

NÓMADE

IBIZA

CATERING - PRIVATE CHEF - WEDDING



NÓMA DE IBIZA

**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.**



B U F F E T M E N U

COLOURFUL BUFFET TABLE WITH SEASONAL PRODUCTS

**BREAD AND FOCACCIA, ALI OLI AND SPICE MAYONNAISE,
PICKLES, OLIVES**

CHICKPEA HUMMUS, ROASTED CAULIFLOWER

SALADS

**QUINOA WITH ZUCCHINI, ALMONDS AND MINT
WILD RICE WITH DATES, ROASTED CORN AND CILANTRO
COUS COUS, FRESH HERBS, RAISINS**

SEASONAL VEGETABLES

**ROASTED PUMPKIN, TAHINI, PINE NUTS AND CHILLI
POTATOES WITH BRAVA SAUCE**

PAELLA CORNER

FROM THE GRILL

**SLICES OF STEAK
MARINATED SHAWARMA-STYLE CHICKEN
PITA BREAD
YOGURT SAUCE WITH CUCUMBER**

**WE FINISH WITH A TYPICAL IBIZAN SWEET
AND
TABLE SEASONAL FRUITS TABLE**

PRICE

MINIMUM 35 PEOPLE

85,00 € PP + 10% VAT

INCLUDE FOOD, CHEFS AND WAITERS

EXTRA PLATE AND CUTLERY

8,00€ PP



NÓMADE IBIZA





EXPLORING THE TOPS OF THE ISLAND

NÓMADE IBIZA

CAMÍ DE CAN CURREU
KM 9.8
07840
SANTA EULARIA DEL RÍO

HELLO@NOMADEIBZ.COM

