



LA GRANDE BOUFFÉE

Menus

2024

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LA GRANDE BOUFFE

At La Grande Bouffe we offer an exclusive, expert and bespoke service tailored to you. We cook with seasonal ingredients from local organic farms making delicious, beautiful, creative and healthy food for everyone to remember. From the initial tasting session to the day of the event, James, Lee and Hannah are on hand to provide a service that aims to exceed your expectations..





ABOUT THE MENUS

We have 3 menu packages for you to choose from

ROSEMARY

The Rosemary menu is our classic sharing menu, with a fixed selection of our most popular dishes. Starters and side dishes are beautifully presented on the tables for sharing, and the mains are silver served to the tables by our skilled waiting staff.

SAGE

The Sage menu is an expanded version of the Rosemary. A sharing experience with a wider selection of dishes plus additional starters and canapés beautifully presented to your guests.

LAVENDER

The Lavender menu is our most elaborate fine dining menu. We offer a generous selection of delicious plated dishes to choose from with the option of a sharing starter service. You can sample many options at the tasting session while we discuss exactly how to deliver the bespoke vision of your dreams.

Rosemary Menu

The Rosemary menu is our classic house-menu, with a fixed selection of our most popular recipes. It's a feast for sharing, allowing your guests to savour a taste of everything. Starters and side dishes are beautifully presented on the tables for sharing, whereas the mains are served to the tables by our waiters as a silver-service





CANAPÉS

ZUCCHINI ROTOLI

Ricotta with lemon zest, fresh basil, pomegranate & cracked pepper wrapped in marinated courgette

CAULIFLOWER BHAJI

Indian spiced cauliflower in a chickpea batter with herb yoghurt, tamarind sauce & fresh coriander

SEASONAL BRUSCHETTA

Toasted sour dough topped with roasted aubergine and tomato, basil pesto & shaved parmesan

JAMON CROQUETTES

Iberian jamon croquette with leek rolled in panko served with red pepper mayonnaise

SHARED STARTERS

Served to the table on wooden boards and terracotta cazuelas

A bowl of Padron Peppers with Ibizan sea salt, drizzled with extra virgin olive oil.

Mini Tortilla of free range egg, olive oil, confit Ibizan potato & sweet onion.

La Mancha Manchego with quince membrillo.

Marinated Artichoke, golden garlic & parsley.

Plump Ibizan Olives lightly spiced with coriander, lemon & fennel.

Freshly baked olive oil Focaccia Bread & a rich roasted Garlic Aioli.

Sliced Spanish charcuterie and gherkins.





MAINS *Served on wooden boards and terracotta cazuelas*

From the Parrilla

Silver served to the table with staff making multiple rounds

HANGER STEAK

Dry rubbed full flavored beef steak grilled to a char with a tapenade of black olives, thyme & brandy

GOLDEN ROASTED CHICKEN

Coconut & turmeric marinated chicken breast brined for 24hrs and grilled to juicy golden perfection

SPANISH SEABASS

Golden skinned seabass served with salsa verde

Vegetarian on request:

BAKED TAHINI AUBERGINE (VE)

Smokey aubergine & lemon tahini with fresh tomato and coriander

From the Garden

All salads & sides shared on the table

ORGANIC TOMATO SALAD (VE)

Fresh tomatoes from the campo dressed with parsley oil, basil and Ibizan sea salt. Optional addition of buffalo mozzarella to the salad for additional cost (v)

ENSALADA PAYESA (VE)

Ibiza's best potatoes with red pepper, parsley, salt and olive oil

GARDEN SALAD (VE)

Crunchy baby gem wedges, grilled sweet onion & a French bean salad dressed with avocado green goddess dressing and crispy onion

DESSERT

WHIPPED LEMON CHEESE CAKE POTS

Fragrant mascarpone & lemon cheese cake with oaty buttery biscuit crumb with a layer of red fruit compote

CHOCOLATE TAHINI BROWNIE

Tahini and dulce de leche brownie made with organic valhrona dark chocolate

Option - a mix of desserts on a board for additional charge



Sage Menu

The Sage menu, much like the Rosemary is a sharing experience, with a wider variety of options to choose from as well as a few additional treats delight your tastebuds.





CANAPÉS *Choose any 5*

BAHARAT MUSHROOMS (VE)

Levantine spiced oyster mushrooms with preserved lemon hummus, roasted pine nuts, fresh coriander & Ibizan pomegranate

ZUCCHINI ROTOLI

Ricotta with lemon zest, fresh basil, Ibizan pomegranate & cracked pepper wrapped in marinated courgette

CAULIFLOWER BHAJI (VE)

Indian spiced cauliflower in a chickpea batter with fennel seeds & tamarind chutney

SEASONAL BRUSCHETTA (VE)

Toasted sour dough topped with what's good from the garden, almond pesto & shaved parmesan

IBIZAN GAZPACHO (VE)

Chilled blend of organic tomatoes from the Island, extra virgin olive oil, cucumber & roasted pepper

ZAATAR CHICKEN

Chicken marinated royal zaatar skewers, labneh with hibiscus & dukkha

JAMON CROQUETTES

Iberian jamon croquette with leek rolled in panko

CHIP SHOP FISH

Crunchy battered hake, sweet pea & fluffy potato croquette with a classic tartare sauce.

BLOODY SALMON

Cured salmon with beetroot, dill & crispy capers, pickled cucumber & yogurt on life changing loaf of brea crackers

LAMB BAHARAT

Crispy shredded lamb & humous spoon with pomegranate and pine nut.

SEABASS CEVICHE

Yuzu and hibiscus seabass ceviche

SHARED STARTERS

Served to the table on wooden boards and terracotta cazuelas

Plump Ibizan Olives lightly spiced with coriander, lemon & fennel.

Freshly baked olive oil Focaccia Bread & a rich roasted Garlic Aioli.

A bowl of Padron Peppers with Ibizan sea salt, drizzled with extra virgin olive oil.

Mini Tortilla of free range egg, confit Ibizan potato & sweet onion.

La Mancha Manchego with quince membrillo.

Marinated Artichoke, golden garlic & parsley.

Our butcher's Handmade Chorizo.

Frito Misto with sumac and sage.

Gambas al ajillo, prawns cooked in bubbling oil with chilli and garlic.



Sage Menu



MAINS *please choose 3*

From the Parrilla

CORN-FED CHICKEN

Brined for 24 hours for succulence & marinated in coconut milk, turmeric & coriander

PRESSED SHOULDER LAMB

Slow roasted tender shoulder of lamb served with pomegranate molasses jus

HANGER STEAK

Dry rubbed full flavoured beef steak grilled to a char with a tapenade of black olives, thyme & brandy

RIBEYE OF PORK

Cracked black pepper & sage marinated pork with a garum of green olive, coriander seed & green apple

SAUSAGES

Mix of 3 Spanish sausages including morcilla, tangy chorizo and peppery butifarra

SEA BASS FILLET

Boneless Spanish crispy skinned sea bass, parsley, caper & lemon salsa verde

FILLET OF HAKE

Lightly marinated with beetroot. Served with lemon, basil, cashew pesto

VEGETARIAN OPTION (PLEASE CHOOSE 1)

Vegetarian option plated upon prior request

BAKED TAHINI AUBERGINE (VE)

Smokey aubergine & lemon tahini with roast tomato sauce & coriander

ROAST SQUASH

Roasted butternut squash with torn mozzarella, fruta de mostarda & thyme



FROM THE GARDEN

please choose 3

All salads & sides shared on the table

ROAST HUERTA VEGETABLES (VE)

Roasted & grilled seasonal vegetables from the campo, slow roast tomato, caramelised red onion, lemon scented aubergine & courgette ribbons on rocket

ENSALADA PAYESA (VE)

Ibiza's best potatoes with red pepper, parsley, salt and olive oil

GARDEN SALAD (VE)

Crunchy baby gem wedges, grilled sweet onion & a French bean salad dressed with an avocado green goddess dressing and crispy onion

PATATAS PAYESA (VE)

Fried potatoes with red pepper, parsley, vinegar and sea salt.

ORGANIC TOMATO SALAD (VE)

Fresh tomatoes from the campo dressed with parsley oil, basil and Ibizan sea salt. Optional addition of buffalo mozzarella to the salad for additional cost

WATERMELON SALAD (VE)

Watermelon, tomato, cucumber and chilli salad with torn mint leaves

DESSERT

Please choose 1

WHIPPED LEMON CHEESE CAKE POTS

Fragrant mascarpone & lemon cheese cake with oaty buttery biscuit crumb with a layer of red fruit compote

IBIZAN MESS

Chewy meringue with whipped cream, seasonal fruits and hibiscus

CHOCOLATE TAHINI BROWNIE

Tahini and dulce de leche brownie made with organic valhrona dark chocolate

CHOCOLATE MOUSSE

Dairy free chocolate mousse with organic chocolate shards

TIRAMISU

A twist on the Italian classic with mascarpone, coffee and chocolate

Option - a mix of desserts on a board for additional charge



Sage Menu

Lavender Menu

For those in search of fine dining, the Lavender menu is a more elegant affair. Signature dishes, carefully prepared by our head-chef, are beautifully plated for service. Guests are invited to choose from generous selection of dishes using the finest of ingredients.



CANAPÉS Choose any 6 canapés from Plant, Sea or farm

Plant

BEETROOT TARTARE

Coffee roasted, diced & pureed beetroot with crispy caper on a chia seed cracker

SEASONAL BRUSCHETTA

Toasted sourdough topped with what's good from the garden, almond pesto & shaved parmesan

ALMENDRA BLANCO

Chilled almond gazpacho with candied, crisp & raw beets, dill & hibiscus

SPICED CARROT

Slow roasted, caramelised, spiced carrot & clementine harissa with whipped feta & butter fried walnut

BAHARAT MUSHROOMS (VE)

Levantine spiced oyster mushrooms with preserved lemon hummus, roasted pine nuts, fresh coriander & Ibizan pomegranate

MUSHROOM CROQUETTES

Truffled mushroom croquettes with tarragon mayonnaise.

SQUASH TORTELLINI

Hand-made tortellini of butternut squash & ricotta with a butter & sage sauce

FRITTO MISTO (VE)

Crispy courgette & aubergine lightly fried with gluten free flour, lemon, sage & sumac dust

CAULIFLOWER BHAJI

Indian spiced cauliflower in a chickpea batter with fennel seeds & tamarind chutney

PERUVIAN CORN-UCOPIA

Fluffy & crispy arepa with yuzu guacamole & achiote beans

GNUDI PASTA

Ricotta pasta balls with seasonal filling e.g squash or pea with choice of sauce of tomato or butter and sage.

SEASONAL GAZPACHO (VE)

Gazpacho based on what's in season e.g. tomato, watermelon or beetroot chilled soup



Sea

SEABASS CEVICHE

Mandarin yuzu seabass ceviche with aji amijillo chili & shiso leaf and hibiscus

BLOODY SALMON

Cured salmon with beetroot, dill & crispy capers, pickled cucumber & yogurt served on a chia cracker

TUNA TATAKI

Tuna lightly seared & served rare with a citrus based soy sauce, wasabi mayonnaise & pickled ginger with shiso leaf

CHIP SHOP FISH

Crunchy battered hake, sweet pea & fluffy potato croquette with a classic tartare sauce

TEMPURA PRAWNS

Tempura battered prawns served with homemade wasabi mayonnaise and yuzu dashi

PERUVIAN PRAWN-UTOPIA

Fluffy & crispy arepa with yuzu guacamole & chilli achiote prawn

ANCHOVY ON SOURDOUGH

Classic anchovy with lemon and black pepper butter on crispy sourdough

Farm

BEEF TARTARE

Galician beef tartare with crispy capers, a dijon mustard emulsion & sour dough crumb

LAMB BAHARAT

Crispy shredded lamb & humous spoon with pomegranate and pine nut

THAI PORK

Crispy and fragrant thai pork with pumpkin seed satay sauce, pickled cucumber, mint and chili

ZA'ATAR CHICKEN

Chicken marinated royal zaatar skewers, labneh with hibiscus & dukkha

JAMÒN CROQUETTES

Iberian jamòn croquette with leek rolled in panko topped with a piece of Jamòn and served with red pepper mayonnaise.

PERUVIAN PORK-UTOPIA

Fluffy & crispy arepa topped with yuzu guacamole & achiote pulled pork

STARTERS

With the Lavender menu you can choose between plated or sharing starters

PLATED STARTERS

All main courses are plated individually with two sides served to share.

SHARING STARTERS

Instead of individually plated starters you can have bespoke sharing boards

Arranged on the tables for sharing on wooden boards, cazuelas and beautiful plates



PLATED STARTERS

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Choose 2, your guests will make their choice ahead of the wedding

Plant

BURRATA DI BUFFALA

Roast rainbow carrots, pumpkin seed, Sicilian oregano, orange, fennel and fig leaf oil

COFFEE BAKED BEETROOT

Baked beetroot, goats cheese, rocket and pickled red onion

ROASTED SQUASH (VE)

Machabasha, topped with roasted squash, pumpkin and sunflower seed dukka, caramelised coconut butter, crispbread and fried sage

TOMATO AND PEACH (VE)

Seasonal salad with tomatoes, peach, ajo blanco sauce and almond coriander crunch

Sea

SEA BASS CRUDO

Grapefruit, mandarin, yuzu marinated seabass crudo thinly sliced, served with fennel pollen, pomegranate and pistachio

MISO CURED SALMON

House cured salmon served with dashi mayonnaise, pickled ginger and kale

MEXICAN PRAWN COCKTAIL

Achiote marinated shelled prawns, blue fenugreek, achiote mary rose sauce, charred green pepper, tempura prawn with dashi and yuzu

SMOKED EEL

Beetroot, smoked eel, crème fraîche and watercress salad

Farm

BRESAOLA

Beef bresaola with baked oregano ricotta, artichoke, truffle oil and radicchio (figs when in season)

CECINA

Smoked beef from Asturias with caramelised fennel, stracciatella salad and hazelnut

HUMUS WITH CRISPY LAMB AND FLATBREAD

Puréed chickpeas and tahini with pomegranate molasses cooked crispy lamb & coriander. Served with a warm homemade flatbread

CHICKEN LIVER PARFAIT

Pickled grape, crispy shallots, pomegranate molasses, baharat chickpea fritters, caramelised cumin butter and watercress



Lavender

Mom

SHARED STARTERS

Instead of individually plated starters you can have bespoke sharing boards. Arranged on the tables for sharing on wooden boards, cazuelas and beautiful plates

Padron peppers with Ibizan sea salt, drizzled with extra virgin olive oil

Tortilla of free-range egg, olive oil, confit Ibizencan potato and sweet onion

Gambas al ajillo. Delicious plump prawns cooked in a bubbling prawn oil with parsley, garlic, paprika and a dash of vodka

Manchego cheese with quince

Homemade focaccia bread with marinated olives and roasted garlic allioli

Pea and broad bean with preserved lemon, mint and mozzarella with parmesan crisp

Crispy artichoke and jamón with almonds and rocket

Additionally choose 1 plated starter from previous section.





MAINS

please choose any 2 mains from plant, sea or farm

Plant

WHOLE COCONUT BRAISED CELERIAC (VE)

Grilled celeriac steak braised in shitake and chilli with dragonchello and rocket

ROAST AUBERGINE (VE)

Organic aubergine with roasted cherry tomatoes, rocket & olive oil skordalia

SPANAKOPITA

Spinach, egg, dill, feta filo pie with cucumber and dill salad

Sea

SPANISH SEA BASS FILLET

Golden skinned sea bass with cumin & coriander lentil's, beetroot borani, crispy shallot, sweet herbs & sumac with za'atar butter

SALMON FILLET

Lightly marinated with beetroot. Served with roast fennel and almond tarragon dragoncello sauce

SLICED MONKFISH

Served with cavalo nero and chopped cime di rapa



MAINS

please choose any 2 mains from plant, sea or farm

Farm

SOLOMILLO OF GALICIAN BEEF

Aged sirloin of Galician beef with, black garlic aioli, watercress & roast cherry tomatoes and beef jus

ACHOITE CHICKEN

Payes chicken breast with yuzu avocado, lemon, lime & pickled shallots, grilled green pepper

SLOW ROAST PRESSED LAMB SHOULDER

Slow roasted shoulder of lamb with a pureed squash masabacha, caramelized mint chilli butter, pickled green pepper, zataar & crispy kale

SEARED PRESSA IBERICA

Served with apple and kohlrabi slaw with labne and shisho leaf

Sides From the Garden

All salads & sides shared on the table

ENSALADA PAYESA (VE)

Boiled and crushed potatoes with roasted red pepper, parsley and olive oil

ORGANIC CAN CRISTOFAL SALAD (VE)

Organic Can Cristobal salad with lemon oil dressing

DESSERT

Please choose one or an option of a mixed sharing board

LEMON CHEESECAKE POTS

Fragrant mascarpone and lemon cheesecake with biscuit crumb served with a seasonal fruit compote

CHOCOLATE BROWNIE

Chocolate brownie with dulce de leche and tahini swirl

FRANGIPANI TART

Pistachio frangipane and seasonal fruit tart

IBICENCO MESS

Chewy meringue with whipped cream, seasonal fruits and hibiscus

CHOCOLATE MOUSSE

Dairy free chocolate mousse with cardamom, orange zest and chopped chocolate



Lavender

Mom