

the wave

ibiza

Menu Proposals: A Tailored Culinary Journey

Our private chef service offers a curated selection of menus, each crafted to transform every meal into an exceptional experience. Inspired by Mediterranean and international cuisines, these options are flexible and can be personalized to suit the unique tastes of our guests.

Breakfast: A Refined Start to Each Day

We offer an array of breakfast options, ranging from light to indulgent, catering to every lifestyle preference.

- **Continental**
 - Freshly baked pastries: croissants, muffins, or Danish pastries
 - Bread or toast with butter, jam, and honey
 - Selection of cured meats and cheeses
 - Fresh fruit, yogurt, cereals, or granola
 - Coffee, tea, and hot chocolate
- **English Breakfast**
 - Eggs (fried, scrambled, or poached), sausages, bacon
 - Grilled tomatoes, mushrooms, baked beans
 - Hash browns, toast, orange juice
- **Mediterranean Breakfast**
 - Whole-grain bread with extra virgin olive oil
 - Fresh tomato slices or grated tomato
 - Selection of fresh or aged cheeses such as feta or manchego
 - Olives, seasonal fresh fruit (figs, oranges, grapes)
 - Natural or Greek yogurt, nuts, honey, or homemade jam
- **Ibizan Brunch**
 - Nespresso coffee, tea, cocoa, and sugar
 - Yogurts, fresh milk, juices, smoothies, and mineral water

- Fresh breads, artisanal pastries, local cheeses, and Iberian charcuterie
 - Exotic fruits, muesli, cereals, daily cakes, crepes
 - Mini deli sandwiches, baked beans, eggs, bacon, and sausages
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BBQ Selections: Exquisite Grilled Flavors

For guests who relish the grill, our chefs present BBQ options that meld fresh ingredients with expert techniques for perfection on the palate.

- **Meat Lovers**

- Mixed greens salad with marinated duck breast, caramelized apple, and walnuts
- Classic steak tartare with pickles
- Galician beef ribeye (250g per guest), grilled Iberian pork with jalapeño chimichurri
- Free-range chicken with rosemary, baby potatoes roasted with thyme and rosemary
- Sautéed cherry tomatoes, roasted squash with mustard and honey emulsion
- Torrijas with coconut ice cream

- **Fisherman's Feast**

- Mixed greens with avocado, shrimp, and peanuts
- Marinara mussels, grilled octopus with paprika
- Herb-marinated sea bass, calamari with garlic oil and parsley
- Fennel salad with citrus and arugula, roasted sweet potatoes with Ibiza herbs
- Chocolate mousse with cookies

- **Classic BBQ**

- Coleslaw with apple and mustard
- Slow-cooked caramelized ribs with BBQ sauce
- Herb-marinated chicken, beef burgers with caramelized onions
- Oven-baked provolone with chimichurri, butter-herb sautéed potatoes
- Padrón peppers, mojito sorbet with dark rum and mint leaves

- **International BBQ**

- Nectarine and feta salad with grilled nectarines
- Roasted eggplant with herb labneh and pomegranate
- Lamb kofta, Texas-style pork ribs
- Garlic, lemon, and harissa-marinated chicken
- Roasted carrots with tahini, Mexican-style corn, butter-herb potatoes
- Creamy cheesecake with chocolate cookie crust and fresh berries

Mediterranean Cuisine: Authentic Flavors with Seasonal Freshness

Focused on fresh ingredients and authentic flavors, our Mediterranean menus showcase the essence of the region.

- **Paellas**

- **Vegetarian:** with seasonal vegetables
- **Free-range Chicken and Ibiza Vegetables**
- **Squid Ink Paella with Sepia and Prawns**
- **Arroz "a Banda" with Garlic Aioli and Shrimp**
- **Mixed Paella with Chicken and Seafood**
- **Seafood Paella with Boneless Fish**
- **Fideuà with Bay-caught Fish**
- **Black Rossetjat with Prawns and Squid**

- **Classic Spanish Tapas**

- Spanish omelet, patatas bravas, Iberian ham
 - Croquettes, bread with tomato, anchovies in vinegar
 - Fried calamari, garlic shrimp, meatballs
 - Padrón peppers
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Global Cuisines: A Tour of World Culinary Traditions

For those who seek to explore international flavors, we offer menus that honor various world cuisines.

- **French Cuisine**
 - Coq au Vin, Ratatouille, Bouillabaisse
 - Tarte Tatin, Beef Bourguignon, Quiche Lorraine
 - French onion soup, crêpes Suzette, duck confit
 - Salade Niçoise
- **Italian Cuisine**
 - Risotto, lasagna, osso buco
 - Spaghetti alla carbonara, Margherita pizza, gnocchi
 - Tiramisu, Caprese salad, fettuccine Alfredo, polenta
- **Greek Cuisine**
 - Moussaka, souvlaki, dolmadakia
 - Spanakopita, tzatziki, horiatiki salad
 - Baklava, kleftiko
- **Middle Eastern Cuisine**
 - Kofta, dolma, muhammara
 - Labneh, manakish, sfeeha
 - Ful medames, za'atar
- **Kosher Cuisine**
 - Challah, gefilte fish, matzo ball soup
 - Brisket, kugel, tzimmes
 - Latkes, cholent
- **Mexican Cuisine**
 - Guacamole, tacos al pastor, enchiladas
 - Tamales, chiles rellenos, spicy salsas
 - Arroz con leche, flan de cajeta
- **Southeast Asian Cuisine**
 - Chicken satay, spring rolls, tom yum soup

- Pad Thai, nasi goreng, green curry
 - Mango sticky rice
 - **Japanese Cuisine**
 - Sushi, sashimi, tempura
 - Ramen, yakitori, gyoza
 - Mochi, dorayaki
 - **Indian Cuisine**
 - Samosas, tikka masala, dal makhani
 - Lamb curry, naan, basmati rice
 - Gulab jamun
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A la Carte Suggestions: Total Customization

Our chefs are available to create personalized dishes à la carte, tailored to the specific preferences of each guest.

Sample "À la Carte" Dishes:

- **Salads and Starters**
 - Mixed greens with smoked cod, black olives, and tomato vinaigrette
 - Seabass tiradito with avocado, strawberries, ginger, and jalapeños
 - Shrimp tartare with caramelized onion and lime
 - Shrimp carpaccio with sriracha mayonnaise and microgreens
 - Mango gazpacho with crispy bread
- **Fish and Meat**
 - Seabass on carrot purée with vanilla and green asparagus
 - Wild dorado with potatoes, asparagus, and red wine reduction
 - Monkfish supreme with roasted cherry tomatoes, zucchini, and squid ink sauce
 - Iberian pork with caramelized sweet potato and honey-glazed jus
 - Angus sirloin with roasted pumpkin and sauce of apricots, raisins, and pine nuts
 - Rack of lamb with confit shallots and pistachio picada
- **Desserts**
 - Mascarpone and coffee cream with fresh strawberries
 - Chocolate soup with mango ice cream
 - Chocolate mousse with coconut ice cream
 - French apple tart with vanilla ice cream

Each dish can be adapted to dietary preferences or restrictions, ensuring a pleasurable and memorable culinary experience with every meal.