

# MENUS

## Ibiza Food Studio Events & Celebrations

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Your tastes, your visions and your passion for the things in life that matter the most will always drive our creative process. Whether you require cooperate catering or are planning an Ibiza Wedding. Share your ideas with us and let us help you design a unique menu for your upcoming event.

Nothing is too little and nothing is too big.

We offer a world wide inspiration of various buffets and dining experiences and are striving to use as many local and organic products as possible... always.

Contact us or stop by for more information.

·Share your wishes with us·

*With love  
Ibiza Food Studio*

## MENUS



If you want the classic sit down experience, individual and sharing plates.

### BESPOKE / TAILORED MENU

Design your perfect celebration.

Together we design a menu that perfect fits your dreams in collaboration with chef Boris Buono we go through the process of designing the perfect menu for the special day, let us know your thoughts and wishes.



## BIRTHDAY MENU

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### SNACK BUFFET

We start with a standing welcome and snacks. to welcome the  
guests and gifts.

We do cake as an option

Gazpacho shot

Bruschetta

Itzi Pizzi pizza (potato, rosemary)

Margherita (mozzarella, tomato)

### MENU

Rye bread - spelt - alioli - fresh cheese - olives - almonds

Ceviche - horseradish - cilantro

Octopus - potato - sobrasada

Dorada - romesco - asparagus

Chicken payes - cous cous - croquette

Almond sorbet - carob - strawberry

From 75,- € per person

Birthday cake from 6,- € pr person

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## WEDDING MENU

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### SNACK BUFFET

We start with a standing welcome and snacks.  
To welcome the guests and gifts.

Rye bread - spelt - alioli - fresh cheese - olives - almonds

Gazpacho - bruschetta - oysters with mezcal

### MENU

Lobster  
caviar - dill - tomato

Monkfish  
mushrooms - clams - safran

Sollomillo  
truffles - ox tails - sauce demi glace

Strawberry  
goat milk - mint - chocolate

Wedding cake

145,-€ per person

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## SHELL FISH MENU



Rye bread - spelt - alioli - fresh cheese - olives - almonds

Crab cocktail

Gambas ibecencas  
Safron - rice - sobrasada

Langoustine ravioli  
Parmesan - tomato - basil

Lobster a la americane

Coffe icecream

145,- € per person



## SCANDINAVIAN MENU

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Rye bread - spelt - alioli - fresh cheese - olives - almonds

Danish smørrebrød with pickled herring

Gravlax Salmon

Beetroot - horseradish - fresh cheese

Flæskesteg (pork filet)

Redcabbage - potato pure - carmelized onions

Rødgrød med fløde

Cream - berries - marengue

65,- € per person

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## ITALIAN MENU

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Antipasti misti

Minestrone del mar  
Clams - mussels - saffron

Ravioli  
Truffels - parmesan

Porchetta  
Cavolo nero - pine nuts - garlic

Tiramisu

65,- € per person

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## SPANISH MENU

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### Tapas

Albondigas

Tortilla con sobrasada

Quesos Ibecencos

Empanadas

Cuchinillo

Potato - onions - sage sauce

Crema Catalana

55,- € per person

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## FRENCH MENU

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Oysters natural  
Lemon - toast

Lobster bisque  
Tomato - fennel - dill

Coq au vin

Creme brulee and Strawberry sorbet

75,- € per person

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