



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

www.mobilecomfortfood.com

+34 66 66 20 56 1

www.instagram.com/mobile_comfort_food_ibiza



Linda Engels
NIE: Y2582289R

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