

UNIQUE IBIZA VILLAS  
The UK's Largest Ibiza Villa Specialist

**GOURMET**

MENUS

IBIZA · 2018



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ENJOY OUR GOURMET MENUS, WITH FAMILY AND FRIENDS, WHERE IT IS SERVED INDIVIDUALLY AN APPETIZER, FOLLOWED BY THE COMPOSED MENU BY STARTER, FISH DISH, AMUSE BUCHE TO CLEAN YOUR PALATE, MEAT DISH AND DESSERT, WHERE EVERYONE ENJOYS THE MENU RELAXED WHILE OUR PROFESSIONAL TEAM TAKES CARE OF ALL THE DETAILS!

# GOURMET 1

## MENU

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### CANAPÉS

SPICED LAMB "SAMOSA" WITH HUMMUS OF GREEN PEAS

BONBON OF FOIE WITH TOFFEE OF HAZELNUTS

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### MENU

PRAWNS AND AVOCADO

*Foam of cocktail sauce and crunchy bread with thyme*

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SALMON FILLET GRILLED

*With cauliflower cous-cous & coriander*

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FRAPPÉ OF CELERY WITH GIN FOAM

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VEAL SIRLOIN

*With gravy, mushrooms and roasted cherry tomatoes*

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DELICACIES OF CHOCOLATE IN TEXTURES

*With cocoa sand and coffee*



\* Check out our vegetarian and allergen options.

# GOURMET 2

## MENU

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### CANAPÉS

BLOODY MARY WITH LEMON PEARLS

DUCK & MUSHROOMS CROQUETTES WITH  
PRUNE COMPOTE

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### MENU

WHITE FISH CEVICHE

*With liquefied mango and pineapple*

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TATAKI OF TUNA

*With seaweed salad & ponzu dressing*

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MELON MARGARITA

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PIGLET BAKED AT LOW TEMPERATURE

*With cinnamon and apple sauce*

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STRAWBERRY CHEESE CAKE

*& Vanilla ice cream*



\* Check out our vegetarian and allergen options.

# GOURMET 3

## MENU

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### CANAPÉS

GRILLED MINI SCALLOPS ON ONION COMPOTE & BLACK GARLIC CRUMBS

BALSAMIC TOMATO COULIS WITH PISTACHIO ICE CREAM & SEEDS

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### MENU

STEAK TARTAR

*With tomato seeds and three mustards*

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CROAKER BAKED

*With ratatouille of seasonal vegetables and praline of hazelnuts*

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MOJITO SORBET WITH FOAM OF STRAWBERRIES

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SHOULDER OF LAMB ROASTED

*With salad of sprouts and creamy squash*

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WHITE CHOCOLATE COULANT

*With dark chocolate cream and pistachio mousse*



\* Check out our vegetarian and allergen options.

# APHRODISIAC MENU

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## CANAPÉS

SHRIMP CROQUETTES WITH SRIRACHA MAYONNAISE

BONBON OF FOIE WITH TOFFEE OF HAZELNUTS

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## MENU

FRESH OYSTERS

*With citrus air and tomato caviar*

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PRAWNS AND AVOCADO

*Foam of cocktail sauce and crunchy bread with thyme*

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MELON MARGARITA

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OX STEAK FILLET

*With parmentier of dried tomatoes, glazed onions and truffle sauce*

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DELICACIES OF CHOCOLATE IN TEXTURES

*With cocoa sand and coffee*



\* Check out our vegetarian and allergen options.

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## LIST OF RATES

GOURMET 1: **80€ PER PERSON**

GOURMET 2: **85€ PER PERSON**

GOURMET 3: **85€ PER PERSON**

APHRODISIAC: **100€ 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.

