



Single Event Menus

Seafood Paella Menu

Mallorcan Antipasto.

Paella with fresh seafood and fish from our Mediterranean sea.

Lemon cava sorbet with a mint touch.

36.30€ Per PERSON + SERVICE charge

Meat Paella Menu

Mallorcan Antipasto.

Paella with chicken and pork.

Lemon cava sorbet with a mint touch.

25€ Per PERSON + SERVICE charge

Vegetarian Paella Menu

Mallorcan Vegetarian Antipasto.

Vegetarian Paella.

Lemon cava sorbet with a mint touch.

20€ Per PERSON + SERVICE charge

BBQ Menu 1

Mallorcan Pa amb oli with tomato spread.

Assortment of mallorcan saussages

Marinated chicken kebabs.

Pork ribs

Picaña

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Green salad with citrus dressing and herbs.

Veggies on the grill and backed potato wedges.

Lemon Cava Sorbet

29€ per PERSON + SERVICE charge

BBQ Menu 2

Mallorcan Pa amb oli with tomato spread.

Octopus on the grill

Marinated chicken thighs with Chef's secret spices.

Duroc pork chops

Beef steak

Green salad with citrus dressing and herbs.

Veggies on the grill and backed potato wedges.

Lemon Cava Sorbet

39€ per PERSON + SERVICE charge

Tapas Menu 1

Garlic bread.

Padron Peppers.

Fried anchovies.

Mussels in Fishermansauce.

Meat balls in tomato sauce.

Marinated chicken wings

Patatas Bravas with spicy tomato sauce.

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Chard dumplings with honey and toasted almond chips.

29€ Per PERSON + SERVICE charge

Tapas Menu 2

Garlic bread

Padron peppers

Botifarron with caramelized onion on cracker

Prawns in Garlic

Octopus in with citrus zest and fresh herbs

Lambmeat balls in mind sauce

Chicken wings

Patatas bravas with spicy tomato sauce

Chard dumplings with honey and toasted almond chips.

35€ Per PERSON + SERVICE charge

Vegetarian Tapas Menu

Garlic bread

Padron peppers

Hummus with crudités

Guacamole

Mushrooms in garlic

Chickpea balls with fresh herb sauce

Patatas bravas with spicy tomato sauce

Chard dumplings with honey and toasted almond chips.

20€ Per PERSON + SERVICE charge

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Mallorcuina Gourmet Menu

Mallorcan Antipasto

Fish Tumbet

Lamb chops with sweet potatoes

Mallorcan Almond cake with Ice Cream

49,50€ Per PERSON + SERVICE charge

Suckling pig Menu

Rocket salad with cured menorcan cheese and balsamic dressing

Braised Suckling pig on jue with roasted vegetables and potatoes

Dessert

29€ Per PERSON + SERVICE charge

Tramuntana Menu

Tomato salad with fresh cheese and basil dressing

Braised goat in the oven with Rosemarie sauce and sweet potatoes

Dessert

29€ Per PERSON + SERVICE charge

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Breakfast menu

Fresh bread and pastry

Jams

Scrambled eggs

Ham and cheese plater

Fresh orange juice

Fruit platter

Coffee ,tea and milk

15€ Per PERSON + SERVICE charge

Brunch menu

Fresh bread and pastry

Jams

Tortilla

Dips with cruditees

Vegetarian and chicken creppes

Ham and cheese plater

Fresh orange juice

Fruit platter

Coffee ,tea and milk

20€ Per PERSON + SERVICE charge

Kids Menus starting from 10€

-Fish and chips

-Hamburgers with potato wedges in the oven

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-Homemade Pizza

-Ice cream for dessert

Tailorsized menus

Set up any menu you like using any dishes from above. If you want any other option, contact us and we will tailor size a special menu just for you.

Fresh fish and seafood menus (on demand)

We can prepare you special fresh seafood menu on demand. Price depends on market price. Here are some of the seafood available on mallorcas fishmarkets.

- Mallorcan red Prawns (different sizes)
- Mallorcan Lobster
- Galician Carril clams
- Regular lobster
- Fresh fish:
 - John Dori
 - Snapper
 - Scorpionfish
 - Wild seabass

CHEF SERVICE CHARGE

LUNCH OR DINNER CHEF SERVICE CHARGE FOR SINGLE EVENTS

250€ (up to 12 people)

BREAKFAST OR BRUNCH CHEF SERVICE CHARGES

Get quotation

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Included in the price:

- Transport
- Shopping + ingredients
- Cooking
- Table set up
- Table service (Food)
- Cleaning
- Taxes (10% IVA)

Bigger events

We also organise big events like weddings, anniversaries, retreats, etc.
Contact us for further information

Long term bookings

We offer special prices for long term booking (3+ days)

Contact:

www.mallorcuina.com

Email: mallorcuina@gmail.com

Tel: +34 600 657 915 (Manu, your chef)

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