



Juan Carlos

DELLE VEDOVE

With a career defined by excellence and a passion for haute cuisine, Juan Carlos offers private gastronomic experiences in the world's most exclusive destinations.

His culinary approach, born from technical precision, creativity and a unique cultural sensitivity, is reflected in tailor-made menus that armonize the traditions of classical gastronomy with the most innovate trends of contemporary cuisine. Here, gastronomy becomes art.

From intimate dinners in private villas to culinary journeys aboard yachts and private jets, every occasion is designed as a unique, unrepeatable experience-crafted for those who seek exclusivity and sophistication.

PRIVATE CHIEF SERVICE
2026

BRUNCH BUFFET

FROM 10 GUESTS

GOOD MORNING COCKTAIL “MIMOSA”.

FRESHLY ORANGE JUICE.

ENERGY SMOOTHIE.

COFFEE AND INFUSIONS.

WHOLE MILK AND PLANT-BASED MILK.

GREEK YOGURT CUP WITH FRUITS AND HOMEMADE GRANOLA.

CHEESE AND SAUSAGES FROM THE BALEARIC ISLANDS.

HOMEMADE MINI PANCAKES.

MINI SAVORY TARTS WITH VEGETABLES AND NUTS.

SAFFRON SPONGE ROLL WITH CAESAR CHICKEN AND CRISPY PORK BELLY.

SMOKED SALMON AND COD WITH TARTARA SAUCE.

GUACAMOLE WITH TORTILLA CHIPS.

TUNA SUSHI WITH CREAM CHEESE AND SOY SAUCE.

SOURDOUGH BREAD: WHITE AND XEIXA.

HERB BUTTER.

HOT DISHES

EGGS BENEDICT WITH SMOKED SALMON AND CRISPY IBERIAN BACON.

MINI BEEF BURGERS WITH CHEDDAR CREAM AND CARAMELIZED ONION.

DESSERTS

PEAR AND BANANA CRUMBLE WITH VANILLA RUN CREAM.

WHITE CHOCOLATE CHEESECAKE WITH RED BERRIES.



SNACKS

Mallorcan coca with charcoal- roasted peppers.
Savory churro with prawn tartare and tomato powder.
Mini sobrasada croquette with carob powder.

BARBECUE

*Select 3 meats and 1 fish.
Includes sides and sourdough bread.*

AGED BEEF RIBEYE: `ENTRECOT´.
FREE-RANGE CHICKEN MARINATED WITH ORIENTAL SAUCE.
ACORN-FED IBERIAN PORK.
TRADITIONAL MALLORCAN SAUSAGE: `BUTIFARRA´.
LAMB SKEWERS WITH CITRUS AND CURRY.
PRAWNS WITH CANARIAN DRESSING.
MEDITERRANEAN SEA BASS WITH CILANTRO CHIMICHURRI.
GRILLED SQUID WITH GARLIC AND LEMON.
MATURED BEEF T-BONE (SUPPLEMENT €6,00 + VAT 10% P.P).
ARGENTINE BEEF TENDERLOIN (SUPPLEMENT €6,00 + VAT 10% P.P).
GRILLED TURBOT WITH THAI DRESSING (SUPPLEMENT €6,00 + VAT 10% P.P).

SIDES

GREEN LEAF SALAD WITH MUSTARD DRESSING.
ROASTED CARROTS, SWEET POTATO AND POTATOES.

DESSERT

CARAMELIZED PINEAPPLE WITH RICE SYRUP, MALLORCAN HERBS AND COCONUT FOAM.

BARBECUE

FAMILY STYLE





GASTRO 4 COURSE

SNACKS

Chickpea biscuit filled with tuna and quail egg.
Savory churro with prawn tartare and tomato powder.
Mini Iberian ham croquette.

MENU

Includes sourdough bread.

MARINATED PRAWN,MAJORCAN AJO BLANCO, GREEN APPLE AND PICKLED VEGETABLES.

STEAMED STUFFED GILTHEAD BREAM WITH PASSION FRUIT CARAMEL AND LAYARED POTATO.

BEEF WELLINGTON WITH FOIE GRAS, MUSHROOM CREAM AND RED ONION PETALS.

APPLE AND BANANA CAKE TATIN WITH CHANTILLY AND LEMON ICE CREAM.

GASTRO 5 COURSE

SNACKS

Chickpea biscuit filled with tuna and quail egg.

Savory churro with prawn tartare and tomato powder.

Mini Iberian ham croquette.

MENU

Includes sourdough bread.

BEEF TENDERLOIN CARPACCIO, CAPER JAM, CHEESE FOAM AND BLACK OLIVE CRUMBLE.

GRATINATED SCALLOPS, CARROT-APRICOT CREAM AND MUSTARD SPROUT SALAD.

DUCK FILLET BAKED IN XEIXA BREAD CRUST, POTATO MILLEFEUILLE AND SCALLIONS.

MALLORCAN POMADA ICE CREAM WITH APPLE AND VANILLA.

MINI BABA WITH RHUM, PINEAPPLE AND CITRUS INFUSION.



TAPAS

FAMILY STYLE



SELECT 7 OPTIONS

- CARAMELIZED BRIOCHE WITH STEAK TARTARE AND HERB MUSTARD.
- HOMEMADE GYOZA FILLED WITH ORIENTAL DUCK AND SPICY MANGO.
- GRILLED SQUID WITH CILANTRO ALIOLI AND SPICE POWDER.
- CREAMY SEAFOOD CROQUETTE WITH SEAWEED POWDER.
- GRILLED AVOCADO STUFFED WITH PERUVIAN CEVICHE.
- MINI VEGETABLE QUICHE WITH MALLORCAN CHEESE.
- MALLORCAN PORK TACO WITH PICKLED ONION AND AVOCADO.
- PADRON PEPPERS WITH ES TRENC SEA SALT FLAKES.
- PICKLED MUSSEL WITH PARMESAN CHEESE FOAM.
- TUNA TATAKI WITH ROMESCU CREAM.
- GRILLED OCTOPUS WITH CANARIAN MOJO SAUCE.
- CRISPY PRAWN SUSHI WITH SOY MAYONNAISE.

DESSERT

- CANNOLO WITH RICOTTA, PISTACHIOS, DRIED FRUITS AND VANILLA ICE CREAM.

SNACKS

Majorcan coca with charcoal-roasted peppers.
Savory churro with prawn tartare and tomato powder.
Mini sobrasada croquette with carob powder.
Padrón peppers with salt flakes.

SELECT 1 PAELLA OPTION

Includes side, ali oli and sourdough bread.

IBERIAN PORK FIDEUA WITH ROASTED LEEKS.
MIXED SEAFOOD AND IBERIAN PORK PAELLA.
BLACK SQUID PAELLA WITH PADRÓN PEPPERS.
VEGETABLE AND MUSHROOM PAELLA WITH ROMESCU SAUCE.
`SEÑORET´ SEAFOOD PAELLA.
DUCK PAELLA, GARLIC AND ROASTED TOMATO.
PAELLA WITH COUNTRY CHICKEN, ARTICHOKE AND GREEN BEANS.
RED PRAWN PAELLA (SUPPLEMENT €8,00 + VAT 10% P.P).
LOBSTER PAELLA (SUPPLEMENT €8,00 + VAT 10% P.P).
PAELLA SEÑORET WITH MEDITERRANEAN PRAWNS (SUPPLEMENT €8,00 + VAT 10% P.P).

SIDE

SPROUT AND MAJORCAN TOMATO SALAD.

DESSERT

VANILLA AND CITRUS CRÈME BRÛLÉE WITH DUBAI CHOCOLATE.

PAELLAS

FAMILY STYLE



MAJORCAN

FAMILY STYLE

SNACKS

Majorcan coca with charcoal-roasted peppers.
Savory churro with prawn tartare and tomato powder.
Mini sobrasada croquette with carob powder.

STARTERS

SELECT 2 OPTIONS

MAJORCAN OCTOPUS, ARUGULA, MARINATED CUCUMBER AND CITRUS SALAD FROM SOLLER.
FRIED SEAFOOD SERVED WITH CORN COCA AND MUSHROOM PÂTÉ.
COD SALAD WITH TRAMPÓ.

MAINS

SELECT 2 OPTIONS

MAJORCAN SUCKLING PIG WITH POTATOES, ROSEMARY AND RED CURRY.
HAKE A LA ROMANA WITH SEAFOOD RICE BROTH AND ROASTED PEPPERS.
MAJORCAN LAMB SHOULDER WITH JAPANESE-STYLE SPROUT SALAD (MINIMUM 3 PEOPLE).

Sourdough bread.

DESSERT

CARDENAL DE LLOSETA WITH MAJORCAN HERB CREAM.



MEDITERRANEAN

FAMILY STYLE

SNACKS

Majorcan coca of charcoal-roasted peppers with anchovies.

Savory churro with prawn tartare and tomato powder.

Mini sobrasada croquette with carob powder.

STARTERS

SELECT 2 OPTIONS

BURRATA, SUN-DRIED TOMATO SOFRITO, BLUEFIN TUNA AND BASIL PESTO WITH ALMONDS.

ROASTED AVOCADO STUFFED WITH CEVICHE, ROASTED TOMATO SALMOREJO AND STRAWBERRIES.

IBERIAN PORK ROAST BEEF, VEGETABLE PICKLES AND LEMON VINAIGRETTE.

MAINS

SELECT 2 OPTIONS

CORVINA ROYAL WITH SEA FENNEL, BULGUR TABBOULEH AND APPLE CHUTNEY.

SALT-BAKED SEA BASS, MEDITERRANEAN HERBS AND VEGETABLES WITH BLACK GARLIC DRESSING (MINIMUM 3 PEOPLE).

RAVIOLONI STUFFED WITH MALLORCAN CHEESE, BEEF TENDERLOIN AND FRESH OREGANO.

Sourdough bread.

DESSERT

PANNA COTTA WITH FRUIT SALAD, BASIL CARAMEL AND ALMOND ICE CREAM.



HEALTHY

FAMILY STYLE



SNACKS

Tuna and soy mayonnaise roll.
Halloumi cheese skewer with spicy mango puree.
Garlic bread and goat cheese dip.

STARTERS

SELECT 2 OPTIONS

ROASTED EGGPLANT HUMMUS WITH FETA CHEESE AND SUN-DRIED TOMATOES.
MEDITERRANEAN-STYLE QUINOA SALAD.
ROASTED CARROTS AND PARSNIPS WITH SESAME AND CITRUS VINAIGRETTE.
CUCUMBER, ZUCCHINI, BEETROOT AND SUN-DRIED TOMATO CARPACCIO.
SEASONAL ROASTED VEGETABLES WITH BEAN CREAM AND LENTIL FALAFEL.

MAINS

SELECT 2 OPTIONS

RICE POKE, MARINATED SALMON, BEANS AND WAKAME SEAWEED.
GRILLED SQUID, PISTACHIOS AND VEGETABLE SPAGHETTI.
GRILLED BEEF ENTRECÔTE WITH VEGETABLE MILLEFEUILLE AND ROMESCU SAUCE.
VEGETABLE AND IBERIAN PORK WOK WITH ALMONDS AND PINEAPPLE.
STEAMED SEA BASS WITH WILD RICE AND CILANTRO SALAD.

DESSERT

CARAMELIZED PINEAPPLE WITH RICE SYRUP, MAJORCAN HERBS AND COCONUT FOAM