information?
Then request the entire edition here!

THE

MALLORCA FOOD CLUB

PRIVATE CHEFS &
HOMEMADE DELIGHTS



Summer Set-Menu

The summer at Mallorca is long, always sunny and warm ...
the more you will enjoy a relaxed summer dinner after a long
day at the beach.

Mallorca Food Club „**tabla de aperitivos**“ ... our „pleasure board“ with
homemade exquisiteness for your tasty aperitif

Trilogy Appetizers

Sea-bass „Ceviche“ with avocados, mangoes, spring onions and chili
on a bed of green pea sauce

Chilled tomato soup „Gazpacho“ in small glasses with peach

Fried quail breasts on grilled aubergine mousse and pepper foam

Homemade mediterranean ravioli filled with sea bass fillet with fried
king prawns, saffron nourishment with white wine and tomato fillets

Roastbeef with mediterranean summer vegetable salat, roasted
potatoes and sabayon with Mallorcan herbs

Fresh cheese soufflé with marinated berries and passion fruit sorbet
with vanilla parfait

Starting from 92 € (Price is exemplary for 12 persons)



SUMMARY
Would you like to get more information?
Then request the entire edition here!



Mallorcan Set-Menu

Tradition and local products - this is what characterizes Mallorcan cuisine.

Century-old dishes with Arabic influences paired with Spanish tradition - this is the cuisine of Mallorca, which we complement with our personal touch.

As the locals say here on the island (for enjoy your meal) „Bon profit“!

Mallorca Food Club **„tabla de aperitivos“** ... our „pleasure board“ with homemade exquisiteness for your tasty aperitif

Appetizer Trio

Mallorcan stuffed paste „Empanadas“ our way – small/crunchy/tasty!

„Pa amb oli“ – Roasted bread with grated „Ramallet“ tomatoes and the superb olive oil from the Finca „Oli de Santanyi“

Grilled sausage „Sobrasada“ with „Manto Negro“ Redwine marmelade and roasted almonds

Fillet of cod „Bacalao“ on roasted pepper cabbage „Tap de Corti“ and „Butifaron“ croquettes

Lamb chops with rosemary and lemon with potato-vegetable-casserole „Tumbet“ and crispy artichokes

„Ensaïmada de Mallorca“ traditional bakery with orange parfait and a glass of Mallorcan herb schnapps „Hierbas“

Starting from 92 € (Price is exemplary for 12 persons)



SUMMARY

Would you like to get more information?
Then request the entire edition here!



BBQ for 15 to 30 Persons

For larger parties, we would like to present you a few suggestions for your BBQ

Mallorca Food Club „**tabla de aperitivos**“ ... our „pleasure board“ with homemade exquisiteness for your tasty aperitif

For Your Reception...

„**Pa amb oli**“ – Roasted bread with grated „Ramallet“ tomatoes, garlic and the superb olive oil from the finca „ Oli de Santanyi“

„**Coca de Trampo**“ – hearty Mallorcan vegetable sheet Cake with pepper and chard

Grilled vegetable salad with slices of pepper, zucchini, eggplant and roasted onions with fresh herbs and olive oil

Colourful **mixed leaf lettuce** with scallion dressing

Spanish **potato salad** with capers, dill and a light creme fraiche dressing

Oriental **couscous salad** with diced vegetables, lime dressing and seasoned with „Raz el Hanout“

Tomato salad with Mallorcan feta cheese and mint

Fillet of sea bream in a parchment packet on a bed of vegetables with lemon and herb salt

Two types of **grilled Spanish sausage „Chorizo“**

Grilled leg of lamb and grilled prime beef “Picaña” according to a Brazilian original recipes

In addition our **“tabla se salsas”** - homemade barbecue sauces such as chimichurri, mojo verde, mojo rojo, pineapple curry cream, sour cream with pistachio and dill, tomato and bacon jam

Chocolate cake with marinated fruits in Mallorcan rum „Ron Amazona“ with yoghurt parfait

Starting from 89 € (Price is exemplary for 20 persons)