

# Paellas en casa

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Menu 2025 - Mallorca



**PAELLAS  
EN CASA**

# Welcome!

**Paellas en Casa** provides an exceptional way to enjoy authentic paella, prepared exclusively 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 does it work?

It's as simple as booking your date, and we will bring everything needed to prepare you the best rice you've ever had...

so simple and so good!







# Where to find us

We work mainly in Mallorca, Ibiza, and Catalonia, 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.



# Menu

## Paellas & fideuàs

### **La Valenciana 21,5€**

**The Classic One.**

Chicken, rabbit, seasonal vegetables and garrofó (traditional valencian beans)

### **La Vegana 21,5€**

Seasonal vegetables, legumes, smoked tofu and seaweeds

### **Fish & Seafood 24€**

Seasonal fish, prawns and cuttlefish or squid

### **Blind Paella 24€**

All the flavor of paella without bones or shells.

### **Black Rice 24€**

With prawns and squid in its ink, served with allioli

### **La fideuà 24€**

Typical pasta with fish, squid and prawns

### **Black fideuà 24€**

Classic fideuà with the ink of its squid

**(VAT included)**



# Menu

## Our Gourmet paellas

### Lobster 36€

Dry rice with lobster, red shrimp and monkfish.

### La secreta 29,5€

Mushrooms, Iberian pork secreto, spring garlic and duck foie

(Prices with VAT included)

\*\*Check the allergen table of all our products





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:**

Up to 20 people: 80€  
From 20 people: 4€/person

For different varieties of paella, a supplement of 80€ applies for each new variety.

Minimum required is 15 adult portions  
Children under 5 years are free of charge  
Children between 5 and 8 years old, have a 40% discount





# Starters

## **Mediterranean Appetizers 5€/person**

A classic selection including almonds, green and black olives, crisps, and bread served with allioli.

## **Special Appetizers 14€/person**

Balearic cheese boards  
Assortment of Iberian cold cuts and bites of local black pork "sobrasada"

## **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

\*\*Check the allergen table of all our products





## **New service!**

Add a special touch to your event with a professional ham carver

More information at:  
“Additional services”





# Our desserts

Lemon Pie: 5'5€

Cheesecake with red berries: 5'5€

Carrot cake 5'5€

Brownie: 5'5€

Gató (Majorcan almond cake): 5'5€

Assortment of ensaimadas: 5'5€







# Wine and cava

## Red wines

**La Sastrería (Recommended) 11,5 €**  
D.O. Cariñena / 100 % Garnacha

**López De Haro Crianza 16 €**  
D.O. Utiel-Requena / 100 % Bobal

**Ses Nines 20 €**  
D.O. Binissalem / Mantonegro & others

## White Wines

**La Sastrería (Recommended) 11,5 €**  
D.O. Cariñena / 100 % Garnacha

**Pazo de Villarei (Sumiller's suggestion) 19,5 €**  
D.O. Rias Baixas / 100 % Albariño

**Enate (Sumiller's suggestion) 16,5 €**  
D.O. Somontano / 100 % Chardonnay

**Macià Batle Blanc De Blancs 22 €**  
D.O. V.T. de Mallorca / 100 % Chardonnay

## Rosés

**Marqués De Riscal 14 €**  
D.O. Rioja / 100 % Garnacha

**Enate 16,5 €**  
D.O. Somontano / 100 % Cabernet Sauvignon

## Cava

**Cava Sutra 15€**  
Macabeo & Chardonnay

**Agustí Torelló Brut (Sumiller's suggestion) 22 €**  
Macabeo, Xarel-lo & Parellada





# Open bar

**We offer different open bar options.**

The duration is 3 hours.

- Beer and/or sangría: 11,5€/pax (Extra hour: 3€/pax)
- Beer and/or sangría + wine: 15€/pax (Extra hour: 4€/pax)
- Beer and/or sangría + sodas + water: 12€/pax (Extra hour: 3€/pax)
- Beer and/or sangría + sodas + water + wine: 15€/pp 3h (Extra hour: 4€/pax)
- Beer + sangría de cava +sodas + water + wine: 16€/pp 3h (Extra hour: 4€/pax)
- Red wine Sangría (8 liters) : 60€
- Sangría cava (8 liters) : 75€





# Additional Services

**Professional Spanish ham carver service:** From 230€

**Eco-friendly plates, cutlery, and napkins:** 3€/pp

**Porcelain plates and stainless steel cutlery:** 6€/pp

**Waiter service:** 30 €/hr (minimum 4hours)

Contact us for more information and conditions



## Loading and Setup fees

Please let us know if access to the cooking area is more than 30m and/or there are more than 10 steps, as an extra charge will apply.

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## 10% Special discount

for any combination of

STARTERS + PAELLA + DESSERT + DRINKS

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Find out [here](#) what our customers think about us!





# How to make a booking

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

**Ask now for a quote with no compromise!**

Fill out this [order form](#) and we'll answer you in less than 48h

## Looking for a place for your event?

We collaborate with different Mallorcan Fincas and wineries, which can be the perfect setting for your event to be a complete success.

[Check with us!](#)



# Workshops and Teambuilding Activities

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.

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These experiences 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.

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**“A fun and unique event, a total  
experience”**

44 €/person [VAT included]

Mediterranean Appetizer and wine included

(Minimum required 12 participants)

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









**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

Sandra

Pau

Jordi

Petxis

Sendoa

Maé

Everything started thanks to her, **la mamá**



# Contact us!

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