

MENUS



MEET THE CHEF



Hi, I'm Davis, a passionate Chef from Latvia. Over the past 10 years, I've traveled through France, Italy, Latvia and Spain, honing my skills in high-end restaurants and catering while evolving from an apprentice to a Private chef. I specialize in European cuisine, crafting everything from elegant three-course meals to delightful family BBQ's!



CHEF MADE • HOME SERVED

MENUS

BREAKFAST

BALI BREAKFAST

BRUNCH

BOTTOMLESS BRUNCH

BBQ

PAELLA

TAPAS

VEGGIE

3 COURSE MEAL

ITALIAN

ULTIMATE BBQ



CHEF MADE • HOME SERVED



BREAKFAST

VARIETY BREAKFAST OPTIONS TO CHOOSE FROM

Eggs Delicacies:

- Fluffy Scrambled Eggs
- Customizable Omelettes with a choice of fillings
- Sunny-Side-Up Fried Eggs

Meats:

- Crispy Bacon Strips, delightfully golden and irresistibly savory
- Juicy Sausages, bursting with flavor and succulence

Breads and Pastries:

- Assorted Bread Basket
- Buttery Croissants
- Home made Waffles or American pancakes, golden and crisp, served with Luxurious Maple Syrup, Fresh Berries
- Churros with chocolate or Freshly Baked Muffins with Blueberries and white chocolate

Refreshing Beverages:

- Fresh Orange Juice, Coffee, Tea, Matcha Latte

Extras:

- Creamy Avocado Guacamole, a rich and velvety treat
- Silky Smooth Hummus, perfect for dipping and spreading
- Premium Smoked Salmon, with Peppery Rocket and Sun-ripened Local Tomatoes
- Freshly made Granola with yoghurt and berries

Sparkling Mimosas, a bubbly touch to start your morning celebration (extra charge)

Price per person 59 euros + IVA



CHEF MADE • HOME SERVED

BALI BREAKFAST



LUXURY BREAKFAST IN POOL FOR 2

- **Chia Seed Pudding** with almond milk, adorned with a medley of fresh fruits and drizzled with pure maple syrup;
- **Golden Waffles or American Pancakes** made in-house, served with your choice of rich butter, tangy marmalade, luscious honey, velvety chocolate, or a vibrant berry compote;
- **Rainbow Fruit Platter** featuring a carefully curated selection of the freshest seasonal fruits, designed to invigorate your senses;
- **Greek Yogurt Parfait** layered with succulent berries and our signature homemade granola, providing a delightful balance of taste and texture;
- **Egg Extravaganza** - choose from Creamy Scrambled Eggs or an Omelette filled with your preferred ingredients, accompanied by a crispy, buttery croissant;
- **Smoked Salmon Delight** - a toasted croissant filled with velvety smoked salmon, creamy avocado, peppery rocket, and juicy tomatoes, creating a symphony of flavors;
- **Beverages** - Americano, White, Cappuccino, Latte, and Decaf, or indulge in a luxurious hot chocolate or soothing tea;
- **Fruit juice or smoothie**, expertly blended to invigorate your palate.

Price per person 120 euros + IVA



CHEF MADE • HOME SERVED

BRUNCH



VARIETY BRUNCH OPTIONS TO CHOOSE FROM

Eggs Delicacies:

- Eggs benedict
- Fluffy Scrambled Eggs
- Customizable Omelettes with a choice of fillings
- Sunny-Side-Up Fried Eggs

Meats:

- Crispy Bacon Strips, delightfully golden and irresistibly savory
- Juicy Sausages, bursting with flavor
- Serrano Ham & Cheese Plate

Breads and Pastries:

- Quiche Lorraine
- Assorted Bread Basket
- Buttery Croissants
- Home made Waffles & American pancakes, golden and crisp, served with Luxurious Maple Syrup, Fresh Berries
- Freshly Baked Muffins, tempting in Blueberry, Chocolate Chip

Refreshing Beverages:

- Juice
- Coffees
- Teas, Matcha Latte

Extras:

- Creamy Avocado Guacamole, a rich and velvety treat
- Silky Smooth Hummus, perfect for dipping and spreading
- Premium Smoked Salmon, with Peppery Rocket
- Sauteed Mushrooms
- Creamy Yogurt adorned with Crunchy Granola & Berries

*LATEST START AT 11:00

Price per person 62 euros + IVA



CHEF MADE • HOME SERVED



BOTTOMLESS BRUNCH

Eggs Delicacies:

- Fluffy Scrambled Eggs
- Customizable Omelettes with a choice of fillings
- Sunny-Side-Up Fried Eggs

Meats:

- Crispy Bacon Strips, delightfully golden and irresistibly savory
- Juicy Sausages, bursting with flavor
- Serrano Ham & Cheese Plate

Breads and Pastries:

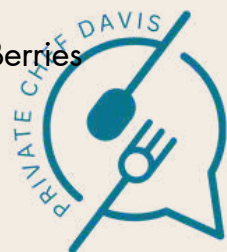
- Quiche Lorraine
- Assorted Bread Basket
- Buttery Croissants
- Home made Waffles & American pancakes, golden and crisp, served with Luxurious Maple Syrup, Fresh Berries
- Freshly Baked Muffins, tempting in Blueberry, Chocolate Chip, Lemon
- Homemade Churros with Hot Chocolate Dip

Refreshing Beverages:

- Juice
- Coffees
- Teas, Matcha Latte

Extras:

- Creamy Avocado Guacamole, a rich and velvety treat
- Silky Smooth Hummus, perfect for dipping and spreading
- Premium Smoked Salmon, with Peppery Rocket
- Sauteed Mushrooms
- Creamy Yogurt adorned with Crunchy Granola & Berries





BOTTOMLESS BRUNCH

Choose 2-3 Alcoholic Beverages

- **Mimosa**- classic brunch cocktail made with champagne and fresh orange juice.
- **Bloody Mary**- savory cocktail made with vodka, tomato juice, and various spices and flavorings.
- **Limoncello Spritz**- refreshing cocktail made with Limoncello, Prosecco, and soda water, garnished with lemon.
- **Aperol Spritz**- light and refreshing drink made with Aperol, Prosecco, and a splash of soda water.
- **Mojitos**- refreshing cocktail made with white rum, fresh mint, lime juice, sugar, and soda water.
- **Tequila Sunrise**- vibrant cocktail made with tequila, orange juice, and grenadine, served over ice.
- **Sex on The Beach**- refreshing drink made with vodka, peach schnapps, orange juice.
- and more...

*BRUNCH UP TO 3 HOURS, LATEST START AT 11:00

Price per person 72 euros + IVA



CHEF MADE • HOME SERVED



WELCOME

- Home Made Fruity Sangria (Red or White)
- Chefs selected Canapés

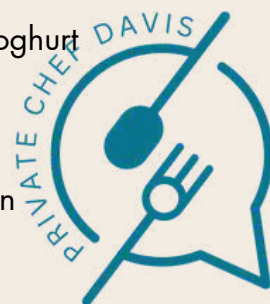
STARTERS TO SHARE (CHOOSE 2)

- Provoleta - Melted Provolone cheese in terracotta pot
- Loaded Nachos with seasoned Ground beef, cheese, chopped tomatoes, Jalapenos, guacamole
- Pilpil prawns in Rich garlic and Chilli oil, delightful flavor
- Pimientos de Padrón - Spanish Padron peppers
- Creamy Guacamole & Fresh Hummus, Fresh Nacho and Raw Veg Crudités
- Pulled Pork burgers - Soft Bun, Coleslaw, Crispy onions, BBQ Sauce
- Spanish cheese and cured meats selection
- Delicious Burrata cheese salad with oven roasted cherry tomatoes in Pesto sauce, Arugula
- Patatas Bravas with Salsa Brava - Spicy tomato based sauce

MAIN COURSES (CHOOSE 2)

- Rib of Galician beef (Prime Cut)
- Beef filet (Prime Cut)
- Entrecôte (Prime Cut)
- Beef Burgers Locally Sourced, Signature blend Seasoned
- Grilled Iberian Pluma Pork - Culinary treat rich in flavor (Prime Cut)
- Tandoori spiced marinated chicken thighs with Mint yoghurt
- Yoghurt, Lemon and Garlic marinated chicken thighs
- Spanish style Chicken Wings
- BBQ Grill Sausages Locally Sourced
- Kids' burgers, nuggets or hot dogs - served with golden roasted potatoes

BBQ





MAIN COURSES (CONTINUE)

- Grilled Fish - sea bass or dorada, stuffed with garlic, lemongrass, thyme, spring onions, lemon
- Marinated Octopus - Grilled served with tangy pepper, onions and herb salsa
- BBQ Butterflied Prawns with Lemon and Garlic Butter

Most of the dishes comes with Sauce on the side

SIDES (CHOOSE 3)

- Mediterranean salad with Greek Feta Cheese, Kalamata olives and Spanish garden goods
- Ceaser Salad - Romaine Lettuce , Home made dressing and Crunchy Oven cooked Croutons
- Classic Spanish Tomato Salad with Manchego cheese, Red Onion, Parsley , Alcaparrones
- Coleslaw - Great BBQ side dish, cabbage, carrots, red onion, Home made mayo and chives
- Corn on the Cob - melted butter, Fresh herbs and flaky Salt
- Seasonal Grilled marinated veggies
- Roasted potatoes with or without Truffle oil and Parmesan

DESSERT (CHOOSE 1)

- Tarta La Viña - Spanish Style Cheesecake with Strawberry sauce & fresh berries
- Lime Tart with Lotus cookie base
- Grilled Malibu marinated Pineapple with Brown Sugar, Lime & Cinnamon served with ice cream
- Chocolate Lava Cake with Vanilla Ice Cream
- Fresh Fruit platter
- Mini Dessert Selection (min 8 guests)

BBQ

Price per person 100 euros + IVA



CHEF MADE • HOME SERVED

PAELLA



WELCOME

- Home Made Fruity Sangria (Red or White)
- Chefs selected Canapes

STARTERS TO SHARE (CHOOSE 3)

- Pimientos de Padrón - Spanish Padron peppers
- Delicious Burrata cheese salad with oven roasted cherry tomatoes in Pesto sauce, Arugula
- Gazpacho with Toast & Toppings - Cold vegetable Soup
- Pilpil prawns in Rich garlic and Chilli oil, delightful flavor
- Chorizo sausages with Chimichurri
- Patatas Bravas with Salsa Brava - Spicy tomato based sauce
- Creamy Guacamole & Fresh Hummus, Fresh Nacho and Raw veg Crudités
- Croquetas with Jamón Serrano

SHOW COOKED PAELLA (CHOOSE 1)

- Seafood Paella with Sofrito, Mussels, Prawns, Squid, Clams
- Chicken and Chorizo Ibérico Paella, Sofrito, freshly made Chicken Broth
- Veggie Paella with variety of Fresh local veggies, home made veggie Broth

**Paella menu includes: Local tomato salad with garlic and parsley, green leaf salad with vinaigrette, freshly made Alioli*

DESSERT (CHOOSE 1)

- Tarta La Viña - Spanish Style Cheesecake with fresh berries & Strawberry sauce
- Chocolate Lava Cake with Vanilla ice cream
- Lime Tart
- Very tasty Carrot Cake
- Fresh Fruit platter
- Mini Dessert Selection (min 8 guests)

Price per person 85 euros + IVA



CHEF MADE • HOME SERVED



CHOOSE 6 TAPAS

TAPAS

- Pimientos de Padrón - Spanish Padron peppers;
- Patatas Bravas with Salsa Brava - Spicy tomato based sauce;
- Creamy Guacamole & Fresh Hummus, Fresh Nacho and Raw veg Crudités;
- Tomato Bruschetta: Local tomatoes on crusty bread;
- Romesco Sauce with Roasted Vegetables: Catalan sauce with roasted tomatoes, peppers, garlic, and nuts;
- Berenjenas con Miel: Deep-fried eggplant drizzled with honey (or molasses);
- Serrano Ham and Melon;
- Croquetas with Jamón Serrano;
- Argentinian Chorizo sausages with Chimichurri Sauce, toasted Bread
- Grilled Iberian Pluma Pork - Culinary treat (Prime Cut);
- Charcuterie Board: Featuring Manchego cheese, jamón ibérico, chorizo, and salchichón;
- Mini Beef, chicken or veggie Burgers (choose 1);
- Spanish style Chicken Wings;
- Pinchitos: Skewers of tender chicken, beef or pork;
- Boquerones al ajillo - Anchovies in garlic sauce, parsley;
- Tuna Tartar with Atún Rojo, crushed avocado on Crunchy Toast;
- Pilpil prawns in Rich garlic and Chilli oil, delightful flavor;
- Marinated Octopus - Grilled served with tangy pepper, onion and herb salsa;
- Grilled King Prawns with Garlic and lemon Butter

Also included:

- House made Sangria White or Red
- Selection of Mini Desserts: Bite-sized sweet treats.

Price per person 85 euros + IVA



CHEF MADE • HOME SERVED



VEGGIE

WELCOME

- Home Made Fruity Sangria (Red or White)
- Chefs selected Canapes

*Choose one dish in every course

STARTERS

- Broccoli Carpaccio with toasted walnuts;
- Creamy Tomato Soup with Fresh Basil & Olive Oil (Autumn and winter dish)
- Gazpacho with Toast & Toppings; (summer dish)
- Roasted Beetroot & Citrus Salad With Ricotta, Pistachio, Citrus Vinaigrette;
- Green Risotto with Pesto & asparagus or Mushroom Risotto;
- Fresh Guacamole with home made Nachos

MAIN COURSE

- Broccoli Steak with white Bean puree - Balsamic reduction, Feta, toasted nuts, herb oil;
- Cauliflower Steak with Romesco Sauce - Seasoned Steak with Rich roasted pepper sauce, Arugula, chimichurri and toasted nuts;
- Vegetable Paella;
- Sweet potato Curry

DESSERT

- Chocolate lava cake with Raspberry sorbet;
- Spanish Cheesecake with Fresh Berries;
- Home Made Carrot Cake
- Fresh Fruit Platter



Price per person 75 euros + IVA

CHEF MADE • HOME SERVED



3 COURSE

SPECIAL MENU

- Cava and Canapes

*Palate cleanser between courses - Lemon Sorbet & Cava

*Choose one dish in every course

STARTERS

- Wild Mushroom Risotto with Black truffle puree, Parmesan
- Fall Harvest Salad with Roasted Sweet Potatoes, Apples, and toasted Pecan nuts
- Salmon or Tuna Tartar with Atún Rojo, crushed avocado on Crunchy Toast.
- Pil Pil Prawns in Rich spicy and garlicky sauce
- Pan Seared Scallops with saffron sauce, crispy serrano and toasted hazelnuts
- Moules Marinières - Mussels, white wine, Shallots, and herbs

Burrata salad with roasted cherry tomatoes in Pesto sauce

MAIN COURSES

- Salt Crusted Seabass Or Dorada to share with White wine sauce,
- Sesame Crusted Tuna Steak with Carrot & Zucchini Spaghetti,
- Crispy Skin Sea Bass or Salmon, Butter poached Prawn, Beurre blanc
- Beef Tenderloin fillet with Red wine sauce, add Foie Gras (extra charge)
- Braised Beef Cheeks in Rich Red wine sauce
- Saffron Risotto with a roasted lamb and balsamic glazed brussel sprouts

**All main courses served with Chef selected sides & sauces*

DESSERT

- Tarta La Viña - Spanish Style Cheesecake with fresh berries and Strawberry sauce
- Pavlova (Meringue) with Yoghurt sauce & Fresh berries
- Crème Brûlée
- Chocolate Lava Cake with Vanilla Ice Cream
- Lime Tart with Lotus cookie base

Price per person 90-100 euros + IVA



CHEF MADE • HOME SERV



ITALIAN

AMOUCE BOUCHE- CHEFS COMPLIEMNT

Proseco and Canapes

STARTERS CHOOSE 1

- Beef Carpaccio: Fillet of Beef, Arugula, Parmesan, Olive oil, Lemon juice, Salt, Pepper, Capers
- Bruschetta: Toasted bread topped with tomatoes, basil, olive oil, Burrata Cheese Salad;
- Antipasto Board: Mix Italian meats, cheeses, olives, and pickled veggies
- Caprese Salad: Tomato, mozzarella, and basil with olive oil and balsamic drizzle
- Wild mushroom Risotto with Black Truffle purree

MAIN COURSE

- In Outdoor Oven Freshly Made Pizzas with various toppings;

DESSERT

- Tiramisu Layers of espresso - soaked ladyfingers, mascarpone cream, and cocoa powder;
- Ricotta Cheesecake - with Poached Figs and Honey Drizzle
- Panna Cotta – Silky-smooth vanilla custard served with berry compote or caramel sauce;
- Fresh Fruit Salad

Price per person 90 euros + IVA





ULTIMATE BBQ

WELCOME

Selection of Chilled Craft Beers;
Home Made Sangria;
Chef's selected canapes



STARTERS

Mini Pulled Pork Sliders;
Loaded Nachos with guacamole;
Marinated Chicken Wings with
BBQ glaze



CHEF MADE • HOME SERVED

MAINS

Slow cooked BBQ ribs;
Premium cuts of beef;
Chorizo Sausages;
Marinated chicken thighs

SIDES

Corn on the cob with garlic butter;
Coleslaw;
Grilled seasonal veggies;
Roasted potatoes with truffle puree
& parmesan;
Mediterranean salad

SAUCES

Peppercorn;
Bearnaise;
Mushroom sauce;
Chimichurri;
Red Wine Sauce

DESSERTS

Malibu grilled pineapple with
cinnamon sugar & ice cream
or
Creme Brulee



Price per person 108 euros + IVA