



MESA DE TEMPORADA
CATERING

PRIVATE MENUS

PRIVATE MENUS

We offer different Menus that our Chef can prepare at your home.

With these menus you can invite your friends to your home and enjoy a dinner as if you were in a restaurant.

Remember that the customer provides the drinks and we bring our cooking experience to your home.





Lunches and Dinners at Home with Chef

€40 per person

Bread and Appetisers

Freshly baked bread
Acorn-fed Ibérico shoulder ham with Jerez breadsticks
Foie and caramelised onion canapés
Our homemade croquettes (porcini, ibérico ham, bacon and dates)

First Course (Choose one)

Watercress salad with marinated king prawns, avocado, tomato concasse and tarragon vinaigrette
Cream of curried pumpkin and apple soup with parmesan crisp
Beef carpaccio with mixed leaves, rocket, parmesan shavings and wild mushrooms

Main Course (Choose one)

Salmon papillote with vegetables and baby potatoes
Glazed beef cheeks with creamed sweet potato
Piquillo peppers stuffed with cod brandade on a flame-grilled aubergine purée

Desserts (Choose one)

Rice pudding, cane sugar and lime zest
Fruit soup with yoghurt ice cream
Mini brownie with red berry ice cream

Service for groups of six or more

€45 per person

Bread and Appetisers

Freshly baked bread
Acorn-fed Ibérico ham with Jerez breadsticks
Foie and caramelised onion canapés
Our homemade croquettes (porcini, ibérico ham, bacon and dates)

First Course (Choose one)

Partridge escabeche salad with caramelized red peppers
Creamy porcini and seasonal mushrooms risotto with parmesan.
Salmon tartare with avocado and fried Chinese noodles

Main Course (Choose one)

Glazed Ibérico pork secreto with potato cylinders and thyme butter
Sea bass fillets with celery cream and nut vinaigrette
Ox tail cannelloni with wild mushroom sauce and parmesan crisp

Desserts (Choose one)

Hazelnut biscuit with hot chocolate and red berries
Tarte tatin with vanilla ice cream
Chocolate sachertorte with raspberry coulis

Service for groups of six or more

Ask our specialists about **the best wines** to pair with your chosen menu!



Lunches and Dinners at Home with Chef

€55 per person

Bread and Appetisers

Freshly baked bread
Acorn-fed Ibérico ham with Jerez breadsticks
Crispy nests with anchovy and poached onion
King prawns with avocado and yoghurt cream

First Course

(Choose one)

Duck confit cannelloni with foie and caramelised pear
Palamós prawn carpaccio with nut vinaigrette
Chicken wonton ravioli with foie, black trumpets and wild mushroom jus

Main Course

(Choose one)

Red tuna tataki with mixed leaves and Japanese vinaigrette
Beef medallion with sautéed porcini mushrooms and confit potato pearls
Roast monkfish with black garlic aioli and citrus caviar

Desserts

(Choose one)

Chocolate duo with coffee bath
Red berry brick pastry cake with lemon cream
Lemon and ginger cheesecake
Spanish cheeseboard (Pría, three-milk blue cheese; smoked Idiazabal sheep's cheese; semi-cured Manchego and cured goat's cheese) with grapes, raising and quince jam.

What's included in the price of the lunch or dinner?

- All raw ingredients
- Utensils necessary for preparation and cooking
- Live preparation of meal at your home with top quality ingredients
- Transport in Madrid city (except where furniture and/or china crockery required)

What's included in the price of the lunch or dinner?

- Staff: cook and waiter quoted separately
- Drinks provided by customer Not included in the price
- Kitchenware, glassware and crockery to be provided by customer If required, ask for prices
- Table linen and napkins provided by the customer If required, ask for prices

Waiter service in Madrid city:

Cost of waiter service:

2-hour service: €75

3-hour service: €90

Additional hour: €25 per hour

Chef service

3-hour service (minimum): €90

For other locations, ask for prices

Service for groups of six or more



Services not included

- Drinks service: if you want, we can provide the drinks or we can suggest wines to match the meal. Please ask our staff.
- Kitchenware, glassware, cutlery, crockery and white tablecloth: from €10 per person approx.
- Thermos coffee service + crockery: €3.50 per person
- Nespresso service with crockery: €4 per person
- China crockery supplement: €2 per person
- White cotton tablecloth: €20 each
- Rustic plain linen tablecloth: €22 each
- Rustic patterned linen tablecloth: €25 each
- White cotton napkins €1 each
- Rustic linen napkins: €1.50 each
- Free bar (premium brands): €10 per person per hour. For third hour or more ask for prices.
- Transport outside Madrid capital see prices based on km.

Other Services:

- Other wines: See prices
- Special crockery: ask us for models and prices.
- High cocktail tables with white or black tablecloth: €50 each
- Round and rectangular tables: €20 - 30 each depending on numbers.
- Chairs: ask us for models and prices
- Table decorations
- Special table linen: ask us for models and prices.
- Special napkins: ask us for models and prices.

Contract Terms:

- Orders must be placed a minimum of 5 hours in advance.
- Cancellations with less than 48 hours' notice the 50% booking deposit will be charged
- Cancellation by telephone and/or email with confirmation in response. Cancellations by fax or voice mail are not accepted.
- When booking for your chosen date, a 50% deposit is due.
- Prices excluding VAT.
- Payment methods: cash on delivery of order, bank transfer, VISA, Mastercard and American Express

We recommend that you request a tailored quote in each case.
Terms valid from 1 February 2018