

Ibiza
Chef
Villa



IBIZA/FORMENTERA

We are chefs

Ibiza Chef Villa was born in 2006, to cover customers culinary needs in their villas and yachts in Ibiza and Formentera.

Alexis Carini, our manager and head chef has a gastronomic trajectory that goes back several generations and has been formed by the best chefs of France. After more than fifteen years of making his Catering business one of the best on the island, while managing Ibiza Chef Villa, he has just spent four years as a yacht's chef around the world.

Alexis, with his team of young and talented chefs, butlers, waiters, helpers and nannies, will make your holidays an unforgettable moment.





Our menus

Appetizers included in all our menus:
Green olives, tomatoes aioli and toasts

Family style or buffet service:

- American breakfast
 - Barbecue
 - Spanish
 - Tapas
 - Italian
 - Mexican
 - Asian
 - Middle east
 - Mediterranean
- Fusion dinner menu (Platted)



American breakfast

- Coffees and teas

(Please specify which coffee machine you have on the villa)

- Milks *(Please specify which one you would like)*

- Fresh orange juice

- Variety of mini pastries and bread

(Mini Croissant, pain au chocolat, plain and brown bread)

- Jams, maple syrup, Nutella and peanuts butter

- Seasonal fresh cut fruits

(Strawberries, blueberries, green apples, mango & banana)

- Variety of yogurt

- Cereals/granola/oatmeal

- Charcuterie and cheeses with tomato coulis and dry fruits

- Fried bacon and sausages

- Hash brown potatoes

"A la carte" upon request:

- Eggs

(Fried, scrambled or omelet with cheese/bacon/veggies)

- Pastries

(Pancakes or crêpes, choose one before on contract time)

Avocado and tomatoes toast



Barbecue

SALADS (Choose 3)

- Lettuce with melon and Iberian ham
 - Niçoise salad
 - Burrata and tomatoes salad
- Codfish salad with grenadines, black olives and oranges
 - Cesar salad with chicken
 - Quinoa taboulé
- Rocket salad, bresaola and parmesan cheese.

PROTEINES GRILLED (Choose 3)

Beef: Skirt steak, thick ribs, 100% beef burger, ribeye steak or picaña

Pork: Pancetta, ribs, chops, Iberian secreto

Classics: Lamb chops (x3), chicken bread with basil and lemon, morcilla (Spanish blood and onions sausage), butifarra (Ibizan sausage), chorizos criollos (Argentin sausages)

From the sea: red tuna steak, salmon, sardines, skewered shrimps, sea bream, mussels, sea bass filet.

VEGETABLES GRILLED (Choose 2)

Baked potatoes with herbs butter, halloumi, green asparagus, corn on the cob, white mushrooms, tomatoes with oregano, sweet pepper, zucchini, egg plant or baby artichokes.

Served with bread, chimichurri (*Argentine sauce*), tartar sauce and lemon.

DESSERT (Choose 1)

- Sorbet and ice cream assortment (3 flavours)
 - Sliced seasonal fruits



Spanish

(Recommended for lunch time)

TAPAS AND SALADS (Choose 3)

Cold

- Green salad with melon and Iberian ham
- Assortment of Iberian charcuterie and cheese
- Gazpacho made with tomatoes from Ibiza
- Spanish tortilla with potatoes and onions
 - Vinegar marinated anchovies
- Codfish salad, grenadines, black olives and oranges

Hot

- "Al ajillo" shrimps
- "A la gallega" octopus
 - Ham croquetas
- Meatballs with tomato sauce
- Del padrón peppers (*Small green Spanish peppers*)

RICE AND PAELLA (Choose 1)

- Seafood paella
- Vegetarian paella
- Mixed paella (*Seafood, chicken and vegetables*)
 - Black rice (*Calamar and shrimps*)
- Canadian lobster paella (+15€ per person)

Served with aioli, lemon and bread.

DESERTS (Choose 1)

- Flaó (*Ibiza cheesecake with mint*)
- Graixonera (*Ibiza pudding*)
- Sorbet and ice cream assortment (*3 flavours*)
 - Sliced seasonal fruits



Tapas

(Choose 6)

Cold

- Green salad with melon and Iberian ham
- Assortment of charcuterie and Iberian cheese
- Gazpacho made with tomatoes from Ibiza
 - Spanish tortilla with potatoes
 - Vinegar marinated anchovies
- Codfish salad, grenadines, black olives and oranges
- Iberian ham with bread toast and tomatoes coulis

Hot

- "Al ajillo" shrimps
- "A la gallega" octopus
 - Ham croquetas
 - Meatballs with tomato sauce
- Del padrón peppers (*Small green Spanish peppers*)
 - Brava potatoes

Served with aioli and bread.

DESERTS (Choose 1)

- Flaó (*Ibiza cheesecake with mint*)
 - Graixonera (*Ibiza pudding*)
- Sorbet and ice cream assortment (*3 flavours*)
 - Sliced seasonal fruits



Italian

ANTIPASTI AND SALADS (Choose 3)

- Antipasti assortment
- (*Olives, charcuterie, cheese, grilled vegetables, cressini*)
- Roquette salad, bresaola, Parmesan cheese.
- Burratina salad, dried tomatoes and crispy bacon
 - Vitello tonnato
 - Tomatoes and mozzarella di bufala salad
 - Beef carpaccio, rocket and parmesan cheese.
- Eggplant stuffed with smoked scarmoza and arrabiata
 - Peach panzanella salad

MAIN COURSES (Choose 1)

- Mushrooms risotto with truffle oil.
- Spaghetti frutti di mare (*Sea food*)
 - Penne al arrabiata
 - Zucchini and scrimps spaghettis
- Sea bass with clams and dried tomatoes
- Scaloppini al "lemon" with sage gnocchi

DESSERT (Choose 1)

- Strawberry tiramisu, deconstruction style
- Strawberries "flambées" with balsamic vinegar and vanilla ice cream.
- Panna cotta with mint and chocolate



Mexican

STARTERS (Choose 3)

- Banana chips
- Nachos with guacamole, "pico de gallo" and sweet & Sour cream
 - Kale and avocado salad, mexican dressing
 - Sea bass and scrimps ceviche
 - Red tuna soft tacos
- Zucchini spaghetti with tajin dressing and ginger

MAIN COURSES (Choose 1)

- Pulled lamb, rice, beans, guacamole burrito
 - Pulled chicken and cheese quesadilla
 - Scrimp, peppers and guacamole fajita

VEGETABLES (Choose 1)

- Grilled zucchini, tomatoes and pineapple dressing
- Corn on the cob with chipotle, lime mayonnaise.

DESSERT (Choose 1)

- Chocolate tacos with tequila foam and fruits macedoine
 - Sorbet and ice cream assortment (*3 flavours*)
 - Sliced seasonal fruits



Asian

STARTERS (Choose 3)

- Thai green papaya salad with scrimp
- Green beans, broccoli, peas, edamame, roast onions, orange salad with yuzu dressing
- Vietnam nem with wakame, mango and scrimp, sweet & sour chili sauce
 - Chicken miso soup

MAIN COURSES (Choose 1)

- Scrimp and veggies wok
- Beef and veggies noodles
 - Assortment of sushis

(Nigiris, cold and hot maki, rolls and sashimis)

VEGETABLES (Choose 1)

- Basmati Coconut rice
 - Veggies wok
 - Brown rice
 - Yasmine rice

DESSERT (Choose 1)

- Varied mochies (*3 flavours/pers*)
 - Mango sticky rice
- Sorbet and ice cream assortment (*3 flavours*)
 - Sliced seasonal fruits

Middle east

STARTERS (Choose 3)

- Orange, carrots, coriander and cinnamon salad
 - Dry fruits Israeli tabouleh
 - Lebanese tabouleh
 - Almond and chicken pastilla
- Mint and goat cheese big briouat
- Hummus and babaganoush with pita
 - Chick peas salad
 - Grilled halloumi

MAIN COURSES (Choose 1)

- Royal couscous (Merguez, chicken, veggies on a bed of couscous)
- Almond and lemon chicken tagine with couscous
- Plum and onions lamb tagine with couscous

VEGETABLES (Choose 1)

- Roast butternut with yogurt, zaatar spice and pumpkin seeds
- Stuffed eggplant with yogurt sauce

DESSERT (Choose 1)

- Sorbet and ice cream assortment
(3 flavours)
- Sliced seasonal fruits



Mediterranean

STARTERS (Choose 3)

- Cantaloup melon with Italian ham
 - Pasta salad Italian style
 - Niçoise salad with red tuna
 - Greek salad
- Water melon, beetroot, mint and feta salad

MAIN COURSES (Choose 1)

- Whole sea bass on the oven with veggies and small potatoes
 - Whole sea bass on salt crust in the oven
- Roast sea bass with Romesco sauce and pistachio
 - Roasted lamb leg with garlic and thym
 - Chicken piri-piri

VEGETABLES (Choose 1)

- Grilled green asparagus with parmesan
 - French mash potatoes
 - Ratatouille
 - Small roast potatoes
 - Peppers "piperade"

DESSERT (Choose 1)

- Abricot and peach tarte
- Cannoli with ricotta cream pistachio and chocolate
 - Sorbet and ice cream assortment
(3 flavours)
 - Sliced seasonal fruits



Fusion plated dinner menu

STARTERS (Choose 1)

- Mushrooms carpaccio with parmesan and roquette salad
 - Red tuna tartar tropical flavours
 - Mediterránea sea bass carpaccio
- Zucchini salad with mozzarella foam and truffle oil

MAIN COURSES (Choose 1)

- Grilled sea bass, mash potatoes with lemon and onions, green asparagus and virgin sauce
- French lamb rack with creamy polenta y mini veggies
- Angus tender loin, sweet potatoes purée with veggies rolls, meat reduction

DESSERT (Choose 1)

- Fine apple pie with vanilla ice cream
- Chocolate fondant with mango sorbet
 - Sorbet and ice cream assortment
(3 flavours)
 - Sliced seasonal fruits



Weekly full services

3.780€

Availability of a private chef for 7 days with a maximum of 8 guests for 3 services per day.

12 hours per day: 1 hour purchase + 3 hours breakfast
+4 hours lunch +4 hours dinner

· The Chef will cook directly in your villa after the purchases. He will cook and serve you in "Family Style" up to 8 guests alone, from 9 to 14 guests with a helper/waiter, from 15 to 20 guests with a helper + waiter. Minimum booking for a "weekly full service" for the waiter/helper 8 hours/ day.

· If necessary, overtime will be calculated on the basis of the starting time previously agreed with the customer and invoiced at 45€/hr. for the Chef and 39€/hr. for the waiter(s) and helper(s) if needed.

· Prices without 21% VAT.

Half time services

2.520€

Availability of a private chef for 7 days with a maximum of 8 guests for 2 services per day.

8 hours per day: 1 hour purchase + 3 hours breakfast
+ 4 hours lunch OR 4 hours dinner
(Dinner service only available in half time mode all the year except August)



· The Chef will cook directly in your villa after the purchases. He will cook and serve you in "Family Style" up to 8 guests alone, from 9 to 14 guests with a helper/waiter, from 15 to 20 guests with a helper + waiter. Minimum booking for a "half time service" for the waiter/helper 4 hours/ day.

· If necessary, overtime will be calculated on the basis of the starting time previously agreed with the customer and invoiced at 45€/hr. for the Chef and 39€/hr. for the waiter(s) and helper(s) if needed.

· Prices without 21% VAT.

Open bar 3 hours

O KM WINES:

Red, white and rose wines from Ibizkus Ibiza bodega.

Freixenet Brut Cava (*Spanish champagne*)

Beer, soft drinks, juices and mineral waters.

+ Option alcohol:

Absolut vodka, gin Beefeater,
Rum Bacardi, Cacique, whisky,
J & B

+ cocktails (*Choose 2*):

Margarita, daiquiris, mojitos and coladas

EXTRA SERVICES

1 extra hour 13 euros/ person

Red Bull 5 euros/ person

Champagne « VEUVE CLICQUOT » option

INCLUDED

Cocktail glasses, small bar material.

**SERVICE AVAILABLE FROM 8 GUESTS ONLY WITH THE
WAITER OPTION.**



**We have kosher food and some
of our chefs are specialized
in Kosher meals, just ask!**





More services

- Butlers
- Sommeliers
- Nannies
- Decoration
- Flowers
- Yachts and car rental



**Do you have a wedding,
birthday, private party or
a catering aboard a yacht
to arrange?
For your event of more
than 20 people,
just ask!**

Terms of recruitment

MINIMUM BOOKING FOR BUTLER, WAITERS AND HELPERS

"Chef weekly full service" 8 hours/ day

"Chef half time service" 4 hours/ day

RESERVATION AND FINAL PAYMENT

We make all our reservations from the June 1st, asking for the 50% of the total of the private chef, waiters and helpers services, according to the quote you had previously received by email. To contract a full time or half time service, we will ask the 100% of the deposit for the first purchases. The second payment of the 50 % will be made the same day of your arrival at the villa.

CANCELLATIONS

In case of cancellation of the reservation. The first 50% will not be disbursed as cancellation fees.

PRICES

Our prices do not include 21% VAT.

The price of the Chef's extra hour is 45 euros.

For services from 9 to 14 people the Chef will need an assistant with supplement of 39 euros / hr.

For services from 15 to 20 people it is necessary to add the service of an assistant chef and a waiter with a supplement of 78 euros / hr.

Will not be returned hours contracted and not consumed by the client.

The hours consumed by NON-SHOW of the client will be considered as realized and without notice of 4 hours minimum, will be added to the total being collected in the record sheet of the Chef.

RECORD SHEET

On a daily basis the chef will write on the HOUR REGISTRATION SHEET the hours of work applied by checking them at all times with our client, it is the responsibility of the client to sign this sheet daily for the correct accounting of the hours. The extra hours are calculated from the hour of every meal according previously from the chef with the client.

SHOPPING

The purchase price is included in all our menus but not included in the "full time" and "half time" services.

All purchases will be made by the chef in the best providers of the island.

Payment of the first purchases deposit will be doing on the reservation and for the next ones, on every presentation of a purchase's ticket from the chef. The chef and the company won't give credit or advance any purchases for the guest.



**Ibiza
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Contact

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