

Lady Chef Ibiza



XXX

2025

*“Not Just a chef,
but the entire experience...”*

Private dining menus

Breakfast

Lunch

Fine dining

BBQ

In-house Chef

Bakery

Deliveries

Breakfast

Luxury picnic Boxes

Sunday Roast

Bar

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Private Dining at home

Step into a world of culinary delight in the comfort of your own home with our private dining experiences. Immerse yourself in the laid-back charm of the Mediterranean as our chef's curate a menu that blends local flavors with international flair.

" Food is not Rational, Food is culture, habit, craving & Identity. "

Whether you prefer to dine poolside under the stars or within the elegant confines of your home, each dish is a tailored masterpiece. Offering Breakfast, Lunch, Fine Dining & BBQ menu's.

Explore our wide range of menu's here or on
www.ladychefibiza.com

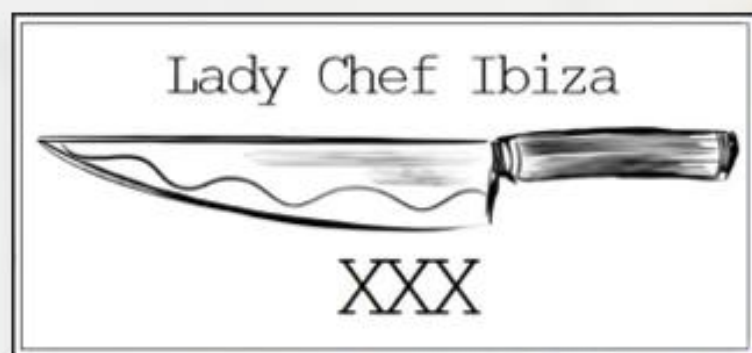
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Private Breakfast

• 8 to 35 people - Shared Dining

<i>Classic</i>	<i>Special</i>	<i>Royal</i>
€ 35,- p.p. Incl. • Fresh orange juice • Boiled, scrambled and fried eggs on call. • Charcuterie & Cheese platter • Selection of artisanal bread • Classic Selection of pastries • Classic Fruit & Veggie Platter	€ 45,- p.p. Incl. • Fresh orange & mango juice • Boiled, scrambled and fried eggs on call. • Selection of Tostada's & sandwiches • French Toast with Berries • Special Selection of pastries • Special Fruit & Veggie platter	€ 75,- p.p. Incl. • Fresh orange, mango & strawberry juice • • Eggs Benedict & hollandaise • French Toast with Berries • Croissant white chocolate & Pistachio • Croque Monsieur, Manchego & black truffle • Royal Selection of pastries • Royal Fruits & Veggie platter • Poached peach tarts

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Private Lunch

• 8 to 35 people - Shared Dining

Afternoon Tea

€ 70,- p.p. Incl.

- Almond scone with strawberry
- Smoked salmon roses with cream cheese
- Carpaccio rolls
- Croque monsieur Manchego & jamon
- Quiche Spinach & goat cheese
- Apple Rose pastries
- Carrot & white chocolate
- Madeleine
- * Pistachio triangles
- Blackberry cheesecake

Mediterranean

€ 85,- p.p. Incl.

- Oyster with green herb vinaigrette
- Home-made foccacia & aioli
- Salmon tartar
- Arugula ,grilled octopus & Lime vinaigrette
- Ibizan tomatoes & burrata
- * Tuna carpaccio
- Mushroom croquettes
- Shrimps garlic & lemon
- Black cod & green herb vinaigrette
- * Beetroot glazed squid
- Poached peach tart with blackberries

Asian

€ 85,- p.p. Incl.

- Crispy rice with tuna tartar
- Salmon & mango spring roll
- Sea-bass & ponzu
- * Salmon & Tuna sashimi
- Mushroom gyoza & ponzu
- Pork Pot-stickers
- Chicken dim-sum
- Tempura green asparagus
- * Sesame & shrimp toast
- * Rib-eye & enoki rolls
- Banana Tarte-Tatin

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Private Fine Dining

• 8 to 35 people - Shared Dining

• 5 course € 85,- p.p. Incl.

• 6 course € 95,- p.p. Incl.

• 7 Course €105,- p.p. Incl.

• 8 Tasting menu € 115,- p.p. incl.

Fusion

Starters

- Cauliflower, bell pepper & Almonds
- * Sea-bass & green herbal dressing
- Tuna, sesame & furikake

- Burrata, mortadella & pesto pistachio

Main

- * Prawn Linguine
- Cod, green asparagus & hazelnuts
- Corn fed chicken with wild mushrooms
- Bavette, chimichurri & crispy veggies

Dessert

- Pavlova wild peaches & almonds
- Pistachio crème & Raspberries
- Yogurt & blackberry

Mediterranean

Starters

- * Oysters 3 types of dressing

- Shrimp salad, pine-nuts & tomatoes
- Grilled octopus, arugula & Parmesan
- Steak Tartar

Main

- * Vongole & beurre blanc
- Flame grilled squid, beetroot glaze & aioli
- Linguine, pesto pistachio & burrata
- Entrecote & wild mushrooms

Dessert

- Yogurt, blackberries & pear

- Creme Brûlée & hazelnut parfait
- Dark chocolate & cherry

Asian

Starters

- * Shrimp carpaccio & Lime vinaigrette
- Spicy Salmon tartar & avocado
- Shiitake gyozas with ponzu
- Beef rolls with enoki mushrooms

Main

- * Scallops & mango
- Cod in miso with tempura of asparagus
- Roasted pork buns

- * Smokey rib eye & black bean sauce

Dessert

- Sticky coconut rice & mango
- Banana Tarte-Tatin & pistachio
- Peanuts & salted caramel

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Private BBQ

• 8 to 35 people - Shared Dining

Classic	Soul-Food	Meat	Seafood
€ 70,- p.p. Incl. • Grilled zucchini & feta • Quinoa salad peach & pecan • Ensalada Russia • Grilled sardines with lemon • Spicy chorizo & Roasted peppers • Chicken madras Skewers * Iberico pulled pork • Churrasco with chimichuri • Poached peach Tart	€ 80,- p.p. Incl. • Grilled romaine with Parmesan • Cesar salad with Pancetta • Tuna & Rice crisps • BBQ shrimp with roasted garlic • Warm smoked salmon • Chicken pinwheels • Slow cooked pork ribs • Galician entrecote • Peanut, caramel & Lemon	€ 90,- p.p. Incl. • Steak tartar amuse • Cauliflower salad with almonds • Zucchini salad & parmesan • Cornfed chicken & tzatziki • Spicy chorizo & Roasted peppers • Secreto Iberico & Roasted peppers • Beef pinwheel steaks * T-Bone with chimichuri • Dark chocolate & cherry	€ 95,- p.p. Incl. • Smokey tuna tartar • Salad with avocado & shrimp • Octopus & arugula • Grilled Sardines with lemon • Vongole & beurre blanc * Beetroot glazed squid • Warm smoked salmon * Cod glazed in miso • Raspberry & pistachio

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Breakfast Deliveries

• 8 to 35 people

Classic

€ 30,- p.p. Incl.

- Fresh orange juice
- Spanish tortilla
- Croissants, butter and Jam
- Grilled Chicken & avocado on Multigrain sourdough rolls
- Cinnamon Buns
- Fruit salad Classic

Special

€ 35,- p.p. Incl.

- Fresh orange & mango juice
- Spanish Tortilla with caramelized onions
- Croissants Vanilla creme & strawberries
- Grilled Turkey Breast & avocado on multigrain sourdough rolls
- Blueberry buns
- Fruit salad Special

Royal

€ 45,- p.p. Incl.

- Fresh orange, mango & strawberry juice
- Spanish Tortilla with caramelized onions
- Croissants hazelnut cream & chocolate
- Thinly sliced, Black Angus , egg, Parmesan & truffle on sourdough
- Cherry Buns
- Dragon Fruit, Mango, Peaches & Berries
- Jamon Iberico & Manchego platter

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English Roast Delivery

- 8 to 35 People
- All Roasts are served with gravy and Yorkshire puddings

Classic

€ 60,- p.p. Incl.

- Roasted chicken leg, Pork Belly or Beef
- Roasted parsnips, carrots & broccoli
- Roasted Potatoes

Special

€ 65,- p.p. Incl.

- Chicken & Mushroom pot pie
- Roasted chicken leg, Pork Belly or Beef
- Roasted parsnips, & carrots
- Broccoli & cauliflower with cheese sauce
- Roasted & mashed potatoes

Royal

€ 75,- p.p. Incl.

- Shrimp Cocktail
- Chicken & Mushroom pot pie
- Roasted chicken leg, Pork Belly or Beef
- Roasted parsnips, & carrots
- Broccoli & cauliflower with cheese sauce
- Smashed cheesy potatoes & Mash

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Luxury Pic-Nic Boxes

- Beautiful wooden boxes
- Serves 6, except Sashimi Box serves 4

Tartlet Sweet	Tartlet Savory	Cheese	Charcuterie	Sashimi
€ 120,- p.p. Incl. Selection of mini tartlets, each of these bite sized treats is bursting with a spectrum of flavors! Perfect to indulge in the sunshine. • Salted Caramel • Blueberry Cheesecake • Lemon & Merengue with pistachio	€ 120,- p.p. Incl. Elevate your island experience with our irresistible savory delights! • Smoked salmon, dill & cream cheese • Burrata, artichoke, jamon cocido • Steak tartar & parmesan	€ 120,- p.p. Incl. Savor the finest selection of artisan cheeses, expertly paired with handcrafted accompaniments, fresh breads, and premium ingredients. Our luxury cheese boxes are designed for any occasion, Each box is carefully curated.	€ 120,- p.p. Incl. Delight in a curated selection of premium meats, expertly paired with artisan accompaniment, Perfect for savoring the flavors of Ibiza in style! Enjoy Spain's pride; Jamon de Iberico, accompanied with perfectly crafted Salchichons, chorizos, and other dry cuts.	€ 120,- p.p. Incl. Indulge in the pure flavors of premium, hand-selected fish with our expertly crafted sashimi box. A selection of the finest Tuna & Salmon, served with a fresh wakame salad, pickled ginger, wasabi & soy sauce.

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Bakery

We take pride in crafting artisanal breads and delectable treats made with the finest ingredients and a lot of love.

From freshly baked **bread**s to indulgent **cake**s, creamy **cheesecake**s, and flaky **pie**s and **tartlets**, our offerings cater to every taste. We also have an array of irresistible **pastries** and **cookies** that will satisfy your sweetest cravings.

“Baked to perfection, crafted with love”

Explore our full range of freshly baked goods, available exclusively at www.ladychefibiza.com/bakery. Whether you're after a comforting loaf or a sweet dessert to share, we have something for every occasion. Visit our website to view the assortment and place your order today.

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In-house Chef

Relish in the ultimate luxury of Ibiza living with our exclusive in-house chef service. Elevate your stay in this enchanting island paradise by enjoying gourmet meals prepared right in the comfort of your own villa.

“A private chef experience, tailored to you.”

Let us know for how many days and meal moments you want our chefs to be there, your key preferences and let us take you on a culinary journey!

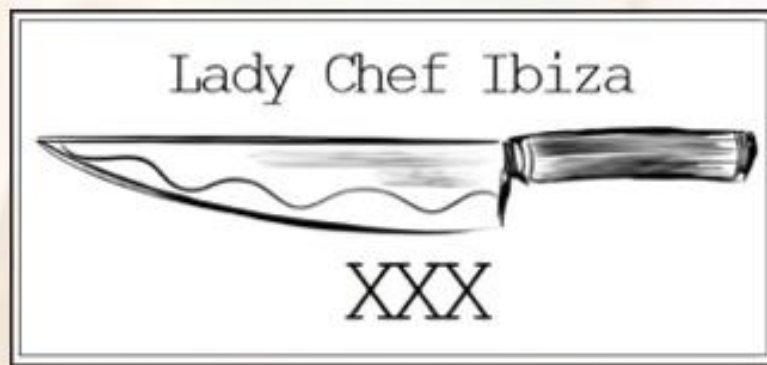
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Bar

Discover the perfect pairing of fine dining and spirited vibes brought with our Pop-up Bar, a laid-back extension of our cherished dining experience.

“ Food is the body of good living, wine is the soul ”

Whether you're savoring our signature dishes or kicking back with friends, our curated wine selection, crafted cocktails, beers and premium bottle service are here to enhance your dining experience

Enjoy our bar services with our dinners or order your preferred drinks for with your luxury picnic box.

Let us know your poison and we will send u a fitting quota.

Bar Rental + Bartender + Glasses Per Hour :

€ 150,-

Extra server per Hour :

€ 45,-

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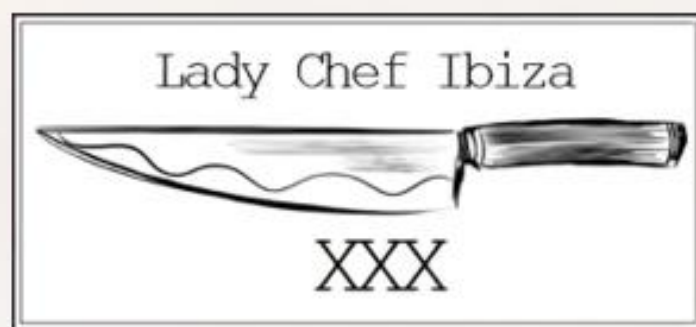
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Sparkling wine

Moët & Chandon Brut Champagne	€ 70,-
Piper Heidsieck Brut Champagne	€ 75,-
Veuve Clicquot Brut Champagne	€ 85,-
Bollinger Brut Special Cuveé Champagne	€ 90,-
Bollinger La Grande Année 2012 Champagne	€ 280,-
Ruinart Brut Champagne	€ 105,-
Ruinart Brut Rosé Champagne	€ 110,-
Ruinart Blanc de Blanc Champagne	€ 145,-
Dom Perignon vintage 2012 Champagne	€ 350,-



Rosé		White Wine		Red Wine	
		<u>France</u>		<u>France</u>	
Château Minuty “M de Minuty” Rosé Côtes de Provence	€ 30,-	Pouilly-Fume Le Criss Sauvignon Blanc, Pouilly-Fusé	€ 30,-	La Vieille Ferme Rouge Grenache, Syrah, Mourvèdre & Carnigan, South Rhône	€ 35,-
Domaine Tempier Bandol Rosé Provence	€ 65,-	Mosse Chenin Chenin Blanc, Mosse	€ 30,-	Louis Jadot Bourgogne Pinot Noir Pinot Noir, Burgundy	€ 70,-
Aix Aix-en-Provence,	€ 25,-	Butterfield Bourgogne Chardonnay from Bourgogne	€ 35,-	Châteauneuf-du-Pape Grenache & Syrah, Rhône	€ 95,-
Aix Magnum Aix-en-Provence, 1,5 L	€ 50,-	Butterfield Meursault Chardonnay from Bourgogne	€ 90,-	Château Haut-Bages Liberal Cabernet Sauvignon & Merlot, Bordeaux	€ 160,-
Aix Jeroboam Aix-en-Provence , 3 L	€ 140,-	Chablis Grand Cru Bougros Chardonnay from Chablis	€ 110,-	<u>España</u>	
Aix Jeroboam Aix-en-Provence , 3 L	€ 380,-	<u>España</u>		Habla del Silencio Syrah, Tempranillo	€ 30,-
Château Miraval Côtes the Provence	€ 55,-	Excellens Verdejo, Rueda	€ 20,-	<u>La Rioja Alta</u>	
Miraval Magnum 1,5 liter	€ 115,-	Viña Zorzal Gamacha Blanca	€ 25,-	: Viña Alberdi Reserva Tempranillo, Rioja	€ 40,-
Miraval Jeroboam 3 liter	€ 235,-	Habla de Ti Sauvignon Blanc	€ 25,-	: Viña Ardanza Reserva Tempranillo, Rioja	€ 55,-
Domaine Ott De Scelle Côtes the Provence	€ 60,-	Mar de Frades Albariño, Rias Baixas	€ 35,-	: Rioja Gran Reserva Tempranillo, Rioja	€ 150,-
Domaine Ott Etoile Rosé Côtes the Provence	€ 210,-	<u>Forlong la Fleur</u> Palamino, Cádiz	€ 65,-	Clos Mogador Com Tu Grenache, Montsant	€ 65,-
Garrus Château d'Éclans Côtes the Provence	€ 240,-	<u>Italian</u> Albino Armani Pinot Grigio, Friuli Grave	€ 22,-	Clos Mogador Piorat Cariñena, cabernet sauvignon & Grenache Montsant.	€ 130,-

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Cocktails

Mojito	€ 12,50
Lime juice, Mint & White Rum	
Dark & Stormy	€ 12,50
Dark Rum, Ginger Beer & Bitters	
Skinny Bitch	€ 12,50
Lime Juice, Soda water & Vodka	
Bloody Mary	€ 13,50
Vodka, Tomato, Lemon & Tabasco	
Daiquiri Strawberry	€ 13,50
Rum, Strawberry & Lime	
Espresso Martini	€ 14,00
Vodka, Espresso, Coffee Liquor & Egg white	
Pornstar martini	€ 14,00
Passionfruit, lime, vodka, prosecco & egg white.	
Cosmopolitan	€ 14,00
Vodka, Cranberry, Cointreau & Lime	
Manhattan	€ 14,50
Whiskey, sweet vermouth & Bitters	
Amaretto Sour	€ 14,00
Amaretto, Lemon, Egg white & Bitters	
Whiskey Sour	€ 14,50
Whiskey, Lemon, Egg white & Bitters	
Old Fashioned	€ 15,00
Whiskey, bitters, sugar & soda water	
Mai Tai	€ 15,00
Rum, Orange, Cointreau, Lime, Agave	
Pina Colada	€ 15,00
Pineapple juice, coconut cream, Rum	

Beers

Estrella Galicia	€ 3,00
Estrella Galicia 1906	€ 3,50
Heineken	€ 3,00
Heineken 0.0	€ 3,00
Budweiser	€ 3,00
Alhambra 1925 Reserva	€ 4,00
Alemana Franziskaner	€ 4,00
Corona	€ 4,00
Punk IPA Brew dog	€ 4,50
Amstel Radler	€ 3,50
Appel Bandit Cider	€ 3,50

Liquor Bottles

Hierbas	€ 40,-
Disaronno Amaretto	€ 40,-
Frangelico	€ 40,-
Licor 43	€ 50,-
Limoncello	€ 40,-
Meloncello	€ 45,-
Mozart White	€ 45,-
Mozart Dark	€ 45,-
St. Germaine	€ 60,-
Cointreau	€ 40,-

Sangria

1 Liter	
White	€ 28,00
Red	€ 28,00
Sparkling	€ 32,00
Base Sparkling	€ 18,00
Choose your own sparkling wine	

Soft Drinks

Coca-Cola	€
" Zero	€
Fanta Orange	€
" Zero	€
Fanta Lamon	€
" Zero	€
Sprite	€
Ice Tea Peach	€
Ice Tea Lemon	€

Water

Solan de Cabras 25 CL	€ 1,00
Solan de Cabras 75 CL	€ 1,50
Solan de Cabras 1,5 L	€ 2,50
Pellegrino 25 CL	€ 1,50
Pellegrino 1 L	€ 3,50

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Whiskey

Jack Daniels No. 7 1 Liter	€ 45,-
Jameson 1 Liter	€ 45,-
Jameson Black Barrel 70 CL	€ 80,-
Johnnie Walker Black 70 CL	€ 60,-
Johnnie Walker Blue 70 CL	€ 280,-
Nikka From The Barrel 70 CL	€ 90,-
Chivas Regal 70 CL	€ 50,-
Chivas Regal 70 CL	€ 100,-
Chivas Ultis 70 CL	€ 260,-

Cognac

Hennessy Very Special 70 CL	€ 60,-
Hennessy XO 70 CL	€ 300,-
Remy Martin XO 70 CL	€ 320,-

Tequila

<u>Don Julio</u>	
Blanco, 70 CL	€ 85,-
Reposado 70 CL	€ 105,-
Añejo 70 CL	€ 100,-
1942, 70 CL	€ 320,-
<u>Patron</u>	
Silver, 70 CL	€ 90,-
Reposado 70 CL	€ 105,-
Añejo 70 CL	€ 100,-
<u>Casamigos</u>	
Blanco 70 CL	€ 90,-
Reposado 70 CL	€ 110,-
Añejo 70 CL	€ 110,-
<u>Clase de Azul</u>	
Reposado 70 CL	€ 320,-
Rum	
Ron Barcello 70 CL	€ 50,-
Ron Diplomatico 12 años, 70 CL	€ 80,-
Don Papa 10 años 70 CL	€ 120,-

Gin

Bombay Sapphire 70 CL	€ 45,-
Martin Miller 70 CL	€ 50,-
Tanqueray 70 CL	€ 60,-
Nordic 70 CL	€ 65,-
Hendrick's 70 CL	€ 65,-
Monkey 47 70 CL	€ 80,-

Vodka

Absolut 75 CL	€ 35,-
1L	€ 40,-
Crystal Head 75 CL	€ 80,-
Ciroc 75 CL	€ 70,-
Ciroc 1,75 CL	€ 180,-
Belvedere 0,75 CL	€ 90,-