



MENUS



CHEF MADE • HOME SERVED

MEET THE CHEF



Hi, I'm Davis, a passionate Chef from Latvia. Over the past ten years, I've traveled through France, Italy, Latvia, and Spain, honing my skills in high-end restaurants and catering while evolving from an apprentice to a Private chef.

I specialize in European cuisine, crafting everything from elegant three-course meals to delightful family BBQ's!



MENUS

AUTUMN

BREAKFAST

BALI BREAKFAST

BRUNCH

BOTTOMLESS BRUNCH

BBQ

PAELLA

TAPAS

VEGGIE

3 COURSE MEAL

FRENCH

ITALIAN





AUTUMN

SPECIAL MENU

- Amuse Bouche - Chefs compliment

*Palate cleanser between courses- Lemon & Cava Sorbet

*Choose one dish in every course

STARTERS

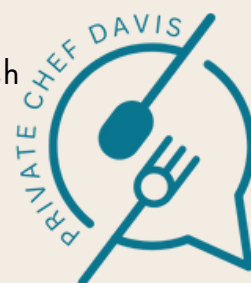
- Scallops with Saffron sauce and seasonal veggies, crispy Serrano, toasted hazelnuts;
- Wild Mushroom Risotto, Parmesan Crisp;
- Autumn Salad-Goat Cheese, green apple, toasted Walnuts;
- Spaghetti Alle Vongole ;
- Pumpkin Cream Soup, pumpkin seeds, pomegranate,
- Garlic Crutons

MAIN COURSES

- Beef Cheaks Bourguignon;
- Fillet Steak & Foie Gras, Red wine Reduction, potato purée:
- Fillet of Cod, Egg Noodles, Wild Mushroom sauce;
- Herb Crusted Lamb Rack, Glazed Pearl Onions, Sweet potato puré, Demi glaze with mint;
- Sweet Potato Curry, Basmati Rice, Fresh Naa

DESSERT

- Apple pie with Vanilla Ice Cream;
- Pavlova with Greek Yoghurt sauce & fresh Berries;
- Home Made Carrot Cake with Caramel toffee;
- Crème Brûlée



Price per person 90 euros + IVA

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BREAKFAST

VARIETY BREAKFAST OPTIONS TO CHOOSE FROM

Eggs Delicacies:

- Fluffy Scrambled Eggs
- Customizable Omelettes with a choice of fillings
- Sunny-Side-Up Fried Eggs

Meats:

- Crispy Bacon Strips, delightfully golden and irresistibly savory
- Juicy Sausages, bursting with flavor and succulence

Breads and Pastries:

- Assorted Bread Basket
- Buttery Croissants
- Home made Waffles or American pancakes, golden and crisp, served with Luxurious Maple Syrup, Fresh Berries
- Freshly Baked Muffins, tempting in Blueberry, Chocolate Chip

Refreshing Beverages:

- Juice
- Coffees
- Teas

Extras:

- Creamy Avocado Guacamole, a rich and velvety treat
- Silky Smooth Hummus, perfect for dipping and spreading
- Premium Smoked Salmon, with Peppery Rocket and Sun-ripened Local Tomatoes
- Creamy Yogurt adorned with Crunchy Granola and Juicy Fresh Berries

Sparkling Mimosas, a bubbly touch to start your morning celebration (extra charge)

Price per person 55 euros + IVA





LUXURY BREAKFAST IN POOL FOR 2

BALI BREAKFAST

- **Chia Seed Pudding** with almond milk, adorned with a medley of fresh fruits and drizzled with pure maple syrup;
- **Golden Waffles or American Pancakes** made in-house, served with your choice of rich butter, tangy marmalade, luscious honey, velvety chocolate, or a vibrant berry compote;
- **Rainbow Fruit Platter** featuring a carefully curated selection of the freshest seasonal fruits, designed to invigorate your senses;
- **Greek Yogurt Parfait** layered with succulent berries and our signature homemade granola, providing a delightful balance of taste and texture;
- **Egg Extravaganza** - choose from Creamy Scrambled Eggs or an Omelette filled with your preferred ingredients, accompanied by a crispy, buttery croissant;
- **Smoked Salmon Delight** - a toasted croissant filled with velvety smoked salmon, creamy avocado, peppery rocket, and juicy tomatoes, creating a symphony of flavors;
- **Beverages** - Americano, White, Cappuccino, Latte, and Decaf, or indulge in a luxurious hot chocolate or soothing tea;
- **Fruit juice or smoothie**, expertly blended to invigorate your palate.

Price per person 100 euros + IVA





BRUNCH

VARIETY BRUNCH OPTIONS TO CHOOSE FROM

Eggs Delicacies:

- Fluffy Scrambled Eggs
- Customizable Omelettes with a choice of fillings
- Sunny-Side-Up Fried Eggs

Meats:

- Crispy Bacon Strips, delightfully golden and irresistibly savory
- Juicy Sausages, bursting with flavor
- Serrano Ham & Cheese Plate

Breads and Pastries:

- Quiche Lorraine
- Assorted Bread Basket
- Buttery Croissants
- Home made Waffles & American pancakes, golden and crisp, served with Luxurious Maple Syrup, Fresh Berries
- Freshly Baked Muffins, tempting in Blueberry, Chocolate Chip

Refreshing Beverages:

- Juice
- Coffees
- Teas, Matcha Latte

Extras:

- Creamy Avocado Guacamole, a rich and velvety treat
- Silky Smooth Hummus, perfect for dipping and spreading
- Premium Smoked Salmon, with Peppery Rocket
- Sauteed Mushrooms
- Creamy Yogurt adorned with Crunchy Granola & Berries

Price per person 60 euros + IVA





BOTTOMLESS BRUNCH

Eggs Delicacies:

- Fluffy Scrambled Eggs
- Customizable Omelettes with a choice of fillings
- Sunny-Side-Up Fried Eggs

Meats:

- Crispy Bacon Strips, delightfully golden and irresistibly savory
- Juicy Sausages, bursting with flavor
- Serrano Ham & Cheese Plate

Breads and Pastries:

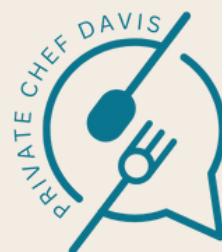
- Quiche Lorraine
- Assorted Bread Basket
- Buttery Croissants
- Home made Waffles & American pancakes, golden and crisp, served with Luxurious Maple Syrup, Fresh Berries
- Freshly Baked Muffins, tempting in Blueberry, Chocolate Chip, Lemon

Refreshing Beverages:

- Juice
- Coffees
- Teas, Matcha Latte

Extras:

- Creamy Avocado Guacamole, a rich and velvety treat
- Silky Smooth Hummus, perfect for dipping and spreading
- Premium Smoked Salmon, with Peppery Rocket
- Sauteed Mushrooms
- Creamy Yogurt adorned with Crunchy Granola & Berries





BOTTOMLESS BRUNCH

Choose 2-3 Alcoholic Beverages

- **Mimosa**- classic brunch cocktail made with champagne and fresh orange juice.
- **Bloody Mary**- savory cocktail made with vodka, tomato juice, and various spices and flavorings.
- **Limoncello Spritz**- refreshing cocktail made with Limoncello, Prosecco, and soda water, garnished with lemon.
- **Aperol Spritz**- light and refreshing drink made with Aperol, Prosecco, and a splash of soda water.
- **Mojitos**- refreshing cocktail made with white rum, fresh mint, lime juice, sugar, and soda water.
- **Tequila Sunrise**- vibrant cocktail made with tequila, orange juice, and grenadine, served over ice.
- **Sex on The Beach**- refreshing drink made with vodka, peach schnapps, orange juice.
- and more...

*BRUNCH UP TO 3 HOURS

Price per person 65 euros + IVA



CHEF MADE • HOME SERVED



WELCOME

- Home Made Fruity Sangria (Red or White)
- Chefs selected Canapes

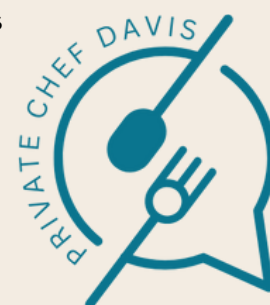
STARTERS TO SHARE (CHOOSE 3)

- Baked Provolone Cheese
- Succulent Pilpil prawns
- Spanish Padron peppers
- Creamy Guacamole & Fresh Hummus
- Pulled pork burgers
- Spanish cheese and meat selection
- Kids' burgers, home made nuggets, or hot dogs- served with golden roasted potatoes.
- Burrata cheese salad

MAIN COURSES (CHOOSE 3)

- Rib of Galician beef
- Beef Skirt steak
- Beef filet and Entrecot mix
- Marinated Pork ribs
- Mini burgers- chicken or beef
- Iberian Pork
- Tandoori spiced chicken thighs
- Yogurt and lemon- marinated chicken thighs
- Spanish-style Chicken wings
- British grill sausages
- Argrentinian Chorizo sausages

BBQ





MAIN COURSES (CONTINUE)

- Grilled Fish- sea bass or dorada
- Grilled Octopus
- Spanish style prawns skewers

SIDES (CHOOSE 3-4)

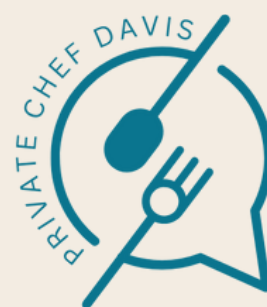
- Mediterranean salad
- Ceaser Salad
- Local Tomatoe Salad
- Coleslaw
- Corn on the Cob
- Grilled veggies
- Roasted potatoes with Truffle oil

DESSERT (CHOOSE 1)

- Spanish Cheesecake with fresh berries
- Lime Tart
- Mini Dessert Selection
- Fresh Fruit platter
- Grilled Pineapple

BBQ

Price per person 80-100 euros + IVA



CHEF MADE • HOME SERVED



PAELLA

WELCOME

- Home Made Fruity Sangria (Red or White)
- Chefs selected Canapes

STARTERS TO SHARE (CHOOSE 3)

- Spanish Padron peppers
- Buratta Salad with Pesto roasted cherry tomatoes
- Gazpacho with Toast & Toppings
- Pil- pil Prawns
- Argentinian Chorizo
- Spanish Potato Omelette
- Patatas Bravas with Spicy sauce
- Creamy Guacamole & Fresh Hummus

SHOW COOKED PAELLA (CHOOSE 1)

- Seafood Paella
- Chicken- Chorizo Paella
- Veggie Paella

**Paella menu includes: Local tomato salad with garlic and parsley, green leaf salad with vinaigrette and fresh bread with alioli*

DESSERT (CHOOSE 1)

- Spanish Cheesecake with fresh berries
- Mini Dessert Selection
- Fresh Fruit platter
- Chocolate Lava Cake
- Lime Tart
- Carrot Cake

Price per person 75 euros + IVA





TAPAS

CHOOSE 7

- Padron Peppers.
- Pil Pil Prawns.
- Octopus Galician Style.
- Serrano Ham and Melon,
- Patatas Bravas: Crispy Spanish potatoes with a spicy sauce.
- Anchovies in Garlic Oil..
- Chorizo with Chimichurri.
- Jamon Iberico and Local Cheese.
- Hummus and Guacamole with homemade nachos.
- Tuna Tartar on Crispy Toast.
- Mini Burgers Selection.
- Chicken Wings.
- Chicken Pinchitos: Skewers of tender chicken, beef, or pork.
- King Prawns in Garlic Butter.
- Pork Ribs Spanish Style.
- Croquetas.
- Tomato Bruschetta: Local tomatoes on crusty bread.
- Mini Desserts: Bite-sized sweet treats.

*Tapas menu includes: Local tomato salad with garlic and parsley, green leaf salad with vinaigrette and fresh bread with alioli

Price per person 80-100 euros + IVA





VEGETARIAN

WELCOME

- Home Made Fruity Sangria (Red or White)
- Chefs selected Canapes

*Choose one dish in every course

STARTERS

- Broccoli Carpaccio with toasted walnuts
- Gazpacho with Toast & Toppings
- Roasted Beetroot and Citrus Salad With Ricotta and Pistachio, Citrus Vinaigrette
- Green Risotto with Pesto and asparagus or Mushroom Risotto
- Fresh Guacamole with home made Nachos, Hummus with crudites

MAIN COURSE

- Broccoli Steak with white Bean puree - Balsamic reduction, Feta, toasted nuts, herb oil
- Cauliflower Steak with Romesco Sauce - Seasoned Steak with Rich roasted pepper sauce, Rucola, chimichurri and toasted nuts
- Vegetable Paella

DESSERT

- Chocolate lava cake with Raspberry sorbet
- Spanish cheesecake with Fresh Berries
- Chia Seed Pudding with Fresh berries
- Home Made Carrot Cake

Price per person 80 euros + IVA





3 COURSE

SPECIAL MENU

- Amuse Bouche - Chefs compliment

*Palate cleanser between courses- Lemon & Cava Sorbet

*Choose one dish in every course

STARTERS

- Wild Mushroom Risotto with truffle pesto
- Pil Pil Prawns
- King Salmon Tartar
- Pan Seared Scallops with saffron sauce
- Burrata Salad with Roasted Cherry Tomatoes
- Mussels Mariniere
- Summer Mediterranean Salad

MAIN COURSES

- Salt Crusted Seabass
- Herb Crusted Lamb Chops
- Seafodd Tagliatelle
- Beef Tenderloin fillet
- Braised Beef Ceeks
- Pan Seared Dorada

*All main courses served with Chef selected sides & sauces

DESSERT

- Spansih Cheesake with Bresh Berries
- Pavlova cakes
- Very Tasty Carrot Cake
- Pecan Pie



Price per person 90 euros + IVA

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FRENCH

AMOUCE BOUCHE- CHEFS COMPLEMENT

- *Palate cleanser between courses- Lemon & Cava Sorbet
- *Choose one dish in every course

STARTERS

- Quiche Lorraine- butter crust, savory bacon, creamy cheese
- Moules Marinieres- plump mussels
- Goat Cheese Salad
- Soupe de Poisson à la Rouille- fish soup

MAIN COURSE

- Steak au Poivre- coated in peppercorn crust with potato puree, carrots and porcini mushrooms
- Sea Bass with baby potatoes, Beurre- blanc sauce
- Ratatouille- served with fresh bread and herb butter

*All main courses served with Chef selected sides & sauces

DESSERT

- Creme Brulee
- French Apple Pie/Tart
- Lime Tart
- Mille feuille

Price per person 90 euros + IVA



CHEF MADE • HOME SERVED



AMOUCE BOUCHE- CHEFS COMPLEMENT

*Palate cleanser between courses- Lemon & Cava Sorbet

*Choose one dish in every course

STARTERS

- Beef Carpaccio
- Seared Scallops
- Burrata Cheese Salad
- Wild mushroom Risotto with Black Truffle purée

MAIN COURSE

- Home Made Pizzas with various toppings
- Seafood Tagliatelli
- Spaghetti alle vongole
- Crispy Skin Salmon
- Beef Tagliata

*All main courses served with Chef selected sides & sauces

DESSERT

- Classic Tiramisu
- Summer Strawberry Tiramisu
- Wild Berry Panna Cotta
- Fresh Fruit Salad

Price per person 80 euros + IVA

ITALIAN



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