



WE COOK WITH LOCAL AND SEASONAL PRODUCTS

WE BELIEVE THAT EATING IS AN EXPERIENCE FOR THE BODY AND SOUL, THAT IS WHY WE USE LOCAL, FRESH AND SEASONAL PRODUCTS.

MOST OF OUR CREATIONS ARE MEDITERRANEAN STYLE, WHERE ROASTED MEATS AND FISH WITH VEGETABLES TAKE THE LEAD.

OUR SERVICE STYLE IS
"FAMILY FOOD",
CONSISTING OF A VARIETY OF
DISHES PLACE IN THE CENTER
OF THE TABLE TO SHARE, A
REAL FEST.







CATERING MENÚ

€ 75,00 PER PERSON + 10% IVA

MENU FOR A MINIMUM OF 6 PEOPLE

SNACKS - FINGER FOOD

BREAD, TOMATOES, OLIVES, MANCHEGO CHEESE, IBERIAM JAM
COLIFLOWER, BABAGANOUSH AND PUMPKIN SEEDS
MARINATED RED TUNA TACO, WASABIS AND GUACAMOLE
WATERMELON, MINT AND FETA CHEESE FRESH SALAD
GRILL FORMENTERA RED PRAWNS AND SRIRACHA
STEAK TARTARTE NOMADE STYLE

ENTRECOT CARPACCIO, PARMESAN CHEESE, MUSTARD DRESSING

GALICIAN STEAK BURGER
SEASONAL FRUITS PARTY

CHEF ON BOARD €50.00 PER HOUR HELPER ON BOARD €35,00 PER HOUR (MINIMUM 5 HOURS)



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FOOD AND EVENTS



















CATERING TERMS

Please get in touch to book yours!

Payment schedule for event services
50% down-payment required to confirm the
services
Final payment due 14 days prior to the event

Get in touch for more information: hello@nomadeibz.com +34 657 432 945

