



MENUS 2019

FERIAS (For ferias or music events we offer 3 different styles of food)

Ramen Bar

- Vegetarian Ramen
- Classic Ramen
- Gyosas
- Dim Sum

American Diner

- Classic Hamburgers with Flamed Cheese
- French Fries
- Hot Dogs
- Salad with American Dressings

Taco Bar

- Carnita Tacos
- Poke Bowls with Octopus, Mango, Chipotle Mayo and Red Cabbage
- Tuna Ceviche
- Refried Beans with Guacamole Tacos



Special Dinners, between 15 to 30 persons.

Special dinners can be arranged in either; your own property, or through working with location managers here in Mallorca in some of the best scenery that Mallorca has to offer.

Menus

6 course sit down menu

(example only, menu can be adjusted to; taste, season and dietary requirements)

Watermelon Gazpacho

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Asparagus Salad with Beetroot Rice and Spanish Ham Crisp

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Fresh Salmon with Coriander and Butter Sauce, Sautéd Broccoli and Baby Potatoes

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Lamb Rack with Pistachio and Almond Puré

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Selection of Cheeses with Tomato and Chilli Jam

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Strawberry Kefir Cheesecake

Family Style

Tomato and Burata Salad with
Soller Olives, Pumpkin, Anchocives and Fresh Basil

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Guacamole with Corn Tortillas

○

Market Breads

○

Valencian Paella or Argentinian Asado

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Carrot Cake

In both menus; water, wine, beer, soft drinks coffee and tea are included.



PRICES

6 course sit down dinner (The Van, Mallorca) – In own property - €72 per person

6 course sit down dinner (Private Chef in house) - €65 per person

6 course sit down dinner (The Van, Mallorca) – In Special Location €150 per person (Minimum 15 persons)

Family Style (The Van, Mallorca) – In own property - €60 per person

Family Style (Private Chef, Mallorca) – In own property €55 per person

Family Style (The Van, Mallorca) – In special location €135 per person