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Welcome to Eivichefs, where we bring the finest private chef catering experiences to your event or villa on the beautiful island of Ibiza.

Our talented chefs, under the guidance of Michelin-trained culinary expert Chef Cesar, are dedicated to crafting exquisite dishes tailored to your tastes, ensuring every meal is a memorable celebration.

Let us transform your dining experience into something truly special, all in the comfort of your own space. Indulge in the flavours of Ibiza and beyond with Eivichefs!





BREAKFAST

Natural orange juice
DETOX juice / Smoothie
Pasteurized whole milk
Unsweetened almond milk
Flavored water
Natural pasteurized sugar-free yogurt
Granola
Fruit Salad
Artisan jam and butter
Cheese and nuts board
Chart of sausages and Iberian cold meats
Assortment of artisan bread toast
Sliced Avocado

Local organic eggs a la carte:
Hard Boil eggs
Scrambled eggs with cherries tomatoes
Fried eggs with bacon

Croissants (butter/chocolate)

Coffee
Tea and infusions



PAELLA MENU

Appetizer

Salmon tartare with avocado and mango

Starters

Arugula salad with cherry tomatoes, parmesan and balsamic

Spanish Omlette

Fisherman's style Mussels

Roasted carrots with tahini sauce, Feta cheese and jalapenos

Main Course

Seafood Paella with cuttlefish, squid, mussels and Ibiza prawns

Dessert

Tatin Tarte with stracciatella ice cream.



SPANISH MENU

Appetizer

Gordal olives stuffed with anchovies and Cantabrian anchovies in sherry vinegar

Starters

Iberian acorn-fed ham croquettes with creamy béchamel sauce.

Galician octopus with smoked paprika from La Vera and Arbequina olive oil,

Garlic prawns with extra virgin olive oil, chillies and sliced garlic

Main Course

Cod with garlic mousseline and potato mille-feuille

Dessert

Santiago cake with homemade nougat ice cream



SPANISH TAPAS MENU

Payes bread breadsticks and toasts allioli sauce, pickles,
olives, nuts

Smoked anchovies, braced ham, goat cheese, Manchego
cheese

Ensaladilla

Beetroot hummus with crudités

Garlic prawns

Fried squid rings

Patatas bravas

Mushrooms croquettes

Padron Peppers with Maldon salt Fisherman style mussels

Chorizitos a la sidra

Dessert

Crema Catalana



MEDITERRANEAN MENU

Appetizer

Chickpea and beetroot hummus with extra virgin olive oil and artisan pita bread

Starters

Grilled sardines with garlic and parsley sauce
Roman-style calamari with chickpea flour and homemade aioli

Greek salad with Raf tomatoes, cucumber, Kalamata olives and Greek DO feta cheese

Main Course

Wild sea bass baked with fresh Provencal herbs, accompanied by roasted seasonal vegetables and extra virgin olive oil

Dessert

Panna cotta with red berry sauce



MEAT BBQ

Appetizer

Bruschetta with concasse tomatoes and iberic ham

Sides

Padrón peppers with Maldon salt

Roasted potatoes and sweet

Potatoes with truffle butter

Greek Salad Tomatoes salad with burrata, basil and modena reduction

The BBQ

Chorizos criollos

Boneless country chicken thighs marinated in citrus and garlic

Iberian secret with lemon - pork -

Entrecot with chimichurri sauce

Dessert

Grilled pineapple with Vanilla ice cream

Cut tropical fruit



MEAT & FISH BBQ

Appetizer

Smoked Salmon Toasts with sour cream

Sides

Kale salad with quinoa and cashews

Grilled Vegetables with romesco sauce

Broccoli and cauliflower salad with avocado, lime and satay
sauce

Sweet potatoes with truffle butter

Potatoes salad with onion, parsley, eggs and mayonnaise

The BBQ

Wild Sea Bass

Grilled prawns with lemon garlic and parsley

Marinated chicken thighs

Entrecot with chimichurri sauce

Dessert

Grilled peach with mascarpone and caramelized almonds

Cut tropical fruit



SHARING MENU

Cold Snacks

Bread, grissini and nut toast with allioli
Cheese board, Iberic cold meat, nuts, olives and
pickles
Potato chips
Bocconcini basil and cherry tomatoes skewers
Salmon tartar with avocado and mango
Nachos with guacamole
Hummus with crudités and pita bread

Warm Snacks

Potato omelette skewers with grated tomato
Chicken gyozas with sweet chilly sauce
Mini burgers with gruyere cheese, fried onion and
truffle mayonnaise
Chicken skewer with satay sauce

Dessert

Graixonera - typical ibiza dessert - with whipped cream

Fruits skewers



SUSHI MENU - OMAKASE

APPETIZERS

Salmon and tuna sashimi
Sea bass nigiri aburi
Prawn Nigiri
Tzakana tataki

MAINS

Mix Urakami
Tuna tataki roll
Salmon teriyaki roll
Crispy prawn roll

DESSERT

Ice tempura mango mochi
Coconut and matcha tea foam



VEGETARIAN MENU

Appetizer

Roasted beet hummus with organic vegetable crudités and whole wheat pita bread

Starters

Raf tomato salad with burrata, fresh basil pesto and toasted pine nuts

Spanish omelette with Monalisa potatoes and caramelized onions

Quinoa stuffed eggplants, roasted vegetables and Greek feta cheese

Main Course

Wild mushroom risotto with truffle puree and aged Parmesan Reggiano

Dessert

Reinette apple tarte Tatin with Bourbon vanilla ice cream

We also have vegan options on request!



MEXICAN MENU

Appetizer

Guacamole with blue corn chips and avocado oil

Starters

Shrimp tacos with mango and habanero sauce
White fish ceviche with avocado and fresh citrus
Tortilla soup with avocado, fresh cheese and
pasilla chile
Chicken and vegetable fajitas
Tacos al Pastor

Main Course

Duck in Oaxacan black mole, accompanied by
white rice and corn tortillas

Dessert

Cajeta flan with aged tequila sauce and fresh red
fruits.



THE ITALIAN MENU

Appetizer

Bruschetta with candied cherry tomatoes
and fresh burrata

Starters

Burrata with Parma prosciutto and fresh figs
Tomato Salad with citrus vinaigrette, extra
virgin olive oil and parsley
Vitello Tonnatto

Main Course

Linguine Vongole and botarga

Dessert

Tiramisu with fresh mascarpone, artisanal
savoiardi biscuits and Valrhona cocoa powder



THE INDIAN MENU

Appetizer

Ghee-baked naan

Starters

Potato and pea stuffed samosas with homemade
mango chutney

Onion pakoras with chickpea flour and fresh
spices

Saag Paneer, spinach with cheese

Main Course

Tandori chicken thigh with aromatic basmati rice

Dessert

Mango Lassi



IBICENCO MENU

Appetizer

Country bread with homemade aioli

Starters

Country salad, with boiled potato, tomato, red onion, red peppers, cucumber, olives and Mahon cheese

Tumbet (eggplant, tomatoes, peppers and potatoes)

Bullit de peix (fish stew with potatoes)

Main Course

Bullit de peix rice

Dessert

Flaó (fresh cheese cake with mint)



THE THAI MENU

Appetizer

Ibizan chicken satay marinated in Thai spices
with homemade peanut sauce

Starters

Thai fried duck salad with sweet chilly sauce
Tom Kha Gai (chicken soup with coconut milk)
Poh Pia (Thai spring rolls)

Main Course

Red chicken curry with coconut milk and
pineapple, served with aromatic jasmine rice

Dessert

Glutinous rice with fresh seasonal mango and
vanilla-infused coconut milk



PERUVIAN MENU

Appetizer

Salmon tartar with avocado and mango

Starters

Causa Limeña stuffed with tuna and avocado
Corvina ceviche with canchas, patacones, sweet potato and crispy red onion
Papa a la Huancaína: A reinvented classic, a creamy cheese and yellow chili sauce on potatoes

Main Course

Lomo Saltado: Wok-sautéed meat with fresh vegetables and an aromatic sauce, an explosion of flavors

Dessert

Passion Fruit Tart



PIZZAS MENU

Margherita - Tomato, Fior de latte and basil

5 cheeses - Fior de latte, Ricotta, Gorgonzola, Smoked Provola, Grana Padano

Ortolana - Smoked provola, baked potato, eggplant, zucchini, mushrooms and basil

Bologna - Fior de Latte, mortadella, stracciatella and pistachio pesto

Truffle - Fior de Latte, smoked provola, baked potato, truffle and taralli crumble

DESSERT

Sicilian cannoli - Ricotta cream and pistachios



THE KETO MENU

Appetizer

Celery sticks with avocado dip, cream cheese and extra virgin olive oil

Starters

Eggs stuffed with avocado, Iberian bacon and fresh chives

Lettuce rolls with avocado, free range chicken and homemade mayonnaise with olive oil

Caprese salad with buffalo mozzarella and Cor de Bou tomatoes

Main Course

Grilled beef tenderloin with wild mushroom sauce and wild asparagus sautéed with clarified butter

Dessert

Avocado and dark chocolate mousse 85% cocoa with coconut oil and erythritol sweetener



Contact Chef Cesar
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Explore more of our diverse menus including vegan options, children's meals, and diet-specific selections and the finest of global cuisines at:

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