

**PRIVATE CHEF
SERVICE**

*Enjoy non-stop
the best there is*

CAN GELAT

MALLORCA LUXURY VILLAS



PRIVATE CHEF SERVICE

Thank you for your booking at Can Gelat! We're excited to welcome you to our estate, where you'll experience luxury, privacy, and the beauty of Mallorca. To make your stay even more relaxing, we offer a private chef service—so you can sit back, enjoy, and let us take care of everything.

Our chef will shop for the freshest local ingredients, cook right in your villa's kitchen, serve the dishes, and clean up afterward, leaving you to enjoy the rest of your day or evening. You can choose from our delicious menu options, or if you have something special in mind, we're happy to create a personalized menu just for you. We also take dietary needs, allergies, and special requests into account, so everyone can enjoy a meal that suits them perfectly.

What's included in the service:

- Menu planning based on your preferences
- Shopping for high-quality ingredients from local markets and specialty stores
- Cooking in your villa's kitchen (we bring our own professional utensils if needed)
- Setting the table and serving the dishes
- Clearing plates and cleaning the kitchen before we leave

What's not included in the service:

- The cost of groceries and wines is not included and will be charged at actual cost, with all receipts provided.
- For an indication of average groceries cost count with 20–30 euros per person, however the amount may vary depending on the chosen dishes and menu.

Can Gelat wine pairing menu:

We'd also love to offer you a Can Gelat wine pairing experience! Our estate is surrounded by beautiful vineyards, and we can create a menu that perfectly complements our own Can Gelat wines. During the meal, we'll share a bit about the vineyard and the winemaking process, making it a truly special part of your stay.

If you have any questions or special requests, just let us know—we're here to make your stay as enjoyable as possible!

Prices 2025:

Breakfast

- 1–5 persons: €165,-
- 6–10 persons: €215,-
- 11–20 persons: €325,-

Lunch

- 1–5 persons: €215,-
- 6–10 persons: €325,-
- 11–20 persons: €435,-

Dinner

- 1–5 persons: €265,-
- 6–10 persons: €415,-
- 11–20 persons: €545,-

How to Book & Cancellation Policy:

Booking your private chef experience is easy! You can email us at info@mlvservices.com or contact our private chef directly via WhatsApp or phone. We recommend booking in advance, as availability is limited, and we want to ensure we have enough time to create the perfect menu for you.



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, nuts
- *Cesar salad* – parmesan cheese, anchovy, croutons (optional: chicken, bacon or poached egg)
- *Salade Niçoise* – tuna, red onion, haricot verts, potatoes, boiled egg, mayonaise dressing
- *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* (optional lobster on top)

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
- Pasta carbonara “Mallorquin” – sobrasada, local mahon cheese
- 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
- Vitello tonnato – veal, capers, sundried tomatoes, tuna mayonaise

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 – tomato and burrata, beet and goatcheese, chicken (all is possible, check with the chef)
- 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
- Marinated fresh strawberries – in verbena, with lemon ice cream, almond crunch
- 3 Tastes of ice cream – with whipped cream
- Millefeuille – ensaimada, strawberries, whipped cream
- Tarte Tatin – apple, vanilla ice cream, cinnamon
- Tarta de almendra – vanilla ice cream
- Panna cotta – white chocolate, raspberry coulis
- White chocolate cheesecake – with raspberry or mango coulis
- Dark chocolate fondant – red fruits, vanilla ice cream