

Catering MENU

Alec Rudechefkichen.com

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Caprese Skewers

Mini Mozzarella, Tomatoes cherry, basyl
5 for 10 euro



Chicken Cheese salad in basket

Chicken, Cheese, eggs and potatoes in fluffy dough basket with homemade mayonnaise.
4 euro



Beetroot salad

Beetroot, pinenuts, goat cheese, rucola, basil, honey&balsamic dressing
1 portion 8 euro



Quinoa salad

Quinoa, rucola, avocado, tomatoes, basil, honey&olive oil dressing
1 portion 8 euro



Cheese Board or Mix with Meat

5 types of local Cheese, berries, fruits, honey (OK for 2-3 ppl)
18 euro
with meat
+ 6 euro



Charcuterie board

Meat, Fuet, Jamon, Olives and pickles (Ok for 2-3 ppl)
24 euro



Jamon station with Chef

Jamon iberico + pan con tomate
180 euro
or serrano
120 euro



Tapas with olive tapenade and Fuet

Ciabatta with local sausages.
4 euro



Bruschetta with salmon

Home made cured salmon with capers, cheese cream and red and black caviar.

5 euro



Bruschetta with Goat cheese

Ciabatta with goat cheese, figues, pear, raspberry sauce .

5 euro



Tapas with dried tomatoes and Chorizo

Home made bread, tomatos with dulce spices chorizo.

4 euro



Sweet Patatas Bravas

Sweet fried potatoes with Cheese and Bravas spicy dressing

8 euro



Tapas with pickles, olives and anchovy

4 euro



Tartalets with Guacamole

4 euro



Croquettes 6 pc with

-cheese
-jamon
-vegeterian

12 euro



Bruschetta Vegan with Nuts and soya meat

Ciabatta with goat cheese, figues, pear, raspberry sauce .

5 euro



Bruschetta with Jamon

Hamon Iberico, tomatoes Cherry and cheese paste.

4 euro



Bruschetta with Avocado

Fresh homemade ciabatta with guacamole, avocado, tomato cherry and sesame seeds .

4 euro



Empanadas

- Cheese and spinach
- 4 cheese
- Mushrooms
- Dried tomatoes, basil and mozzarella
- Ham and potatoes
- or anything that you like...

4 euro



Home made Guacamole with Nachos

Fresh avocado, cilantro, fermented garlic, lime, lemon, herbs and olive oil.

12 euro



Barbeque with Meat (Beef, Pork, Veal)

/Chicken. Or Dorado/Sibas or Burgers (any type of meat/chicken + cheese, sauces, tomatoes

1 portion 18 euro



Hummus with Lebanon bread

traditional oriental dish of chickpeas, olive, sesame oil and aromatic herbs

14 euro

Baba Ganush with bread

traditional oriental dish of baked vegetables, olive, sesame oil and aromatic herbs

14 euro



Turkey with cranberry sauce

Baked with herbs and sweet paprika

25 euro 1 kg



Roasted chicken

- classic with herbs and sea salt and potatoes
- or with honey, oranges and balsamic
- or Sweet and sour sauce
- or Sour cream and mustard
- or Mediterranean style with olives, tomatoes and lemon

15 euro 1 kg



Roasted Lamb

Lamb, potatoes, onion, garlic, oil, carrot, mustard, herbs.

30 euro 1 kg



Salmon en croute

salmon baked in puff pastry with spinach and onion filling. (OK for 203 ppl)

20 euro



Cheese pie (OK for 4 ppl)

Phyllo dough with cheese and herbs

- classic cheese
- mushrooms
- vegetables (carrot, onion, pepper and celery)

25 euro



Sweet potatoes pie with Goat cheese (OK for 4 ppl)

Sweet potatoes, carrot, eggs, goat cheese and rosemary.

25 euro



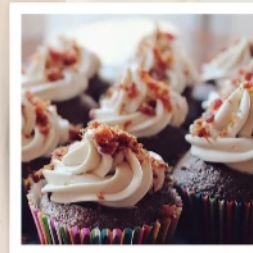
Spanakopita (OK for 4 ppl)
 This is an authentic, really rich pie
 stuffed with spinach, onions, cheeses
 and herbs that are all enfolded by crispy,
 flaky phyllo dough
25 euro



**Grill Meat, Chicken or Fish
 on Skewer with vegetables**
1 for 6 euro



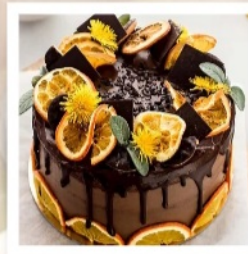
Customized Donut
 - Raspberry, Blueberry and white
 Chocolate
 - Black Choco and M&M
 - Coco&White Choco
 - Almonds and Pistachio
5 euro



Cupcake
 - Classic Vanilla with caramel
 - Strawberry white chocolate
 - Dark Chocolate
 - Marshmallow
 - Choco, French Meringue and
 Raspberry
5 euro



**White Chocolate Cake with Salt caramel
 and Strawberry (min 5 portions)**
1 portion 8 e



**Dark Choco Orange cake
 (min 5 portions)**
1 portion 8 e



**Milk Chocolate Raspberry cake
 (min 5 portions)**
1 portion 8 e



**Blueberry Cake with cream
 cheese
 (min 5 portions)**
1 portion 8 e



Cheese cake
 -strawberry
 -caramel
 -apple cinnamon
 (min 6 portions)
1 portion 8 e



Rainbow cake
"Because I'm proud"
 (min 5 portions)
1 portion 8 e
Order min before 48 hours

Rudechefkitchen

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Catering Paella

You can always book a Paella Party SeaFood, paella Valenciana, Meat, Mixta and Vegetarian

1 portion 30 euro



Breakfast/Bruhcn from 30 e

duration 2 hours any time from 8.30 till 14.30

you can always add Cava and Mimosa + 8 e

Croissants, Muffins, Bread
Apple or Lemon or Blueberry cake
Fruit salad with season fruits and berries

Yogurt, Homemade granola, Corn Flex Cheese, Ham, Jamon

Main course: or Scramble Eggs with Bacon, or Shakshuka, or Porridge with berries, or Pancakes with bacon and Maple syrup, or Croque madam sandwich.

Orange juice, Milk (2 types - cow and vegan)

Coffee, tea, jam, honey



Private Dinner

Spanish dinner 4 courses 95 e

Starters: Pan con tomatoes + Meat & Cheese Board (only local)

Gaspacho and Olives

Main course: Paella Meat, Sea food, Mixta or Vegetarian

dessert Crema Catalana



RudeChef private dinner

Your choice menu 4 courses 105 e

and just pick up from my menu

2 starters

2 side dishes

2 main dishes

and dessert



RudeChef MasterClass from 95 euro per person

- Pan con Tomate
 - Local cheese and charcuterie board
 - Paella
 - Sangria, Wine, Soda&Water
 - Crema Catalana dessert
- * duration 2.5-3 hours



Wine tasting / pairing

5 types of selected local wines

from 45 euro/person

(organising by my sommelier partners)



Open Cocktail Bar from 25 euro/pers/hour

(organising by my bartenders partners)