

# Can Paella

I B I Z A



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**Traditional spanish cuisine**



# Can Paella I B I Z A

It is the result of a fusion of three ingredients:

FAMILY TRADITION, REGIONAL GASTRONOMY AND A LOT OF ENTHUSIASM.

Our aim is to offer a unique gastronomic product accessible to everyone, to share with family or friends, "The Authentic Traditional Spanish Cuisine."

More than six year of experience in IBIZA support us.

*We provide a private Chef service*

CAN MOVE TO ANY LOCATION ON THE ISLAND





# M E N U

## Paella delivery.

Veggie Paella	22€
Traditional seafood paella.	28€
Seafood paella without shell.	28€
Lobster rice.	39€
Mixed paella. (chicken and seafood)	26€
Banda rice. (squid and shrimp)	24€
Black rice. (squid and shrimps)	24€
Valencian paella. (chicken and rabbit)	25€
Ibiza chicken paella.	24€
Iberian pork paella	25€
Traditional rabbit paella.	25€

**MINIUM ORDER 100€**

We'll bring it to your home with the paella pan and later we pick it up.

Delivery service prices; Ibiza 10€, rest of the island 20€.

Our paellas are for a minimum of four people.

**¡ENJOY THE BEST SANGRIA WHIT YOUR PAELLA!**



Red wine sangria.	20€
White wine sangria.	20€
Cava sangria.	20€



# M E N U

## Paella + PRIVATE Chef

Veggie Paella	22€
Traditional seafood paella.	28€
Seafood paella without shell.	28€
Lobster rice.	39€
Mixed paella. (chicken and seafood)	26€
Banda rice. (squid and shrimp)	24€
Black rice. (squid and shrimps)	24€
Valencian paella. (chicken and rabbit)	25€
Ibizan chicken paella.	24€
Iberian pork paella	25€
Traditional rabbit paella.	25€

**+ 300€ PRIVATE CHEF + ASSISTANT.**

**Includes assortment of bread, Ali-Oli and Olives.**

Supplement with two different paella options+ 50€ less of 10 people

**¡ENJOY THE BEST SANGRIA WHIT YOUR PAELLA!**



Red wine sangria.	20€
White wine sangria.	20€
Cava sangria.	20€



# M E N U

## Paella + tapas + **PRIVATE** Chef

### Tapas

- Assortment of artisan breads.
- Ali - oli and olives.
- Assortment of iberian cured meats.
- Cantabrian anchovy pintxos.
- Mediterranean salad.

MINIMUM 10  
P E O P L E

### Paellas

- Veggie paella.
- Seafood paella.
- Mixed paella. (chicken and seafood)
- Banda rice. ( squid and prawns)
- Black rice. (squid ink, squid and prawns)
- Valencian paella. (chicken and rabbit)
- Ibicenco chicken paella.
- Iberian Paella.
- Rabbit Paella.



### Desserts

- Cheesecake.
- Carrotcake.
- Mix of watermelons.

**60€**  
P a x

**+15€**  
P a x

*Sangrias to share.*



# M E N U

PRIVATE

# Paella + tapas + Chef



## Entrantes

MINIMUM 10  
P E O P L E

- Assortment of artisan breads.
- Ali - oli and olives. Iberian ham.
- Cantabrian Anchovy pintxos.
- Garlic prawns in olive oil.
- Galician Padrón peppers.
- Smoked salad.

## Paellas

- Lobster rice.
- Red Prawns with ibiza cuttlefish.
- Black rice with galician style octopus.
- Simmental entrecote paella.
- Clams in green sauce paella.
- Imperial lobster paella. (Market price supplement)

## Desserts

- Cheesecake.
- Carrotcake.
- Brownie.



80€  
P a x

+ 15€  
P a x

Sangrias to share.



M E N U

Tapeo + PRIVATE Chef

- Assortment of artisan breads.
- Ali - Oli and olives.
- Cantabrian anchovy pintxos.
- Assortment of iberian cured meats.
- Spanish omelette.
- Chorizo with cider.
- Galician Padron peppers.
- Garlic prawns with olive oil.
- Steamed mussels.
- Assortments of Ibiza sausages grilled.



Assortment of varied of Desserts.



60€  
P a x

15€  
P a x

Sangrias to share.