



**FEDERICO
GIOMI**

PRIVATE CHEF



MENU

Beverages

Filter coffee, espresso coffee, tea
Fresh milk, soya milk, oat milk, rice milk or hazelnut milk.
Cacaolat/ Nesquick
Fresh fruit juices and detox juices
Mineral water

Cold dishes

Assortment of Menorca cheeses, and cold cuts
Spanish style grated tomatoes
Jam, honey and butter
Selection of fruits from local garden, raspberry and blueberry
Local garden salad
Natural yogurt and muesli
Chía and coconut pudding
Rustic bread with seeds, bake daily
Slices of bread
Mix of pastry bake daily by the chef: Croissants, chocolate bread and ensaimadas
Pancakes

Hot dishes “à la demande”

Grilled tomatoes and mushrooms
Crispy bacon
Beans in tomato sauce
Grilled Spanish sausage

Seed bread toast with avocado, Mahon cheese, rocket salad and black olives.
Rustic bread toast with roasted peppers, eggplant, cherry tomatoes and grated goat cheese
Salmon bagel with citric oil and cream cheese with herbs.
Bio eggs cooked for your liking: fried, scrambled, poached and Chef's Benedictine.

MENU

Starters

Mix of Croquetas:
Mahon cheese and ham
Chicken bio
Prawns
Crispy chicken fingers with barbecue sauce
Russian Salad of the Chef
Mozzarella and ham Spring rolls

Mains

Chicken/ beef Skewers with vegetables and steam rice.
Bio beef Burger or vegetarian Burger of lentil and peas, with Mahon cheese, tomato, caramelized onion and pickles served with fried potatoes and sweet potatoes
Fresh grilled Menorca prawns with saffron rice, and vegetables
Grilled Sea Bream fillet, with stir fried seasonal vegetables.
Macaroni with fresh tomato sauce, basil and Mahon cheese
Fresh fish and chips with homemade Tartar sauce

Desserts

Crema catalana
Chocolate and hazelnuts mousse
Assortment of homemade ice creams
Fresh fruit
Brossat, honey and nuts



FEDERICO
GIOMI

TAPAS / **FINGER FOOD**

MENU

-
Appetizers selected by the Chef.
-

“pa amb tomaquet”: Traditional toasted bread with grated tomato, olive oil and Maldom salt.

Mix of garden salad

Roasted Eggplant, pepper and shallots, with a crumble of parmesan cheese.

Strawberry and umeboshi gazpacho.

Melon and mint Gazpacho , with Binifadet Chardonnay.

Red tuna tartarè, with black and white sesame seeds and mango.

Beetroot, avocado and strawberry Tartarè.

Chef's selection of vegetarian patés : Green peas and mint paté, roasted eggplant and feta cheese paté and chickpeas, beetroot and strawberry paté.

Chef's selection of Croquetas

Fried Padron peppers

Chef's patatas bravas, chipotle chili sauce and Rosemary oil.

Baby chorizos, cooked with White wine, honey and old mustard.

Grilled octopus, roasted onion purée and kimchee.

Fresh grilled squid with garlic and parsley.

Fresh grilled squid with orange and miso aioli.

Beef Tataki with sun dries tomatoes, pine nuts and Rosemary.

Marinated red tuna Tataki , avocado “ecrassè” and sour cream.

Grilled iberic pork, with white garlic purée and crispy parsnip.

Desserts

Chef's selection of desserts: Crema catalana, Lemon tart and seasonal fruits.

MENU

-
Appetizers selected by the Chef.
-

Side dishes to share

Garden salad

Roasted eggplant and pepper salad with goat cheese

Grilled mix vegetables with basil and citric oil and Mahon cheese: Pepper, zucchini, eggplant, tomatoes and mushrooms.

Caprese salad with tomato, basil, Mozzarella cheese and wild Menorca thyme.

Roasted potato and sweet potato.

Assortment of Spanish Chorizo, Argentinian Chorizo and grilled Morcilla.

Mains

Grilled squid

Grilled Menorca prawns.

Aged ecological beef Rib eye.

Grilled ecological beef tenderloin.

Menorca lamb chop

Grilled pork ribs.

Chef's sauces

Argentinian Chimichurri, Menorca herbal Mahonesa, tradicional Mahonesa, Tártara sauce, old mustard and Dijón mustard.

A selection of the Chef's desserts

Homemade ice creams, seasonal fruits, and the Chef's lemon tart.



FEDERICO
GIOMI

MEDITERRANEAN MENU

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Appetizers selected by the Chef's
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Starters

Melon and mint Gazpacho, with a dash of Binifadet Chardonnay.
Lobster salad, "beef tomato" Tartarè and Bloody Mary juice
Baby squid, stuffed with asparagus and black alioli
Zucchini Caneló, stuffed with roasted pepper pisto and smoked tofu
Seasonal vegetables Cruditè, Cantabric anchovies and saffron
Ecological beef Tartarè, pine nuts, sun dried tomatoes and curated Mahon cheese
Red and White quinoa salad, roasted pumpkin with thyme and feta cheese

Mains

Tagliattelle alla carbonara, potato and truffle.
Grilled ecological beef filet, foie-gras "poêlée al Argmagnac" and confited potatoes.
Grilled iberic pork, White garlic purée and crispy parsnip
Monkfish "Suquèt", Menorca prawn and saffron
Grilled mediterranean octopus, smoked tomatoes and onion purée
Asparagus Risotto, Green peas and goat cheese.
Vegan roasted eggplant Caneló with pears and pine nuts.

Desserts

Chef's lemon tart: Lemon Mousse, almond rocks and merengue
All chocolate: "micuit" chocolate cake, chocolate mousse and homemade hazelnut cream
Menorca Brossat with homemade honey and nuts
Selection of Menorcan homemade ice creams
Assortment of Menorcan cheeses

VEGETARIAN/ **VEGAN**

MENU

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Aperitives selection of the Chef's
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Starters

cauliflower "couscous" with mint, coriander and turmeric.

Chef's selection of vegetarian paté: Green peas and mint paté, roasted eggplant and feta cheese paté and chickpeas, beetroot and strawberry paté.

Red and white quinoa salad with sesame seed and crispy seasonal vegetables.

Carpaccio salad of grilled zucchini, tender sprouts and crispy vegetables, with grated Mahon cheese and tangerine

Mains

Pumpkin Raviolis with sage butter and crispy pumpkin seeds.

Crispy "Arepas" with black beans, avocado, mango, coriander and curry.

Vegan Caneló with roasted eggplant, pears and pine nuts.

Zucchini rolls, stuffed with spicy vegetable tabulé, citric pesto and smoked tófu.

Spelt "Coca de recapte", with roasted artichokes, tomato concassé, capers and black olives.

Buckwheat "Pissaladierè maison", caramelized onion and wild thyme.

Desserts

Ecological strawberry, vainilla mousse and almond rocks.

Chef's lemon tart.

All chocolate: "micuit" chocolate cake, chocolate mousse and homemade hazelnut cream.

Selection of homemade sorbets.

Caramelized pineapple Carpaccio with yogurt ice cream.

Seasonal fruits.

MENU

Beverages

Filter coffee, espresso coffee and tea
Fresh milk, soya milk, oat milk, rice milk and hazelnut milk.
Cacaolat/ Nesquick
Fresh fruit juices and detox juices
Mineral water

Cold dishes

Assortment of Menorca cheeses, and cold cuts
Spanish style grated tomatoes
Jam, honey and butter
Selection of fruits from local garden, raspberry and blueberry
Local garden salad
Natural yogurt and muesli
Chía and coconut pudding
Rustic bread with seeds, bake daily
Slices of bread
Mix of pastries daily baked by the chef: Croissants, chocolate bread and ensaimadas
Zucchini and goat cheese Quiche.
Classic Lorraine Quiche.
Club bacon Wrap
Veggie Wrap with quínoa, feta cheese and sesame vinaigrette.
Chef's selection of vegetarian's paté: Green peas and mint paté, roasted eggplant and feta cheese paté and chickpeas, beetroot and strawberry paté
Strawberry and umeboshi Gazpacho

Hot Dishes

Mediterranean Macaroni's.
Curry chicken, coconut milk, citronella and lime.
Grilled steak fillet and roasted potato with thyme.
Whole meal bread toast with avocado, Mahon cheese, rocket salad and black olives.
Rustic bread toast with roasted peppers, eggplant and cherry tomatoes finished with a grated goat cheese .
Bio eggs cooked for your liking: fried, scrambled, poached and Chef's Benedictine.

Desserts

A selection of the Chef's desserts.

MENU

-
Appetizers selected by the Chef's
-

Shared starters (choose 2 per person):

“pa amb tomaquèt”: Traditional toasted bread with grated tomato, olive oil and Maldom salt.

Mix of garden salad

Roasted Eggplant, pepper and shallots, with crumble of parmesan cheese.

Strawberry and umeboshi gazpacho.

Melon and mint Gazpacho , with Binifadet Chardonnay.

Beetroot, avocado and strawberry Tartarè.

Chef's selection of vegetarian's paté: Green peas and mint paté, roasted eggplant and feta cheese paté and chickpeas, beetroot and strawberry paté.

Chef's selection of Croquetas

Padron peppers

Chef's patatas bravas, chipotle chili sauce and Rosemary oil.

Baby chorizos, cooked with white wine, honey and old mustard.

Paellas
(2 person minimum)

Vegetarian paella with artichokes, Green peas and Menorcan saffron

Mix paella with chicken, prawns and mussels

Seafood paella with shrimp, prawn, clams and mussels

Squid and sobrasada paella

Bogavante paella with Menorcan saffron

Creamy rice with cuttlefish, squid and citric alioli

Creamy rice with shrimp, clams and mussels.

Creamy rice with lobster.

A selection of the Chef's desserts.



YOU DECIDE YOUR OWN

MENU

WE HELP YOU TO DESIGN YOUR OWN MENU WITH OUR PROPOSITIONS

STARTERS

Carpaccio salad of grilled zucchini, tender sprouts and crispy vegetables, with grated Mahon cheese and tangerine

Monkfish carpaccio with wild fennel and passion fruit

Strawberry and umeboshi gazpacho

Melon and mint gazpacho, with a dash of Binifadet Chardonnay.

Beetroot, avocado and strawberry Tartarè

Crispy tuna Tataki, with mango, avocado and lemon-lime.

Zucchini ravioli stuffed with coús-coús and vegetables, finished with a goat cheese sauce and crispy dried fruits.

Artichokes in different textures, Iberic ham and old Mahon cheese mousseline.

Menorca ecological beef, with pine nuts, sun dried tomatoes and Rosemary oil.

Menorcan prawns Gyozas , with cauliflower and turmeric oil.

Fresh Burratina salad, with delicious strawberry and pomegranate pesto, wild garlic flowers and kale chips.

Fresh Clams and mussels cooked in white wine and escabeche sauce, with some Katsuobushi flakes on top

Sea bass Ceviche, rocoto, black garlic and red onion.

Menorca eggplant rolls, with anchovies marinated in orange oil.

Homemade curated salmon with beetroot, citric and Ponzu sauce, topped with garden sprouts.

White and red quinoa salad, with sesame seeds and vegetable crudité.

MENU

WE HELP YOU TO DESIGN YOUR OWN MENU WITH OUR PROPOSITIONS

MAIN COURSES

Fish

Catch of the day, cooked in salt and menorcan herbs , “roti” of vegetables and a selection of the Chef’s sauces.

Catch of the day, with carrot and orange purée, steamed mini-vegetables with lime and lemongrass sauce.

Fresh mackerel cooked in two ways. Pickled red onions and smoked ali-oli.

Monkfish *suquet*, coconut milk , Green curry with lemongrass.

Cod fillet and chorizo. Clam, mussels and peas Sauté, with White wine.

Skatefish “Roulot” finished with a herbal butter, with lemon, capers and White wine.

Grilled Sea Bream fillet, with stir fried seasonal vegetables.

Meat

Ecological grilled Sirloin beef, creamy polenta and sautéed mushrooms with Pedro Ximenez.

Grilled rib eye beef with sun dried tomatoes, pine nuts and Rosemary oil.

Lamb rack with Menorcan herbs, White garlic purée and crispy parsnip.

Grilled Galician Chuletón with sautéed shallots, Menorcan new potato and Iberic porc belly.

Duck Magret “contisé”, with potato espuma, mango and blueberry chutney.

Ecological chicken “Roulot”, stuffed with mascarpone cheese, semi-sun dried tomatoes and basil.

Baby glazed seasonal vegetables.

Iberic pork belly cooked at low temperature, with Menorcan prawns and Kimchi.



**FEDERICO
GIONI**

NUESTRAS PROPOSICIONES EN TU

MENU

WE HELP YOU TO DESIGN YOUR OWN MENU WITH OUR PROPOSITIONS

Paellas

Vegetarian paella with artichokes, Green peas and Menorcan saffron.

Mix paella with chicken, prawns and mussels.

Seafood paella with shrimp, prawns, clams and mussels.

Black rice with cuttlefish and squid and citric alioli.

Menorcan langosta paella

Bogavante paella with Menorcan saffron.

Rices

Caldoso rice with shrimp, clams and mussels.

Caldoso rice with lobster

Caldoso rice with Spider crab and rock crab.

Creamy rice with cuttlefish, squid and sobrasada.

Creamy rice with seasonal mushroom and truffle.

Creamy rice with peach and nectarines, curated Mahon cheese and hazelnuts butter.

Creamy rice with leeks cava and Mascarpone cheese.

Creamy rice with seafood and Menorcan saffron.

Creamy rice with watercress, White wine and Menorcan curated sheep cheese.

Creamy rice with pears, gorgonzola and nuts.



NUESTRAS PROPOSICIONES EN TU

MENU

WE HELP YOU TO DESIGN YOUR OWN MENU WITH OUR PROPOSITIONS

DESSERTS

Chef lemon tart: Lemon mousse, almond rocks and merengue.

Tatín Apple tart with Madagascar vainilla and homemade yogurt ice cream.

All chocolate: "micuit" chocolate cake, chocolate mousse and homemade hazelnut cream.

French puff pastry, stuffed with coffee cream and hazelnut.

París Brest

Salty caramel Éclair with homemade vainilla ice cream.

Cheese and fig Semi-fredo.

Menorca Brossat with nuts and honey.

Selection of Menorca homemade ice creams.

Assortment of Menorcan cheeses.

Seasonal fruit selection

