



Island Experiences

Private Dining

Private Chefs and dining experiences in the privacy of your villa.



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Private Chef

A Menorcan by birth and enthusiast of world gastronomy, our private chef is dedicated to providing a delightful dining experience for our clients in the privacy of their own villa.

By blending a personalized touch with the finest culinary offerings, we strive to ensure that each client feels at home rather than having a stranger cook for them in their villa.

Our chef's priority is always to cater to the client's preferences, while also incorporating his own favourite ingredients and reflecting his personal flair and creative expertise derived from previous experiences.

We can arrange a private chef for an evening, an event on the entirety of your stay.

To book, contact the MPO team.

Sample Menus

Deluxe Menu

A menu created with luxury local products such as Menorcan lobster, fish, prawns and oysters.

Appetizers:

- 2 oysters from Menorca with lemon and pepper
- Menorcan prawn carpaccio with sautéed prawn heads, served with a sauce.

Main dish:

- Lobster from Menorca (€90/kg) baked with fried eggs and a garnish of organic potatoes from Menorca with baked green peppers.

Dessert:

- Cream of lemons from Menorca with Lotus and Italian meringue.

€75 products

€50 chef service

Total price: €115 per person

Okm Menu

A menu based on a range of local island produce, reducing carbon footprint.

Appetizer:

- Grilled lettuce hearts with Caesar sauce, Mahon cheese and bacon
- gazpacho/salmorejo with its garnish

Main dish:

- Argentinian-style Entraña grilled with chimichurri with garnish of baked vegetables and rosemary

Dessert:

- Melon with lime and mint

€20 products

€50 chef service

Total price: €70 per person



CLEMENTINA.

• GASTRO BAR •

Island Experiences

Clementina Private Dining

Delicious sharing platters to enjoy in the privacy of your villa.





Buffet Style Packs

Freshly made food prepared and served on a board "buffet-style".
(Subject to availability, menus may change)

Seafood Prestige Smörgåsbord

Seared Tuna Nicoise, French bean Anchovy Salsa
Ponzu Tiger Prawn & Watermelon Skewer
Smoked salmon, granary Bread, Black Pepper, lemon
Thai spiced fish cake, lettuce wrap, chilli sweet pepper dip
Crab & Prawn Mayonnaise Croustade
38€ per person (minimum order 2)

Meat Prestige Smörgåsbord

Rare roast carpaccio of beef, rocket & Parmesan
Satay Chicken skewers, wasabi peanut crunch
Hoi Sin Duck Maki Rolls
Sliced Cured Meats - serrano Ham, salami, chorizo
fresh bread, black olive tapenade
38€ per person (minimum Order 2)

Mixed Prestige Smörgåsbord

Rare roast beef, rocket & Parmesan
Satay Chicken skewers, wasabi peanut crunch
Seared Tuna Nicoise, Anchovy Salsa
Ponzu Tiger Prawn & Watermelon Skewer
Avocado, mango & Pepper maki roll
Halloumi mediterranean vegetable skewer, secchi pesto
42€ per person (minimum order 2)

Vegetarian Accompaniments

Crudites & Houmous
Avocado, mango & Pepper maki roll
Halloumi mediterranean vegetable skewer, secchi pesto
Lemon scented asparagus & Artichoke
indian spiced potato & Aubergine tortilla
6€ per person per dish

CheeseBoard

12€ per person

Desserts of the day

8€ per person, per dessert

To order contact MPO

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