Paellas en casa

Menu 2026 - **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!

PAELLAS EN CASA

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

PAELLAS EN CASA

Starters

Mediterranean Appetizers 6€/person

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

Special Appetizers 18€/person

Mediterranean Appetizers

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

Balearic cheese boards

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

Deluxe Appetizers 21€/person

Mediterranean Appetizers

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

Special Appetizers

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

Exquisite Mallorcan sauvory pastries.

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

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: 6€

Cheesecake with red berries: 6€

Carrot cake: 6€

Brownie: 6€

Gató (Majorcan almond cake): 6€

Assortment of ensaimadas: 6€

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 Open Bar**
  Includes water, soft drinks and beer
  (extra hour: 5€/pp) — 21 €/pp

- **Basic Open Bar**
  Includes water, soft drinks, beer and Sangria
  (extra hour: 6€/pp) — 22,5 €/pp

- **Classic Open Bar**
  Includes the Basic Open Bar plus wine
  (extra hour: 6€/pp) — 24 €/pp

- **Premium Open Bar**
  Includes the Classic Open Bar plus Cava Sangria
  (extra hour: 7€/pp) — 25,5 €/pp

Sangrias

- **Red wine Sangria** — 80 €/8L
- **Sparkling Sangria** — 95 €/8L

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Additional Services

Professional Spanish ham carver service: From 210€

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.

10% Special discount

for any combination of

STARTERS + PAELLA + DESSERT + DRINKS

Find out here what our customers think about us!

PAELLAS EN CASA

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!

PAELLAS EN CASA

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.

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.

“A fun and unique event, a total experience”

54 €/person [VAT included]
Mediterranean Appetizer and wine included
(Minimum required 12 participants)
Fill out this order form and save the date!

PAELLAS EN CASA

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
Anna

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

Contact us!

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