



Food studio Masterclasses

We'll teach you how to enjoy cooking more. Through our masterclasses led by Boris Buono, we expand on the basics and immerse into the tricks and skills learned from a lifetime in the kitchen. From menu design to knowing how to shop well, we cover the spectrum of planning, preparation and execution. All under our ethos of using local, sustainable and organic produce. We will teach you how to cook from farm to table, seasonality and how you translate that into your day to day home kitchen. We offer two different levels of masterclasses, with different design schemes.



IBIZA FOOD STUDIO

Folklore

Place: we can host you in our restaurant in ibiza town starting from 11:00 - 16:00 or in alternative location lunch or dinner

Duration: approximately 5 hours

Group size: 2-12 people

Price: 150€ pr person incl menu, wine and mineral water

Tuition fee: 50€ pr person

Minimum spend: 600 + tuition fee

Timeline:

We start with a welcome drink and intro to the day 30 minuts.

Followed by 2.5 hours of kitchen work with preparations and tuition focusing on preparation methods, cooking in groups with Q&A.

Followed by 2 hours of execution of the menu and social dining with wine pairing and description.

Menu:

3 sharing starters. Individual main course and dessert.

 **IBIZA FOOD STUDIO**

Food studio Experience

Place: we can host you in our restaurant in ibiza town starting from 11:00 - 17:00 or in alternative location lunch or dinner

Duration: approximately 6 hours

Group size: 2-12 people

Price: 225€ pr person incl menu, wine and mineral water

Tuition fee: 50€ pr person

Minimum spend: 600 + tuition fee

Timeline:

We start with a welcome drink and intro to the day 30 minuts.

Followed by 3 hours of kitchen work with preparations and tuition focusing on preparation methods, cooking in groups with Q&A.

Followed by 2.5 hours of execution of the menu and social dining with wine pairing and description.

Menu:

4 individual starters. Individual main course and dessert.