



PAELLAS EN CASA

SEASON 2024

MALLORCA, IBIZA AND BARCELONA

THE BEST PAELLAS AT YOUR OWN HOME

Welcome!

PAELLAS EN CASA offers you the best way to enjoy a genuine paella made specially for you and your guests at your own home, by our rice masters.



A beautiful idea

A big event, a party, or simply a special meal with a group of friends. We'll help you to have an unforgettable day with your friends & family.

How it works?

It is as simple as making a reservation for your event and we'll come with everything we need to prepare you the best rice you've ever had... so simple & so good!

Where to find us

We work mainly in **Mallorca, Ibiza, and Barcelona**, although our nomadic cuisine has already taken us to Germany and the United Kingdom.

**We are a passionate and united team in our love for what we do.
We carefully select our products and offer all our knowledge to ensure that the
final result is appreciated on the plate and in the satisfaction of the guest.**

Paellas en Casa

MENU



Paellas & fideuàs (VAT included)

La Valenciana 20€

The classic. Three meats, seasonal vegetables and garrofons (local beans)

La Vegana 20€

Seasonal vegetables, legumes, smoked tofu and seaweed

Fish & seafood 23€

Seasonal fish, prawns and cuttlefish or squid

"Blind" Paella 23€

It can be meat or fish, without bones or shells

Black rice 23€

With prawns and squid in its ink, served with allioli

La fideuà 23€

Typical pasta with fish, squid and prawns

Black fideuà 23€

Classic fideuà with the ink of its squid



Our Gourmet paellas (VAT included)

Lobster 33€

Dry rice with lobster, red shrimp and monkfish.

La Secreta 28€

Mushrooms, Iberian pork *secreto*, spring garlic and duck foie



Our service involves the exclusive dedication of our chefs in your event, which is why we must apply the following supplements, depending on the different types of paella and the number of diners.

Exclusive kitchen service:

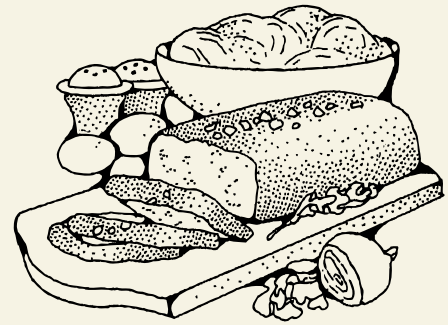
- <20 people, service of 60€
- Between 20 and 100 people, service of 3€/person
- >100 people, service of 300€.
- For different varieties of paella, a supplement of 80€ applies for each new variety.

Prices for groups of 15 adults minimum

Children under 5 years are free of charge

Children between 5 and 8 years old, have a 40% discount

Starters



1. Mediterranean Appetizers

4€/person

Almonds, green and black olives, crisps, bread with allioli

2. Special Appetizers

14€/person

Balearic cheese board with local fig jam

Table of Iberian cold cuts

Table of bites of local black pork "sobrasada"

3. Deluxe Appetizers

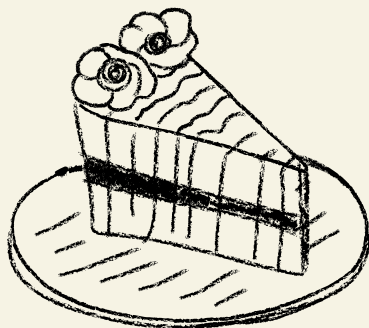
14€/person

Exquisite Mallorcan savory pastries.

Assortment of savory "cocas", made exclusively with native flours and natural top quality ingredients.

Almonds, green and black olives, crisps, bread with allioli

Our desserts



Lemon Meringue Pie	5'5€
Cheesecake with berries	5'5€
Carrot cake	5'5€
Brownie	5'5€
Gató (Majorcan almond cake)	5'5€
Assortment of ensaimadas	5'5€

Red wines

La Sastrería (Recommended) 11 €
D.O. Cariñena / 100 % Garnacha

Vividor 15 €
D.O. Utiel-Requena / 100 % Bobal

López De Haro Crianza 15 €
D.O. Rioja / Tempranillo, Graciano & Garnacha

Ses Nines 19 €
D.O. Binissalem / Mantonegro & other grapes

White wines

La Sastrería (Recommended) 11 €
D.O. Cariñena / 100 % Garnacha

Pazo de Villarei (Sumiller's choice) 17 €
D.O. Rias Baixas / Variedades: 100 % Albariño

Enate (Sumiller's choice) 15 €
D.O. Somontano / 100 % Chardonnay

Macià Batle Blanc De Blancs 21 €
D.O. V.T. de Mallorca / 100 % Chardonnay

Rosé

Marqués De Riscal 13 €
D.O. Rioja / 100 % Garnacha

Enate 15 €
D.O. Somontano / 100 % Cabernet Sauvignon

Cava

Cava Sutra 13 €
Macabeo & Chardonnay

Agustí Torelló Brut (Sumiller's choice) 21 €
Macabeo, Xarel-lo y Parellada

Los vinos



If you would like to include Mallorcan wines in your event, please contact us so that we can send you a personalized quote from one of our 'friendly wineries' of the island.



Additional Services

- Open Bar with beer, sodas, water & ice** 6.5 €/pp
- Sangria** 55 € (6 liters)
- Draft Beer dispenser** from 220 €
- Professional Spanish ham cutter service** from 280 €
- Eco-friendly plates, cutlery, and napkins** 3€ per person
- Porcelain plates and stainless steel cutlery** 6€ per person

Contact us for more information and conditions.

Loading fees

In those locations where access to the cooking area is more than 100m and/or there are stairs, a supplement of 30-60€ will apply.

10% Special discount

**for any combination of
STARTERS + PAELLA + DESSERT + DRINK**

Calculate your budget:

Simple calculator for only one type of paella.

Advanced calculator to combine paellas, starters and desserts.

*Check the allergen table of all our products



Workshops & Teambuildings

An unforgettable culinary experience.

An original and fun proposal for unique events, such as corporate incentives and team-buildings, or for sharing among friends and family looking to have a good time.

Workshops can be conducted in Spanish, Catalan, French, and English.

Our kitchen team will share with the participants the secrets and art of rice, and they will be the ones cooking a delicious paella themselves.

**42€/person VAT included
(From 12 participants)**
Mediterranean Appetizer
and wine included

A fun and unique event, a total experience.

Looking for a place for your event?

We collaborate with various Mallorcan fincas and wineries, which can provide the perfect setting for your event to be a complete success. Check with us!



Find out here what our customers think about us!

Book now!

We work with you exclusively and get many bookings months in advanced. We recommend you not to wait too much to book your date.

[Fill out now this order form and save your date!](#)

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[Instructions to make a reservation and cancellation policy.](#)

Paellas en Casa is a company committed to the community and the planet.
Do not hesitate to contact us for social or community events.

Our Team



*It all started thanks to
her, la mamá!*

Contact us

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