

2020 BBQ menus



BBQ ONE

APPETISERS

Aioli
Olives
Assorted breads

FROM THE FARM

Local Ibicenco sausages
Chorizo, morcilla and criollo

Piri-piri style boneless chicken thighs
Marinated for 2 days and bursting with flavour

Adobo smoked baby-back ribs
Sumptuous, smokey and meltingly tender - with our in-house adobo sauce

FROM THE LAND

Chargrilled corn on the cob
Coated with thyme & herb butter

crisp SALADS

Dressed mixed leaf & herb salad
Chargrilled summer vegetable & sweet paprika couscous
Spanish tomato, pickled red onion & parsley

THE SWEET STUFF

Double chocolate mousse & fresh strawberries

€40 per person. (Excluding VAT)

For groups of over 20, an additional €6 per person will be charged for extra waiting staff
Minimum spend of €550



BBQ TWO

APPETISERS

Aioli
Marinated olives
Assorted breads

FROM THE FARM

BBQ chipotle chicken
Hot, sticky, and so so succulent

Galician beef sirloin
Grass fed and dry aged for a minimum of 28days

FROM THE SEA

Chilli and garlic king prawns
De-veined but with shell on, ensures maximum lusciousness and laced with our in-house chilli sauce

FROM THE LAND

Burnt aubergine
Miso-sesame caramel, pickled mooli

crisp SALADS

Warm baby potatoes tossed with a sun-blushed tomato & red pepper tapenade

Chilled green beans, yoghurt, pickled red onion

Spanish tomatoes, torn buffalo mozzarella, basil & rocket

THE SWEET STUFF

White chocolate & passionfruit chilled cheesecake

€50 per person. (Excluding VAT)

For groups of over 20, an additional €6 per person will be charged for extra waiting staff
Minimum spend of €550



BBQ THREE

APPETISERS

Roasted garlic aioli
Assorted artisan breads
Orange and rosemary marinated mixed olives
Traditional Spanish tortilla
Cherry tomato gazpacho

FROM THE FARM

5-hour slow roasted Ibicenco leg of lamb
Rich local tomato and harissa compote

FROM THE SEA

Line caught hake
Red pepper jam

Spiced local monkfish
Burnt kiwi salsa, mint chutney

FROM THE LAND

Twice cooked butternut squash with creamed leeks

crisp SALADS

Chargrilled baby gem, avocado & pistachio

Heirloom tomato Panzanella salad

Quinoa-cauliflower pilaf, crunchy chickpea, kalamata olive & feta

THE SWEET STUFF

Espresso panna cotta, amaretti, chocolate

€60 per person. (Excluding VAT)

For groups of over 20, an additional €6 per person will be charged for extra waiting staff
Minimum spend of €550



PLANT BBQ

Please choose 2 of the following dishes to supplement the meat/fish options above, which will accompany the same salads from the chosen menu.

VEGETARIAN MAINS

Burnt corn and butterbean burger, grilled halloumi, onion & chilli jam

Spiced edamame falafel, lemon aioli, cumin flatbread

Grilled king oyster mushroom, guac, chipotle mayo, freshly pressed corn tortillas

Turmeric & coconut Paneer, BBQ'd naan, cucumber raita

VEGAN MAINS

Glazed Tofu burger, pickled red cabbage, house Sriracha

Mexican style grilled squash, red pepper jam, freshly pressed corn tortillas

Chargrilled cabbage, coriander "pesto", cured red onions

Za'atar blackened cauliflower, toasted almonds, harrisa-tahini dressing

Smokey miso baked sweet potato

VEGAN DESSERTS

Chocolate mousse & fresh strawberries

Coconut mousse & chargrilled pineapple

BBQ ONE salads & 2 vegetarian mains - €25

BBQ TWO salads & 2 vegetarian mains - €35

BBQ 3 salads & 2 vegetarian mains - €45

DRINKS PACKAGE BOLT-ON

No event would be complete without alcohol, which is why the CRISP team have designed the following drinks packages to seamlessly complement your food service, allowing you to fully kick back and enjoy the moment at hand.

BOLT ON PACKAGE ONE

TO START

a glass of bubbles

TO FOLLOW

half a bottle of wine per person // estrella galicia beer

sant aniol natural mineral water

sant aniol sparkling mineral water

TO DIGEST

house limoncello or local hierbas

TO FINISH

two cocktails per person

€30 per person

BOLT ON PACKAGE TWO

TO START

two cocktails per person

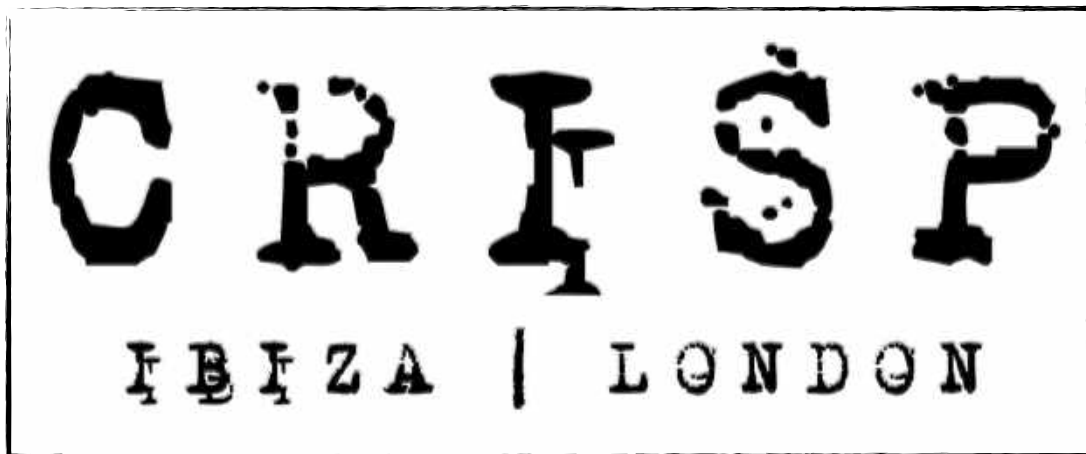
TO FOLLOW

half a bottle of wine per person // estrella galicia beer

sant aniol natural mineral water

sant aniol sparkling mineral water

€20 per person



Please contact our team to book your catered event!

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