

PRICE AND SERVICE LIST

2025 SEASON



+34 684 410 916

www.paellachefmallorca.com

info@paellachefmallorca.com

Paella Chef Mallorca: TradiTion, flavour and unique momenTs

At Paella Chef Mallorca, we turn your meeting into an unforgettable experience. We cook the best traditional paellas live, while you and your friends enjoy the magic of the moment. From small meetings to large celebrations, we offer a professional and friendly service that will make your event unique.

Complete the experience with our selection of tapas as an appetizer, delicious desserts, and a carefully selected variety of classic and premium drinks and cocktails. All prepared with the same care that we put into each dish.



Appetizers

- Prologue Palate: bamboo cones with a variety of cold meats, cheeses, skewers and breads 5€ p.p
- Grilled Padrón peppers with Maldon salt 4€ p.p
- Stuffed dates: stuffed with almonds and wrapped in bacon 5€ p.p
- Potato omelette: with or without onion, you decide 5€ p.p
- Mussels in Marinera style 7€ p.p
- Steamed mussels 5€ p.p
- Assorted cold meat platter: ham, loin, chorizo, fuet and salchichón 7€ p.p
- Assorted cheese platter: Manchego cheese, soft goat cheese, semi-cured Mahón cheese and Cheddar cheese 6€ p.p
- Galician octopus: with a base of potatoes, paprika and olive oil 8€ p.p
- Grilled red prawns with garlic oil 8€ p.p
- Cherry tomato skewers with mozzarella and basil 3€ p.p
- Anchovy skewers in vinegar and olives stuffed with peppers 3€ p.p
- Gazpacho shots 4€ p.p
- Smoked salmon with blinis and sour cream 5€ p.p
- Beef carpaccio rolls with arugula and parmesan cheese 6€ p.p



Rice and Fideuàs

Blind seafood paella - 25€ p.p

Squid or cuttlefish, shrimp, clams, mussels (without shells)

Mixed Paella - 25€ p.p

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

Black rice - 25€ p.p

Cuttlefish or squid, squid ink, monkfish and shrimp

Blind seafood fideuà - 25€ p.p

Squid or cuttlefish, shrimp, clams, mussels (without shells)

Mixed Fideuà - 25€ p.p

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

Black Fideuà - 25€ p.p

Cuttlefish or squid, squid ink, monkfish and shrimp

Seafood paella - 25€ p.p

Squid or cuttlefish, shrimp, clams, mussels.

Paella with seasonal vegetables - 23€ p.p

Seasonal vegetables

Valencian Paella - 25€ p.p

Chicken, rabbit, green beans and garrofón

Seafood fideuà - 25€ p.p

Squid or cuttlefish, shrimp, clams, mussels.

Fideuà seasonal vegetables - 23€ p.p

Seasonal vegetables

Squid fideuà - 25€ p.p

Squid and shrimp



GourmeT Rices

Lobster “Bogavante” Paella - 33€ p.p

Lobster, shrimp and cuttlefish

Lobster Paella - 30€ p.p

Lobster, shrimp and cuttlefish

Secret Iberian Paella - 30€ p.p

Iberian pork and artichokes

Duck Magret Paella - 30€ p.p

Duck magret and artichokes

Paella Matured T-bone steak from blonde cow - 30€ p.p

Cured blond cow steak

Crawfish and garlic paella - 30€ p.p

Crayfish, prawns and cuttlefish

XXL Red Prawn Paella - 40€ p.p.

Carabinero, shrimp and cuttlefish

Paella with lamb shoulder and roasted sweet potatoes - 33€ p.p

Roasted lamb shoulder and roasted bonito



DesserTs

Cheesecake or without red fruits	5,5€ p.p
Carrot cake	5,5€ p.p
Tiramisu	5,5€ p.p
Chocolate brownie with nuts	5,5€ p.p
Lemon meringue pie	5,5€ p.p
Traditional chocolate cake	5,5€ p.p

Drinks

Homemade wine sangria 8 liters	60,00€
Homemade cava sangria 8 liters	75,00€
Open bar of self-service drinks (2h)	12,00€ p.p
Beers + wine sangria + soft drinks + water	
Open bar of premium self-service drinks (2h)	14,00€ p.p
Beers + cava and wine sangria + soft drinks + water	

RenT

Plates, bamboo cutlery	2,00€ p.p
Earthenware plates	2,00€ p.p
Stainless steel cutlery	2,00€ p.p
Wine, water or beer and cava glasses	5,00€ p.p

Services noT included:

Waiter/waitress service	25,00€ / h
Live cooking service	350,00€
(Includes: 1 chef + 1 kitchen assistant + own kitchen setup + direct plating + cleaning of the area at the end + transport throughout the island of Mallorca)	

Pack 33€ p.p

- Choose 3 different appetizers from our list
- Between 2 and 6 different classic paellas or fideuàs to choose from depending on the total number of diners
- Open bar (Beers + wine sangria + soft drinks + water) 2h
- Bread + All i Oli + olives + potato chips

Pack 41€ p.p

- Choose 5 different appetizers from our list
- Between 2 and 6 different classic paellas or fideuàs to choose from depending on the total number of diners
- Open bar (Beers + wine sangria + soft drinks + water) 2h
- Bread + All i Oli + olives + potato chips

- Add desserts for only 3,00€ p.p
- Add arthenware plates + stainless steel cutlery + set of glasses for 5€ p.p



Live Ham CuTTing: An Exclusive Touch for Your EvenT

Surprise your guests with a live master ham cutter, a gastronomic show that elevates any celebration. Enjoy the tradition and art of perfect cutting while tasting hams of exceptional quality.

We offer this service from **250€**, depending on the category of ham you choose. For more information on the available options, do not hesitate to contact us by [email](#).





CockTail Bar: The perfect spark for your event

Take your celebration to the next level with our custom cocktail bar. From timeless classics to innovative creations, our team of expert mixologists will prepare spectacular drinks that will delight all your guests.

We offer different packages adapted to your needs:

15€ p.p/h

- Professional bartenders
- 3 classic cocktails
- 1 sparkling cocktail
- 1 shot
- Full bar and all necessary equipment
- Ice and fresh fruit
- Premium glassware

18€ p.p/h

- Professional bartenders
- 5 signature or classic cocktails
- 2 sparkling cocktails
- 2 shots
- Full bar and all necessary equipment
- Ice and fresh fruit
- Cocktail animation
- Premium glassware

Other services

Mallorca
BBOQ
Events

Donut
Bar
Mallorca

Mallorca
Oyster
Events

Event
Cocktails
Mallorca

**Ice
Cream**
Mallorca
Catering

Mallorca
Event
Catering

Terms of ConTracT

At Paella Chef Mallorca, we want to make sure that your experience with us is as simple and professional as our cuisine. For this reason, we share with you the general terms and conditions of the contract:

1.Reservations:

To confirm your reservation, a payment of 50% of the total amount will be required at the time of booking.

The remaining 50% must be paid at least 72 hours before the event, unless another period is agreed in writing.

In the event of not making the remaining payment as agreed and without any justification, the event will be cancelled, losing the 50% paid for the reservation.

2. Materials (glasses, plates, cutlery):

To reserve materials such as glasses, plates or cutlery, we request a deposit of 20% of the total amount as a deposit.

This amount will be returned once the complete and undamaged return of the material has been confirmed.

In the event that some materials are not delivered or are damaged during the event, the corresponding cost will be deducted from the deposit.

3.Quotes:

Our quotes are valid for 7 calendar days from the date of issue.

- Prices indicated do not include VAT, unless otherwise specified.

4. Cancellations:

Cancellations made more than 7 days in advance will be entitled to a 50% refund of the initial payment.

For cancellations made less than 7 days in advance, the amount already paid cannot be refunded due to planning costs.

In the event of a weather alert that prevents travel to the event location for reasons of force majeure, the event will be cancelled without a refund of the reservation.

5. Spaces and conditions of the event location:

Clients undertake to provide a covered and waterproof space of a minimum of 3x3 metres so that our team can work under cover in the event of a storm.

If these conditions are not met, we are not responsible for possible interruptions or delays in service due to inclement weather.

6. Information on allergies and intolerances:

Clients are responsible for informing our team in advance if any of their guests have food allergies, intolerances or specific dietary restrictions.

This information must be provided at least 48 hours before the event to ensure the correct preparation of the food.

Paella Chef Mallorca is not responsible for adverse reactions if this information is not communicated in a timely or appropriate manner.

7. Safety and Guarantee:

We have official health registration - RGSEAA/REEPSAIB Number: EM-26.122876/MA, which guarantees compliance with all food safety standards. Our company has civil liability insurance, ensuring coverage and peace of mind in any eventuality during the service.

8. Other important details:

If you require an additional service or changes to the event already planned, it will be necessary to notify us at least 48 hours in advance, subject to availability.

The services include everything necessary for its development (equipment, utensils, staff), unless any special condition is indicated.

Booking conditions apply to groups of less than 20 guests.

For larger groups, see the link:

<https://paellachefmallorca.com/booking-and-cancellation-policy>

We invite you to contact us to resolve any questions and ensure that your event is unforgettable. At Paella Chef Mallorca, your peace of mind is our priority. We are here to make it easy and delicious!



**Health Registration Number:
No RGSEAA/REEPSAIB: EM-26.122876/MA**

**Paella Chef Mallorca SL
B70674833**

T:+34 684410916

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