

PRICE AND SERVICES LIST

2025 SEASON



+34 684 410 916

www.paellachefmallorca.com

info@paellachefmallorca.com

Paella Chef Mallorca: Tradition, Flavor, and Unforgettable Experiences

At Paella Chef Mallorca, we transform your gathering into an extraordinary experience. We prepare the finest traditional paellas live, allowing you and your friends to savor the enchantment of the occasion. Whether for intimate gatherings or grand celebrations, we provide a professional and welcoming service that will render your event genuinely distinctive.

Enhance your experience with our assortment of tapas as an appetizer, exquisite desserts, and a thoughtfully curated selection of classic and premium beverages and cocktails, all crafted with the same meticulous attention we dedicate to each dish.



Appetizers

- Palate Prologue: Bamboo cones filled with an assortment of sausages, cheeses, skewers, and breads. 5€ p.p
- Grilled Padrón peppers seasoned with Maldon salt 4€ p.p
- Stuffed dates: filled with almonds and encased in bacon 5€ p.p
- Potato omelette: with or without onion, the choice is yours. 5€ p.p
- Mussels à la marinera 7€ p.p
- Steamed mussels 5€ p.p
- Assorted charcuterie board: ham, loin, chorizo, fuet, and salchichón. 7€ p.p
- Assorted cheese platter: Manchego cheese, creamy goat cheese, semi-cured Mahón cheese, and cheddar cheese. 6€ p.p
- Galician-style octopus: featuring a foundation of potatoes, paprika, and olive oil. 8€ p.p
- Grilled red prawns drizzled with garlic oil 3€ p.p
- Cherry tomato skewers accompanied by mozzarella and basil. 3€ p.p
- Anchovy skewers marinated in vinegar, accompanied by olives filled with peppers. 4€ p.p
- Gazpacho shooters 5€ p.p
- Smoked salmon accompanied by blinis and sour cream 6€ p.p
- Beef carpaccio accompanied by arugula and parmesan cheese



Rice and fideuás

Blindfolded seafood paella - €25 per person

Squid or cuttlefish, shrimp, clams, mussels (shelled)

Mixed Paella - €25 per person

Squid or cuttlefish, shrimp, clams, mussels, chicken, or Iberian pork.

Black rice - €25 per person

Cuttlefish, squid, squid ink, monkfish, and shrimp.

Blind seafood fideuá - €25 per person

Squid or cuttlefish, shrimp, clams, mussels (shelled)

Fideuá Mixta - €25 per person

Squid or cuttlefish, shrimp, clams, mussels, chicken, or Iberian pork.

Black Fideuá - €25 per person

Cuttlefish, squid, squid ink, monkfish, and shrimp.

Seafood Paella - €25 per person

Squid, cuttlefish, shrimp, clams, and mussels.

Paella featuring seasonal vegetables - 23€p.p

Seasonal produce

Paella Valenciana - 25€ p.p

Chicken, rabbit, green beans, and garrofón.

Seafood fideuá - €25 per person

Squid, cuttlefish, shrimp, clams, and mussels.

Fideuá with seasonal vegetables - 23€ p.p

Seasonal produce

Calamari Noodle - €25 per person

Cephalopods and crustaceans



Gourmet Rice

Lobster Paella - €33 per person

Lobster, shrimp, and squid

Lobster Paella - €30 per person

Lobster, shrimp, and squid

Secret Iberian Paella - €30 per person

Iberian pork accompanied by artichokes

Paella featuring lean duck - 30€ per person

Duck breast with artichokes

Paella: Aged blonde beef steak - €30 per person

Cured blonde beef steak

Prawn and garlic paella - €30 per person

Cicadas, shrimp, and sepia

XXL Paella with Red Shrimp - 40€ per person

Carabinero, shrimp, and cuttlefish.

Paella featuring lamb shoulder and roasted sweet potatoes - €33 per person

Roasted lamb shoulder accompanied by roasted bonito.



Desserts

Cheesecake with or without red berries	€5.50
p.p Carrot cake	€5.50 p.p
Tiramisu	€5.50 p.p
Chocolate brownie with walnuts	€5.50 p.p
Lemon meringue tart	€5.50 p.p
Traditional chocolate cake	€5.50 p.p

Drinks

Homemade 8-liter wine sangria	€60.00
Homemade 8-liter cava sangria	€75.00
Self-service open bar (2 hours)	€12.00 per person
(Beers + wine sangria + soft drinks + water)	
Premium open bar with self-service drinks (2 hours)	€ 14.00 per person
(Beers, cava, wine, sangria, soft drinks, and water)	

Rent

Bamboo plates and cutlery	€2.00 p.p.
Earthenware plates	€5.00 p.p.
Stainless steel cutlery	€5.00 p.p.
Glassware for wine, water, beer, and cava	€10.00 p.p.

Services excluded:

Waitstaff service	€35.00 / h
Show cooking service	€350.00
(Includes: 1 chef + 1 kitchen assistant + personal kitchen setup + direct plating + final area cleaning + transportation across the island of Mallorca)	

Pack €33 per person

- Select three distinct appetizers from our menu.
- Between 2 and 6 distinct classic paellas or fideuás are available for selection, depending on the total number of guests.
- Open bar (beer, wine, sangria, soft drinks, and water) for two hours.
- Bread, aioli, olives, and chips.

Pack €41 per person

- Select five distinct appetizers from our menu.
- From 2 to 6 distinct classic paellas or fideuás available for selection based on the number of diners.
- Open bar (beer, wine, sangria, soft drinks, and water) for two hours.
- Bread, aioli, olives, and chips.

Include desserts for only €3.00 per person.

Add ceramic plates + stainless steel utensils + glassware set for €5 per person.



Live Ham Carving: A Distinctive Element for Your Event

Delight your guests with a live ham carving expert, a culinary spectacle that elevates any celebration. Experience the tradition and artistry of precise slicing while savoring hams of outstanding quality. Our service begins at €250, varying according to the ham category selected. For further details on the available options, please feel free to reach out to us via email.





**Health registration number:
No RGSEAA/REEPSAIB: EM-26.122876/MA**

**THE BRAVE FORK SL
B22838213**

T:+34 684 410 916

**info@paellachefmallorca.com
www.paellachefmallorca.com**