



2021

# Menu & Prices

Enjoy our delicious Tapas, freshly mixed drinks and or our famous BBQ catering at the comfort of your Villa!

Everything gets prepared freshly at your estate and can be planned according to your taste and dietary requirements. No matter if you plan an intimate candle light dinner with your partner, a party with your best friends or a special event with a bigger group: We realize it for you!

All prices + 21% iva/ tax

# Breakfast Service

Start your day deliciously

The breakfast service is including individual planning, preparations, service, clean up and recycling

€ 150,- a day for up to 14 pax

+ value of the food and tax/iva

Food costs are usually around € 10,-/ per person on the first day and about € 5,-/ per person on the following days.



Available suggestions for your selection:

Fresh orange juice and smoothies

Tea selection, coffee, aromatized water

Fruit plate

Smashed avocado on multigrain bread

Greek or coconut yoghurt with granola and berries

Chia almond pudding

Blueberry and banana pancakes

Eggs with bacon/ full english

Fresh pastry and baguette

Spanish cold cuts

Cheese plate

Nutella, jam, honey

Or anything you wish for!



# BBQ Menu

## Smoked BBQ

Tortilla & potato chips with guacamole, salsa rojo, cheese dip and jalapeños  
Pulled pork or chicken, smoked and slow cooked in BBQ sauce, served with homemade coleslaw in burger buns  
Key lime pie

Each € 30



## Mexican BBQ

Strawberry margarita punch as aperitif  
Tortilla chips with guacamole, salsa rojo, cheese dip and jalapeños  
4 different Tacos:  
shrimp  
bbq chicken  
spicy pork  
grilled corn with beans  
Grilled watermelon and spicy pineapple  
Shot of Mezcal (Mexican liquor) as digestive

Each € 40



## Classic BBQ

Cava Sangria aperitif  
Aioli, humus, olives and bread  
Grilled BBQ chicken  
Chorizos and other Spanish Sausages  
Beef hamburgers or cheeseburger  
Different salads (e.g. Quinoa with grilled veggies, spinach, potato and Greek salad)  
Grilled pineapple with ice cream  
Shot of Hierbas (local liquor) digestive

Each € 40



# BBQ Menu

## Seafood BBQ

- Cava Sangria aperitif
- Aioli, humus, olives and bread
- Boquerones/ sardines with parsley and garlic
- Grilled shrimps
- Grilled squid with parsley and garlic
- Different Salads
- Brownie with ice cream
- Shot of Hierbas (local liquor) digestive

Each € 40



## Veggie BBQ

- Cava Sangria aperitif
- Aioli, humus, olives and bread
- Beetroot carpaccio with goat cheese
- Grilled veggie- kebab
- Veggie burger (with cheese)
- Different Salads
- Grilled pineapple with ice cream
- Shot of Hierbas (local liquor) digestive

Each € 40



## Prime BBQ

A mix of the Spanish, Seafood and/or the Veggie BBQ

Each € 50

Plus Entrecotes and Rib-Eye Steaks

Each € 60





# Tapas Menu

All tapas menus are served with Cava Sangria, fresh bread, aioli & olives and a fresh fruit plate

## Classic Spanish Tapas

Melon with Serrano ham  
Meatballs/ Albondiga  
Dates in bacon  
Pimientos de padron  
Tortilla  
Shrimps with garlic

Each € 40



## Seafood Tapas

Boquerones/ sardelles in garlic  
Salmon spinach rolls  
Shrimps with garlic  
Cod fish with caper & tomato  
Clams in green curry

Each € 40

## Veggie Tapas (Vegan possible)

Baba Ganoush/ Aubergine dip  
Beetroot Carpaccio with goat cheese  
2 styles of humus  
Bruschetta with green & black olive paste  
Spicy sesam carrots  
Tortilla/ Patatas Bravas

Each € 40



# Fingerfood Menu

Choose up to 5 different styles, we serve two pieces of each (10 total)

Per person € 20,-

Add Cava, Cava Sangria or Orange Spritz for 30 min

Per person € 25,-

## Canapés

Shrimp with Guacamole  
Boquerones with parsley  
Goat Cheese with walnut and fig mustard



## Mini Sandwiches

Tuna cream with capers and cucumber  
Sobrasada and manchego cheese  
Caprese



## Iced soup shots

Gazpacho  
Cucumber with roasted garlic  
Melon with crispy Serrano ham

## Roll Ups

Salmon with horseradish cream  
Aubergine with dried tomato and cilantro  
Grilled veggies with humus

## HOT

Dates in bacon  
Chicken sate skewer  
Mini chicken burger  
Beef Teriyaki skewer  
Pulpo on roasted sweet potato  
Spanish Tortilla with truffle  
Champignons with mozzarella



# Mobile Bar

3 different Styles available

Mobile bar incl. professional bartender,  
equipment, ice, glasses (Tumbler) and transport

Per hour € 75

We offer different drink packages but are also happy  
to serve the beverages you organized independently.

**BASIC € 40/ 3h**

Cava, white & red wine, beer, water, orange juice

+ 2 LONGDRINKS € 50/ 3h each

+ 2 COCKTAILS € 60/ 3h each

**MOJITO STATION € 50/ 3h each**

Different ingredients and top ups for your mojito



# Rentals & Events

You are planning something bigger? We help you to stock up!

All prices for 24h, inclusive deliver, pick up and cleaning



Schott Zwiesel White Wine Glass 356ml	€ 1
Tumbler Water/ Cocktails 360ml	€ 0,50
Cutlery 5pcs	€ 2
Plate 27cm	€ 1
Plate 21 cm	€ 1
Set (both glasses, cutlery, both plates)	€ 5
Vase Set 3pcs, 17, 23, 28cm high	€ 9
Cooler	€ 15
Cloth napkin white	€2



# Please get in touch!

[linda@mobilecomfortfood.com](mailto:linda@mobilecomfortfood.com)

[www.mobilecomfortfood.com](http://www.mobilecomfortfood.com)

+34 66 66 20 56 1

[www.instagram.com/mobile\\_comfort\\_food\\_ibiza](http://www.instagram.com/mobile_comfort_food_ibiza)



Linda Engels  
NIE: Y2582289R

Paseo de Vara de Rey 4, PB 36  
07800 Eivissa  
Ibiza - Spain