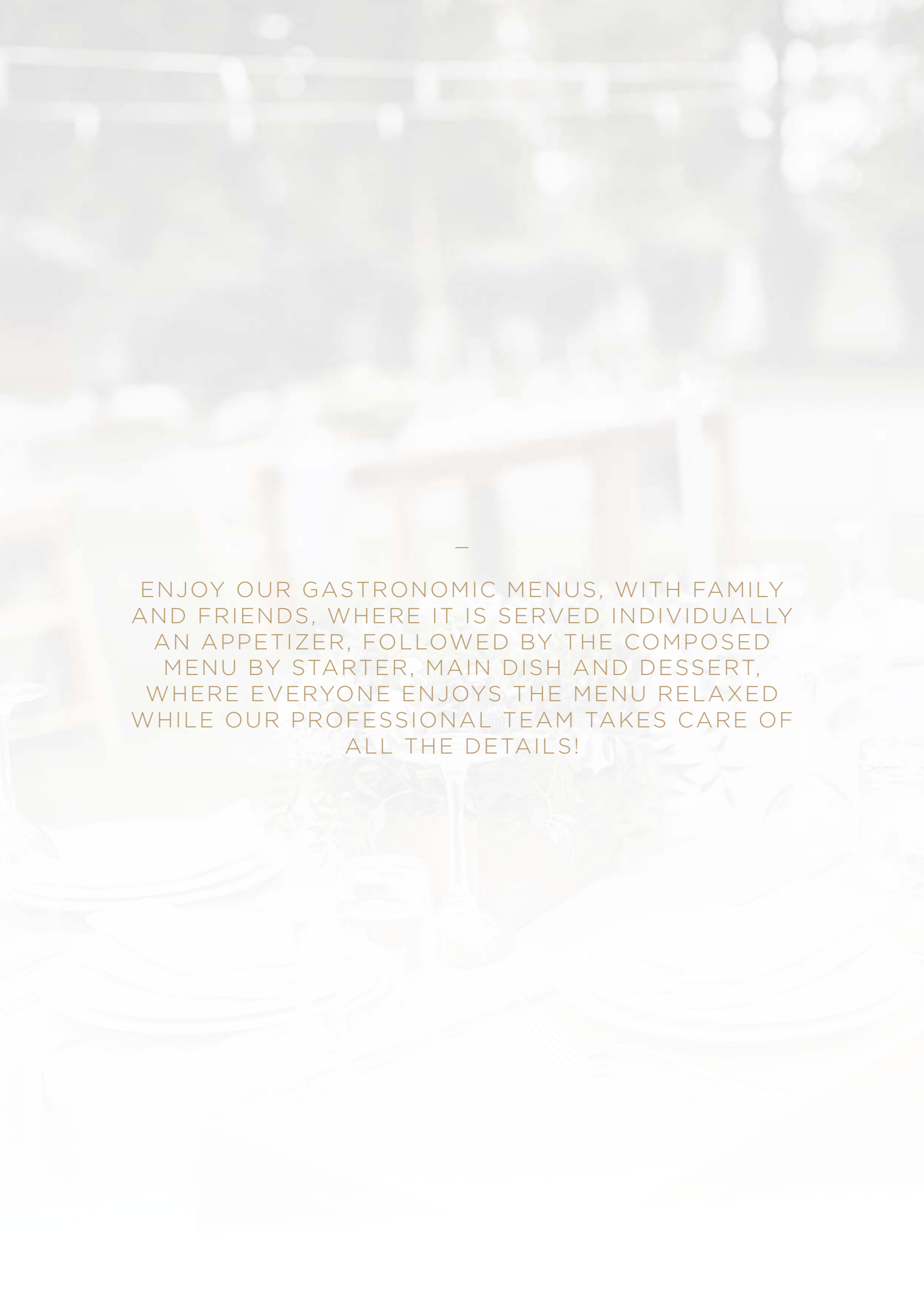


UNIQUE IBIZA VILLAS  
The UK's Largest Ibiza Villa Specialist

# GASTRONOMIC

MENUS

IBIZA · 2018



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ENJOY OUR GASTRONOMIC MENUS, WITH FAMILY AND FRIENDS, WHERE IT IS SERVED INDIVIDUALLY AN APPETIZER, FOLLOWED BY THE COMPOSED MENU BY STARTER, MAIN DISH AND DESSERT, WHERE EVERYONE ENJOYS THE MENU RELAXED WHILE OUR PROFESSIONAL TEAM TAKES CARE OF ALL THE DETAILS!

# GASTRONOMIC 1

## MENU

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### CANAPÉS

SHRIMP CROQUETTES WITH SRIRACHA MAYONNAISE

MARINATED CHICKEN WITH SWEET & SOUR SAUCE

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BURRATA SALAD

*With rocket , pear and sundried tomatoes*

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“PRESA IBÉRICA” GLAZED

*With MilleFeuille of potaoes & truffle, caramelized carrots & gravy*

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FRESH FRUIT CEVICHE

*With mandarin sorbet & yogur foam*



\* Check out our vegetarian and allergen options.

# GASTRONOMIC 2

## MENU

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### CANAPÉS

DICE OF SALMON MARIANED TO WHISKEY OF  
MALTA & TROUT ROE

GAZPACHO OF MANGO & WATERMELON

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LIGHT AVOCADO SOUP  
*With shrimps of Ibiza*

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GILT-HEAD BREAM  
*With MilleFeuille of zucchini and fried garlic with chilli & Rosemary*

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DELICACIES OF CHOCOLATE IN TEXTURES  
*With cocoa sand and coffee*



\* Check out our vegetarian and allergen options.

# GASTRONOMIC 3

## MENU

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### CANAPÉS

CRISPY SHRIMP KATAIFI WITH SOFT SAFFRON AIOLI

SPECK ON TOAST WITH DRIED TOMATO, AVOCADO  
& MICRO HERBS

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DUCK & SPINACH SALAD  
*With nuts and apple vinaigrette*

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BAKED TURBOT  
*On bed of potato and sweet potato, asparagus and saffron sauce*

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LEMON PIE  
*With cardamom cream and strawberry ice cream*



\* Check out our vegetarian and allergen options.

# GASTRONOMIC 4

## MENU

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### CANAPÉS

MELON SOUP WITH WHITE BALSAMIC VINEGAR & MINT

IBERIAN HAM CROQUETTES COATED WITH PISTACHIO

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SALMON TARTARE

*With mango, toasted sesame, avocado and wasabi*

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GALICIAN SIRLOIN STEAK

*With sweet potato puree, "Perigourdine" sauce and candied vegetables*

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STRAWBERRY CHEESECAKE

*With vanilla ice cream*



\* Check out our vegetarian and allergen options.

# GASTRONOMIC 5

## MENU

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### CANAPÉS

BLOODY MARY WITH LEMON PEARLS

SHRIMP CROQUETTES WITH SRIRACHA MAYONNAISE

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LOBSTER COCKTAIL

*With tangerine dressing & tender leaves*

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BLUE FIN TUNA

*With seaweed salad & ponzu*

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WHITE CHOCOLATE COULANT

*With cream of hazelnut & mousse of pistachio*



\* Check out our vegetarian and allergen options.

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## LIST OF RATES

GASTRONOMIC 1: **60€ PER PERSON**

GASTRONOMIC 2: **65€ PER PERSON**

GASTRONOMIC 3: **70€ PER PERSON**

GASTRONOMIC 4: **75€ PER PERSON**

GASTRONOMIC 5: **80€ PER PERSON**





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## INCLUDED IN THE MENU

Food.

Service staff. Up to 8 people the chef will take care the service, from 8 people, will be assisted by waitress or kitchen assistant.

Cleaning up the kitchen where our team has worked, they will leave it clean as if nothing had happened!

Included service of 3 hours from the agreed timing for the start of the meal.

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## NOT INCLUDED IN THE MENU

VAT 10%.

Drinks.

Table, chairs, plates, silverware, wine glasses, etc.

Extra hours.

