



CREATE YOUR OWN DINNER

- CATERING & PRIVATE CHEFS DESDE 2006 -



We are chefs!

“El catering francés” was born in 2006 to cover customer’s culinary needs in their villas and yachts Ibiza and Formentera.

Alexis Carini, our manager and chef of El Catering Francés for many years, has a gastronomic trajectory that goes back several generations and has been formed by the best chefs of France.

Alexis, with his team of young and talented collaborators, will make your event an unforgettable moment.

Staff, crockery, tables, chairs, music and decoration,

10% and 21% VAT not included.

OUR APERITIFS...

Please select your favourites delicatessen for your menu

Chupitos

Cream of zucchini and ginger 1,50€

Ceps capuchino and smoked marlin "espuma" 2€

Strawberry gazpacho, mini kebab of smoked magret and white grape 2€

Cold canapés

Classic with toasted bread ...

Serrano ham and butter 1,50€

Mini-asparagus with cocktail sauce 1,50€

Brie cheese with quince 1,50€

Fish eggs and butter 1,50€

Ham with gherkin 1,50€

More modern...

Pintxo of tortilla with caramelized shallot 1,50€

Parmesan lollipop with iberico ham powder 1,80€

Mini eggplant caviar cone and feta 2€

"Montadito" of Iberian ham with tomato and "del padron" green pepper 2,50€

Panna cotta red pepper and basil crumble 3€

"Rillettes" sardines with orange toast, fish eggs emulsion 3€

Scallop ceviche coconut milk and lime, apple and celery condiments 3,50€

Domino foie gras and figs, Porto jelly 3,50€

Our table of French cheese and nuts 5,90€

Cold spoon

Candied octopus with sesame seeds and asparagus 2,50€

Tuna "ventresca" low temperature cooked and tomato salad with avocado 2,50€

Marinated prawns with tea jelly 2,50€

Quinoa tabulé with lobster and citrus 3€

Ravioli of goat cheese and piquillo pepper 3€

Thai style beef salad 3€

Scallops tartar with apple and wakame seaweed 3,50€

Radish with crab and fish roe 3,50€

Tuna tartar tropical flavour 3,50€

Cold kebab

Blue cheese walnuts and pears in Modena 2,50€

Profiterole fresh cheese and salmon 2,50€

Bonbon of foie and nuts 2,50€

Vegetables "glacé" Greek style 2,50€

Surprise bread (More or less 40 und.)

Charcuterie 45€

Duck foie gras mousse, cooked ham and butter, salami and butter, sobrasada (Ibiza speciality)

Smoked fish 49€

Smoked salmon and codfish with butter, red and black fish eggs.

Vegetable/Cheese 40€

Philadelphia cheese with basilic and beetroot, Camembert y cheddar creamy cheese.

Mix 49€

Hot canapés

Our assortment of homemade puff pastry 1,50€/unt.

(Ready to heat at home. Chicken curry, sausage, quiche lorraine, mini pizza...)

Our "brava" potatoes 1,90€

Cup cake pepper and chorizo 1,90€

Mediterranean tartlet thin 1,90€

Seasonal vegetable tempura 3,50€

Pintxo of duck breast and pineapple 3,50€

Papillote prawn pil pil style 3,50€

Hot spoons

Dim sum pork and prawns 3€

Candied "carrilada" pork purple carrot coulis 3€

Shallot scented with truffa and quail egg 3,50€

Hot kebabs

Shrimp with pineapple 2,50€

Chicken yakitori 2,50€

Grilled octopus and green aioli 2,50€

"Sobrasada" tempura 2,50€

« Cooking show », stations & Spanish ham cuts

Bruschetta of quail eggs with spicy sausage and bacon 2,80€

Mini homemade burger, red onion marmalade, homemade bread and mustard foam 3,50€

Mini escalope of foie gras with fig jams on bread 4,80€

Galician octopus (professional "Pulpeiro" 9€

Sushi bar (with a man making 1 nigiri prawn, 1 nigiri tuna, 1 rolls of vegetables, salmon futomaki 1 per person, Sushi man included 16€

Ceviche bar (With ceviche man included): Tapas of white fishes (Sea bass & sea bream), coco milk & mango ceviche, Octopus & mussels ceviche with veggies chips, preparing at the moment on ice bed: 12€

Oysters & champagne bar (Oysters man included): 2 French Oysters with toppings and sauces on ice bed, 1 cup of our champagne "Matthieu Gandon" brut: 13€

Iberian ham cut with coulis of tomatoes and toast 490 € or Gran Reserve Bellota Ham 690€ (Professional Cutter included)

Sushi's (Withou+ sushiman)

Salmon sashimi / 6 slices 15€

Red tuna sashimi / 6 slices 15€

Nigiri (rice low):

Pink salmon / 2 pieces 5€

Red tuna / 2 pieces 5€

Prawns / 2 pieces 5€

Futomaki / 4 pieces 8€

(Coiled avocado, cucumber, ginger and turnip with seaweed outside)

California roll / 4 pieces 8€

(Coiled with cream cheese and avocado kanicama (surimi) with rice on the outside)

To start your dinner...

Creamed peas, coconut "espuma" and crunchy wasabi 10 €

Salmon marinated wild fennel and Indian parfumes cream 13.50 €

Tuna tartare and tropical flavor 18.50 €

White garlic soup (spanish speciality), avocad and gambas canneloni with fruits caviar 18.50 €

Foie mi cuit and toast bread spice, seasoning and lime green apple 18.50 €

Scallops carpaccio with vanilla and citrus and vegetables sweet and sour sauce 19.50 €

Sphere of tomatoes on a bed of arugula and radishes, mozzarella foam 21.50 €

Grilled lobster, virgin sauce and zucchini juliena 38 €



From the sea...

Transparent "papillote" of salmon and curry, leek fondue and baby carrot 18.50 €

Citric crusty cod fish, water melon sauce and vegetables, lemon artichoke purée 24 €

Turbot and cumbawa "espuma", crunchies vegetables 24.50 €

Wild sea bass poached in the broth and thai vegetable wok 24.50 €

Grilled hake, mussel broth and beets, broccoli and strawberry sauce 24.50 €

Scallops "plancha" passion fruit sauce and apple relish and hinojo 27.50 €



From the earth...

Roll chicken stuffed with chorizo cooking vacced, colored pepper coulis with grilled vegetables 20 €

Candied iberico pen and purple carrot juice 21.50 €

Crispy chicken nuggets coral scented risotto with foie and truffled celery ball 21.50 €

Lamb "carrillada", smoked purée potatoes and roasted rosemary juice apricot 22.50 €

Duck breast grilled, fig leaf, mushrooms and sweet potatoes purée 24 €

Piglet crosti fondante pea garnish French 28.50 €

Beef tataki, sweet potato puree and porcini emulsion 28.50 €

Nacional beef tenderloin with foie sauce and mini vegetables 28.50€
with Waguy beef 69 €

To continue with cheeses...

Crunchy cheese with tomatoes and thyme and lettuce 16.50€

Our table of French cheeses and nuts for 15 people 90€

To finish the dinner...

Coulant chocolate and coconut sorbet 6.50 €

Speculos tiramisu and raspberry 6.50 €

Ceviche of exotic fruits with bergamot ice cream 6.50 €

Crunchy apple and caramel with salt flower of ibiza 7.50€







Others extras

LIMONADA AND SANGRÍAS
COCTAIL'S BAR
FOOD DURING THE PARTY
PLACE FOR YOUR EVENT
TABLE DECORATION
FLOWERS AND MUCH
MORE...

OPEN BAR & COCKTAILS

OPEN BAR - PARTY -

Duración 3 horas
Precio 35€ + 10% IVA

INCLUYE:

Bar / Camareros / Material

Vodka	Absolut
Gin:	Beefeter
Ron	Bacardi, Cacique
Whisky	J&B

VINOS

Tinto	"Azpilicueta" Crianza
Blanco	"Nuviana"
Rosado	"Romance" Côte de Provence
Cava	"Oh" Brut

Cerveza
Refrescos, zumos y agua mineral

SERVICIOS EXTRAS

1h extra	10 euros / persona
Red Bull	3 euros / persona
Champagne "Mathieu Gandon"	14 euros / persona

OPEN BAR - COCKTAIL -

Duración 3 horas
Precio 45€ + 10% IVA

INCLUYE:

Bar / Camareros / Material

MARGARITA, DAIQUIRI, MOJITOS CLASICOS Y DE FRESAS.

Vodka	Absolut
Gin:	Beefeter
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Contact

+ 34 664 347 680

info@elcateringfrancesibiza.com



GARANTIA DE CALIDAD Y SERVICIO

ACCIF

ASOCIACION DE CATERING
Y CHEF A DOMICILIO DE
IBIZA Y FORMENTERA



cateringibiza.pimeef.es



EL CATERING FRANCES
IBIZA

GRUPO EL CATERING FRANCES



Ibiza Chef Villa

Exclusive Chef & Waiters



Ibiza Private Bar
Creative Cocktails & Flair Shows