

# **PRIVATE CHEF SERVICE**

*Enjoy non-stop  
the best there is*

**CAN GELAT**

**MALLORCA LUXURY VILLAS**





Thank you for your booking at Can Gelat. We are looking forward to welcome you on our estate where you will enjoy luxury, privacy and purity. To make your stay even more relaxing and to fulfill your culinary wishes, we are offering a private chef service. The service amount includes shopping, cooking at your villa, serving the dishes and cleaning, before leaving you to enjoy the rest of your day or evening. Mallorca Luxury Villas Services' chef offers different attractive menus you can choose from, or you can request one of your own favorite dishes. Always made from fresh and beautiful local products. The cost of groceries and our magnificent selection of local or international wines are excluded and based on real cost. Enjoy the experience of dining in a restaurant but with the privacy, comfort and luxury of your villa.

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#### **BREAKFAST**

1-5 persons: €145  
6-10 persons: €195  
11-20 persons: €295

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#### **LUNCH**

1-5 persons: €195  
6-10 persons: €295  
11-20 persons: €395

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#### **DINER**

1-5 persons: €245  
6-10 persons: €375  
11-20 persons: €495

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## BREAKFAST

- Fresh juices – orange juice, apple juice and lemon with hot water
- Tea – fresh verveine or mint tea from Can Gelat's organic herb garden
- Coffee – espresso or cappuccino
- Breads – selection of breads, white and cereal, croissants
- Yoghurts – natural yoghurt, fruit yoghurt, muesli with a selection of nuts and seeds
- Sweets – selection of marmalades, Nutella, peanut butter, pancakes
- Meats and cheeses – selection of (local) meats and cheeses
- Eggs – various options, any type of egg you prefer
- Optional – (smoked) salmon, fruit salad

## LUNCH

### *Salads*

- Burrata salad – burrata, tomatoes, Can Gelat olive oil
- Goat cheese salad – serrano ham, tomatoes, mango, balsamic, honey, pistachio
- Caesar salad – parmesan cheese, anchovy, croutons (optional: chicken, bacon or poached egg)
- Grilled vegetables salad – grilled veggies, herbs, oil, balsamic and nuts (optional: burrata, goat cheese)
- Salmon salad – salmon, tomatoes, sweet-and-sour cucumber, avocado

### *Clubsandwiches*

- Chicken – grilled chicken, bacon, tomato, cucumber, avocado, egg, lettuce, onion and home-made pesto mayo
- Salmon – (smoked) salmon, cream cheese, chives, cucumber, avocado, red onion, lettuce, capers (optional: egg)
- Veggies – selection of grilled veggies, melted cheese

### *Paellas*

- Vega paella, seafood paella, meat paella, mixed paella.

## DINER

### *Tapas Menu*

- Selection of tapas, starting with local bites and appetizers, finishing with a dessert

### *BBQ menu (min. 6 persons)*

- Mix of various meats, fish and side dishes. Including grilled veggies, patatas bravas, bread and sauces

### *Paella menu*

- Vega paella, seafood paella, meat paella, mixed paella. Starting with local bites and finishing with a dessert

### *Pizza menu (Villa Dalt only)*

- Home-made woodstone oven pizzas with seasonal toppings. Starting with local bites and finishing with a dessert

### 3-COURSE MENU

#### *Starters*

- Gazpacho – beetroot, cucumber and bell peppers
- Burrata – burrata, fresh tomatoes, Can Gelat olive oil
- Courgette carpaccio – parmesan, Can Gelat olive oil, crispy nuts
- Fresh foccaccia – with a variety of toppings and Can Gelat olive oil
- Melanzane alla parmigiana – eggplant, basil, fresh tomato sauce, mozzarella di bufala
- Fresh tuna – as sashimi, tataki or tartar
- Fresh seabass – as ceviche or tartar
- Gambas – garlic, red pepper and fresh lemon
- Red Mullet – pumpkin, ponzu, almonds

#### *Mains*

- Seabass – fennel, arugula, antiboise and crushed almonds
- Hake – potatoes, grilled seasonal vegetables, spinach and salsa verde
- Tuna steak – grilled seasonal vegetables, tomato-mint-oil sauce or teriyaki sauce
- Chicken – french fries or risotto, grilled seasonal vegetables
- Red curry with crispy chicken, basmati rice, green beans and broccoli
- Can Gelat Burger – bread, caramelized onions, lettuce, tomatoes, pickles, fries (optional; cheese & bacon)
- Tagliata of beef – parmesan cheese, arugula, balsamic with fresh herbs, french fries or potato gratin
- Entrecôte – jus de veau, grilled seasonal vegetables, french fries or potato gratin
- Lamb shoulder or rack of lamb – grilled seasonal vegetables, french fries or potato gratin
- Risotto bianco – pesto, grilled seasonal vegetables (vegetarian)
- Tagliatelle – vegetables and cream sauce (vegetarian)
- Tagliatelle – truffle sauce and asparagus (vegetarian)

#### *Dessert*

- Pineapple carpaccio – zest of lime, lemon ice cream, almond crunch, mint
- Summer fruit salad – mint
- 3 Tastes of ice cream – with whipped cream
- Millefeuille – ensaimada, strawberries, whipped cream
- Panna cotta – white chocolate, raspberry coulis
- White chocolate cheesecake – with raspberry or mango coulis
- Dark chocolate fondant – red fruits, vanilla ice cream
- Marinated fresh strawberries – in verbena, with lemon ice cream, almond crunch
- Home made lemon sorbet