

LUXUSEDGE

Provisions for Yachts & Villas



LUXUSEDGE is successfully engaged in high-quality service for your private Villas or Yachts, by providing it with quality catering services, provisioning and/or personalized Chef services.

Our mission is to offer our guests with a unique cutting-edge event, with an unforgettable experience as well as saving precious time from the day to day shopping for quality products.

At **LUXUSEDGE** only the best seasonal ingredients are used for your Provisions list, sourced from our hand-picked and audited food suppliers, who are chosen with quality, value and sustainability.

LUXUSEDGE creates and delivers culinary memories for our guests, whether a luxury dinner in your private Villa or a beautiful and delicate canapé reception on your Yacht. Our attention to detail and diligence will guarantee a special time for your and your loved ones.



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LUXUSEDGE will deliver to your port of departure, also to your private Villa, all organized in our state of the art cooler box, lined with Portuguese Cork a great insulator that guarantees the preservation of your food at the proper temperature.





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Our elegant Coolers, are designed to ensure your meal remains in optimal condition during your day at sea and at the same time providing a sophisticated look to your Vessel or garden Villa.





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WINES AND CHAMPAGNE

Luxusedge has put together for you a short list from the most popular Sparkling Wine, Cava and Champagnes, the selections are from around the globe and most of these are not Found in your local supermarkets.

If you are looking for a specific vintage or year, our Sommelier can help you with your search.

For wine selection please talk to us. EXE VAT 21%



Champagne	€	Qty
Bolliger Special Cuvee 750ml		
Armand De Brignac Gold 750ml		
Bollinger Special Cuvee 750ml		
Louis Roederer Brut 750ml		
Louis Roederer Cristal 750ml		
Moet & Chandon Brut Imperial 750ml		
Moet & Chandon Brut 1500ml		
Moet Ice Imperial 750ml		
Ruinart Brut 750ml		
Ruinart Blanc de Blancs 750ml		
Ruinart Blanc de Blancs Magnum 1500ml		
Krug Gran Cuvee 750ml		
Veuve Clicquot 750ml		
Laurent Perrier 750ml		
Dom Perignon 750ml		
Dom Perignon 1500ml		
Berlucchi prosecco Brut '61 1500ml		



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Rosé and Cavas	€	Qty
Ruinart Brut Rose 750ml		
Louis roederer Rose 750ml		
Laurent Perrier Rose 750ml		
Moet & Chandon Brut Imperial Rosé 750ml		
Armand De Brignac Rose 750ml		
Tattinger Brut Rosé 750ml		
Veuve Clicquot Rosé 750ml		
Dom Perignon Rosé 750ml		
Anna Codornui Cava		
Freixenet Negro Brut. Cava		
Mascaro Sogas Brut Nature Reserva		





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WATER, SOFT DRINKS AND BEER

Luxusedge arranges an exclusive list of Water bottles, soft drinks, Beers, Tea and Coffee for your provisions, these are just a few of the wide selection provided by us, if you have any special requests we will most certainly accommodate your needs.

Still Water	Qty
Evian Glass 0.75L x 12	
Fiji 0.5 Plastic x 24	
Panna Still Water Glass 0.75L x 15	
Solan Cabras Plastic 0.33L x 36	
Solan Cabras Plastic 0.5L x 20	
Voss 0.80L Glass x 12 Still Water	
Voss Still 0.375L Glass x 24 Still Water	

Sparkling Water	Qty
Perrier Glass 0.33L x 24	
Perrier Glass 0.75L x 12	
San Pellegrino Glass 0.5L x 24	
San Pellegrino 0.75 Glass x 12	
Voss 0.375L Glass x 24	
Voss 0.80L Glass Sparkling x 12	

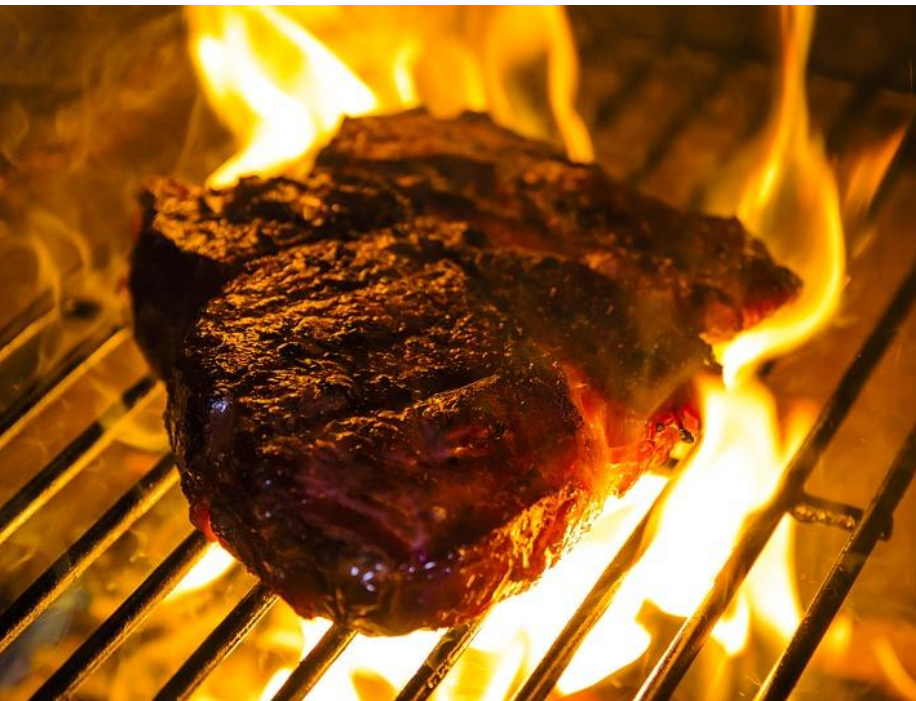


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Soft Drinks	Qty
Aquarius Lemmon x 24	
Aquarius Orange x 24	
Coca Cola Light x 24	
Coca Cola x 24	
Coca Cola Zero x 24	
Fanta Orange x 24	
Lipton Ice Tea x 24	
Nestea Lemmon x 24	
San Pellegrino Arancita x 24	
San Pellegrino Limonata x 24	
Scweppes Ginger Ale Glass Bottle 0.25 l x 24	
Scweppes Soda Can 150 ml	
Scweppes Tonic Can 150 ml	
Scweppes Tonic Glass 24 x 200 ml	
Sprite x 24	

Beer	Qty
Asahi Bottle 33 cl x 24	
Becks Bottle 33 cl x 24	
Corona Bottle 33 cl x 24	
Estrella Damm 33 cl x 24	
Estrella Galicia 33 cl x 24	
Guinness Can 44 cl x 24	
Heineken Bottle 33 cl x 24	
Konig Pilsener 0.5 l x 24	
Peroni Bottle 33 cl x 24	
San Miguel Bottle 33 cl x 24	
Stella Artois Bottle 33 cl x 24	



YACHTS AND VILLAS PROVISIONING LIST:

MEATS, POULTRY, CHARCUTERIE, CHEESE, FISH, SHELLFISH, CAVIAR AND SPECIALTY PRODUCTS

Note:

Prices are per kilo, unless unit is specified, some guide weights have been indicated too on certain cuts of meat. The following products are carefully chosen with the highest standards of filtering, organic and from sustainable farms. some items are not available all year.

Kosher and halal products

LUXUSEDGE supplies a variety of kosher and halal products with 3–5 day notice, kosher meats will be fresh and halal frozen. Most cuts of beef, lamb & chicken are available also dairy, mayonnaise and a vast selection of pantry items.

All fish can be supplied fresh or flash frozen.

Whole with scales or without, and guts removed, skin on or off, all fish will be vac pack and labelled to your specifications fresh fish prices are subject to change depending on market, and will be charged by total weight before cleaning.



MEATS

Dry-Aged Beef 15-35 days	Qty
Ribeye 4.6 kg aged 20 days	
Tenderloin 3 kg aged 35 days	
Valles de leon Striploin 3–5 kg	
Valles de Leon Tenderloin 2 kg Spanish dry	
Ribeye Japanese Grade 10+ 4 kg	
Striploin Japanese Kobe Grade 10+ 4 kg	
Burger Wagyu 25 x 200 g	
Ribeye Japanese Wagyu Grade 9+ 5 kg	
Short Ribs Wagyu Grade 6–7 2–3 kg	
Ossobucco Galician Beef	
Minced Beef and Pork Galician	
Tomahawk Galician Beef	

Veal	Qty
Milk Veal Rack 5kg Aged 21 days	
Veal Striploin 6kg Aged 21 days	
Veal Tenderloin with Chain 1.5 kg	

Lamb	Qty
Lamb Irish Leg Bone in	
Lamb Rack Frenched 2x 8 ribs	
Lamb shoulder 3 x 2 kg Bone in 6 kg	
Lamb loin 1 kg	
Lamb Chops Local	
Leg of Lamb Local	
Loin of Lamb New Zealand	



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Pork	Qty
Loin of Pork Duroc	
Pork Spare Ribs	
Baby Back Ribs	
Belly Pork with Skin	
Boned Leg of Pork	
Pork Chops	
Shoulder of Pork	
Suckling Pig Mallorcan Whole 3-5 kg	
Back Bacon Smoked	
Streaky Bacon Unsmoked	
Cooked Ham York Slices	
Cooked Ham York premium	

CHARCUTERIE

Italian	Qty
Bresola	
Coppa	
Pancetta	
Parma Ham	
Salami Milano	
Sand Daniele	

Spanish	
Chorizo Iberico Joselito	
Iberian Ham 5J Bellota Deboned	
Iberian Ham 5J Bellota Sliced	
Serrano Ham 500 g	



POULTRY AND SPECIALITY PRODUCTS

Poultry	Qty
Whole Quail imperial	
Quail Breast 1 kg	
Goose Fat Rougie 320 g	
Organic Breast Chicken 180-200 gr	
Supreme Organic Chicken 180-230 gr	
Whole Organic Chicken	
Turkey breast	
Whole Organic Turkey	
Duck Breast	
Confit of Duck Leg Rougie Deboned 1.5 kg	
Duck Fat Rougie 320 gr	
Whole Duck Rouge Female	

Speciality products	Qty
Duck Foie Gras with Truffles 75 g	
Duck Foie Gras pieces Can 1 kg	
Ficelle Duck Rougie For Canapé 125 gr	
Lamb and meat gourmet Sauseges	
Pork and Apple Sausages	
Chicken, Garlic and Herbs Sausages	
Black Pudding	
Italian Spicy Pork Sausages 3x 250 gr aprox	
Mousse Foie Gras 1 kg	
Ravioli Duck Foie Gras x150 1.5 kg	
Terrine Foie Gras with Cherries 1kg	
Beef Carpaccio 10x 100 gr	
Cecina Carpaccio 10x 100 gr	



FISH AND SHELLFISH

Fish

Prices are per Kilo unless weight is specified	€	Qty
Anchovies	MP	
Bonito Loin	MP	
Cod	MP	
Cod Loin 5 kg Box	MP	
Dover Sole Farmed	MP	
Groper Grey Atlantic	MP	
Halibut Farmed 4-6 kg	MP	
Salmon Loin Norwegian	MP	
Sea Bass Farmed 0.8 –1 kg	MP	
Big Eye Tuna Loin 5 kg	MP	
Blue Fin Tuna Loin 3 kg min. order	MP	

Smoked fish

	€	Qty
Scottish Smoked Salmon loin	MP	
Smoked Haddock Fillets	MP	
Smoked Mackerel Fillets	MP	

Speciality products

	Qty
Anchovies from Cantabria 180 gr	
Bonito Loin in Olive Oil 225 gr	
Octopus Carpaccio 750 gr	
Salmon Carpaccio 20 x 80 g	
Tuna Carpaccio 20 x 80 g	
White Prawn Carpaccio 20 x 80 g	



Seafood and Shellfish	€	Qty
Calamari Long line caught	MP	
Clams Large 1 kg	MP	
Clams Small 1 kg	MP	
Cockles 1 kg	MP	
Fresh Mussels 5 kg	MP	
Lobster local 500–650 g	MP	
Whole Canadian Lobster 650–850 g	MP	
Octopus 2–3 kg	MP	
Scallops with coral 1 kg	MP	
Soller Red Prawns XL	MP	
Soller Red Prawns L	MP	
Soller Red Prawns S	MP	
Carabineros	MP	

Frozen Seafood	Qty
Alaskan King Crab legs 4 legs 800–900 g	
Black Tiger Shrimp 1 kg 16/20	
Black tiger Shrimp 1 kg 8/12	
Crab Meat 1 kg	
Langostine 16/20 EZ Peel 1 kg	
Scallop on the half shell 1 kg	

Oysters served with its garnish	€	Qty
Oysters Fine De Claires x 24	MP	
Oysters kumamoto x 50	MP	
Oysters Wild Maldon x 25	MP	



CAVIAR

ANNADUTCH stands for premium quality caviar farmed sustainably in the Netherlands by a team of experts from countries surrounding the Caspian Sea. No preservatives or additives, unpasteurized just the pearls and some sea salt. Our Osetra comes from mature classic Caspian sturgeons -Acipenser Gueldensteadtii- and has a delicate, refined buttery flavor.

Apart from the caviar, there is a production of smoked and fresh sturgeon, considered a delicacy in areas around the Caspian sea.

NOTE: Shelf life caviar 4 months

Anna Royal Osetra	€	Qty
50gr	160.00	
100 gr	320.00	
250 gr	800.00	
500 gr	1.600.00	
1 kg	3.200.00	
Anna Gold Osetra		
50gr	145.00	
100 gr	290.00	
250 gr	725.00	
500 gr	1.450.00	
1 kg	2.900.00	
Anna Classic Osetra		
50gr	130.00	
100 gr	260.00	
250 gr	650.00	
500 gr	1.300.00	
1 kg	2.600.00	



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PICNIC ESSENTIALS

LUXUSEDGE gathers together a fantastic Picnic Basket for your day out on your boat or on your Finca's Pool Garden. If you require any specifics please let us know and we will be happy to assist you with the products and flavors of your choice.

CHEESE per Kilo unless specified weight all cheese purchase comes with crackers, typical accompaniments and Grapes.

Spanish/Mallorquin	Qty
Mahon Cured Torralba 500 g	
Mahon Semi Cured 500 g	
Manchego Semi cured	
Grimalt Cured	
Torta de Alcazar	
Asiago	

Italian	Qty
Mozzarella de Bufala Campana 250 g	
Parmigiano Reggiano 500 g	
Ricotta	
Scarmozza Smoked	

French	Qty
Brie de Meaux Ile de Fance kg	
Camembert President 250 g	



Other Cheese	Qty
Edam 1 kg	
Cottage Cheese 250 g	
Philadelphia Cream Cheese	
Mascarpone Cheese	
Gouda 1 kg	
Feta Dodoni 200 g	
Roquefort 250 g	

Marmelades, Confitures and Honey	Qty
La vieja fabrica Figs 285 g	
La vieja fabrica Tomato marmelade 285 g	
La vieja fabrica Blueberrie marmelade 285g	
Marmelade Fet a Soller Apricot 225 g	
Marmelade Fet a Soller Peach 225 g	
Marmeade Fet a Soller Strawberries 225 g	
Marmelade Fet a Soller Lemmon 225 g	
Marmelade Fet a Soller Orange 225 g	
Rosmary Honey from Soller 225 g	
Eucaliptus Honey from Soller 225 g	
Flowers Honey from Soller 225 g	
Azahar Honey from Soller 225 g	



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Breads and Pastries	Qty
25 cm White French Baguette frozen x12	
25 cm Whole Wheat Baguette forzen x12	
Bagels Plain x6	
Raisins Scones Bakestone x6	
Pita Bread x6	
Dark Pumpernickel Bread 200 gr	
Multigrain Dark Bread 250 g	
Black Olive dark Loaf 350 g	
Mimi Croissant 25 g x40	
Mini Pain au Chocolat 35 g x 70	
Sticky Bun with cinamon and nuts 25 g x 6	

Olives	Qty
Son Mesquidassa Green Olive Bone 200 g	
Mixed jar black, green and pickles 180 g	
Rosselló Black Olives with Bone 370 g	
Rosselló Balears Green Olives	
stuffed Anchovies 370 g	

Olive Oil	Qty
Extra Virgen Olive Oil De bien 1 L	
Arbequina Extra Virgen 500 ml La Boella	
Oro Bailen, Arbequina 500 ml	
La Laguna de Fuente P. Extra Virgen 500 ml	
Carbonell Gran Seleccion extra Virgen 750 ml	



LUXUSEDGE

I discovered from an early age that my passion was cooking and the smiles I saw in people after eating my food neutered me with joy. It came clear to me that I would wrap my life around the hospitality industry.

After my studies in New York I moved to Miami to work for wonderful chains of hotels and restaurants such as: Nobu in Miami Beach, The Delano Hotel, The Fairmont Hotel Group, The Ritz Carlton Hotel among others.

Opportunity brought me to travel around the world, learning different techniques of cooking.

As an Entrepreneur, I opened »Lounge Out« in Miami Beach, a Food and Beverage Consulting company. We collaborated successfully with Bacardi Group, Nikki Beach Club, among others. Now my team and I are based in Mallorca with our newest business concept LUXUSEDGE.

»I believe luxury is in our hands and in our ability to transform everyday experiences into positive emotions.«

Francesco Colloca



NIKKEI CUISINE

I have spent the past 10 years working in Top kitchens around Europe such as Barcelona, Rome and Berlin, it opened my mind and my culinary vision as to what real food should be all about.

However, when putting **Luxusedge** together in Mallorca, I realized that I had to be very careful as to which cuisine to cook for my new clients, for this I had to think about the right concept packed with flavor easy to cook, serve and most important related to the atmosphere where I had found myself in this time and days; therefore, I go back to my time in Miami beach working under Chef Nobuyuki Matsuhisa, at world renowned restaurant **NOBU**.

I choose Nikkei Cuisine which is a Japanese – Peruvian cuisine because its fresh, light, adaptable to prepare in all kitchens and Galleys as well as Versatile, loads of Fish and Seafood is used as well as Land products Such as Lamb and Beef.

» This is homecooking for the adventurous and freewheelers, the irrepressible and the bold, the lovers of the good things in life.«

Nobuyuki Matsuhisa





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NIKKEI CUISINE

Ceviche – 250 gr per portion (possibility to cook onboard)

Ceviche is Original from Peru and the dish is typically made from fresh raw fish cures in citrus juices, such as Lemmon or lime, and spiced with with aji or chili peppers, additionally seasoning such as chopped or sliced red onions, salt, cilantro and ginger may be added. Ceviche is usually accompanied by sweet potatoes, lettuce, corn, avocado or plantain.

	€	Qty
Halibut Ceviche	18.00	
Dorada Ceviche	20.00	
Lobster Ceviche	22.00	
Soller Prawn Ceviche	20.00	
Calamari Ceviche	16.00	
Tuna Ceviche	18.00	
Octopus Ceviche	16.00	
Mixed Ceviche	18.00	

Meat Dishes 250 gr per portion	€	Qty
Tiriyaki baby back ribs	12.00	
Pork Loin Sweet & Sour Red Onions & tomatoes	14.00	
Lamb Chops with ginger, honey & Lemmon grass	18.00	
Beef Loin with Dark Beer and Cilantro	22.00	

Sushi 9 pcs per portion	€	Qty
Vegeterian Sushi	16.00	
Salmon Rolls	18.00	
Tuna Rolls	20.00	
Prawn Tempura Rolls	22.00	
Unagi Sushi	18.00	



MEDITERRANEAN SELECTION AND PRE SET MENUS

LUXUSEDGE has created these menu with the intentions to make everyday at sea more enjoyable with home-style food and dynamic, the following menus can be mixed to match anyone's taste.

The following menus will change according to season and availability all of our dishes come in BIO foil containers which can be microwaved or oven baked to reheat as well as with reheating instructions.

LUXUSEDGE Offers plenty of healthy choices to choose from, as well as will personalize a dietary plan to those trying to cut back on certain foods.

Please let us know of any allergy you or anyone in your family or crew should have so we can make the dish accordingly or change it.

Of course we can accommodate all numbers of guests, we will personally speak to the owner directly or to do person in charge of putting together the event in the Yacht or Villa.





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PRE SETS

Menu »A« Number of people _____

140 € (PER 4 PEOPLE) + 25 € ADDITIONAL PERSON

- Belgium Endive Salad with Roasted red peppers, fresh Tuna and Pine nut vinaigrette
- Wind Red Snapper Fillet with Roasted baby Potatoes, kelp and fresh white wine sauce
- Selection of creamed goat cheese and Quincy marmalade

Menu »B« Number of people _____

140 € (PER 4 PEOPLE) + 25 € ADDITIONAL PERSON

- Glazed oven baked vegetables with Aged Balsamic Vinegar, sprinkled with Burrata cheese Sun Dried tomatoes and Arbequina Olives
- Beef Tenderloin Medallions with Roasted Rosemary apple Compote and cofit new potatoes
- Watermelon Sorbet served with mint

Menu »C« Number of people _____

140 € (PER 4 PEOPLE) + 25 € ADDITIONAL PERSON

- White Gazpacho served with Almonds and White Grapes.
- Dorada Fillet with laminated artichokes, confit of Lemmon and roasted pine nuts
- Traditional Mallorquine Almond soft cake with double creame



Menu »D« Number of people _____

160 € (PER 4 PEOPLE) + 30 € ADDITIONAL PERSON

- Fresh Tuna Tataki served with Green bean salad and Coriander
- Lamb Loin cooked slow temperature, served with Couscous and vegetables
- Apple cake served with Rosemary Ice Cream

Menu »E« Number of people _____

160 € (PER 4 PEOPLE) + 30 € ADDITIONAL PERSON

- Traditional Gazpacho served with a “tumbet” of fresh vegetables and prawns
- Roasted Fillet of Seabass, wild Ruccula, sofrito rustico and champagne vinaigrette
- Cinnamon cake with sautéed and caramelized peaches

Menu »F« Number of people _____

160 € (PER 4 PEOPLE) + 30 € ADDITIONAL PERSON

- Half Roasted Lobster with tender seasonal leaves and mango vinaigrette
- Monkfish Medallion served with creamed rice, baked spring onions and truffles
- Green baked apples with vanilla and Calvados Cream



Menu »G« Number of people _____

180 € (PER 4 PEOPLE) + 35 € ADDITIONAL PERSON

- Freshly caught octopus salad served with roasted potatoes and Red Pepper sauce
- Roasted Duck breast with confit of tomatoes, Black berries and oven baked carrots with vanilla Aroma
- Tiramisu

Menu »H« Number of people _____

180 € (PER 4 PEOPLE) + 35 € ADDITIONAL PERSON

- Escallop Salad with selected green lettuce, poached Fennel, pancetta Iberica and radish.
- Roasted Langoustines served with Green Asparagus and creamy Hollandaise sauce
- Chocolate and Coconut Cappuchino

Menu »I« Number of people _____

180 € (PER 4 PEOPLE) + 35 € ADDITIONAL PERSON

- Foie Grass Terrine served with 5 spiced bread and Peach Compote
- Carabineros served with soft polenta fava beans and roasted heartichokes
- Mato (Catalan Soft Cream Cheese) infused with honey caramelizes walnuts and light Lemmon cream



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DECK GRILLING OR PAELLA

LUXUSEDGE will cater to your yacht or villa with a variety of home-made Paellas ranging from vegetarian to the classics, as well as Fideua and Black rice dishes.

Also with put together for you a wide selection of meats and fish previously marinated for your BBQ or Grill on your Yacht or Villa.

Paella	€	Qty
Seafood Paella	min 2 pax 20.00	
Vegetable Paella	min 2 pax 16.00	
Mix Paella	min 2 pax 18.00	
Fideua Squid and Ceps	min 2 pax 18.00	
Black Rice and Vegetables	min 2 pax 16.00	

On the Grill – Fish	€	Qty
Lime and Dill Marinated Dorada Fillets 250 g	12.00	
Orange and thyme Seabass 250 g	14.00	
Asian Style Tuna Loin 250 g	16.00	
Lemmon Parsley and Garlic Prawns 250 g	18.00	
Sage and Butter Half Lobster 250 g	20.00	

On the Grill – Meat	€	Qty
Rosemary and Garlic Beef Loin 180 g	14.00	
Lamb Chops with mint and cumin 180 g	16.00	
Mixed sausages with herbs and peppers 180 g	16.00	
Chicken breast with coriander & pineapple 180 g	12.00	



SANDWICHES AND PANINI

LUXUSEDGE We here present to you a fun sandwich menu packed with flavor.

Gluten free bread available upon request.

Sandwiches and Panini	€	Qty
Focaccia club Sandwich	7.50	
New Orleans Shrimp Salad Baguett	7.50	
Roasted Vegetables and yogurt sauce	6.00	
Sliced pork with cole slaw	8.00	
Manchego cheese with fresh Baghette	6.50	
Jamon Iberico and tomato on Ciabatta	8.00	
Falafel Tabule and Pita Bread	6.50	
Steak Tenderloin with horseradish Mayo	8.50	
Lemmon and pepper Salmon with Ruccula	7.50	
Sausage with Roasted green peppers	6.50	
Meat Ball Sub with mozzarella	5.50	



Salads and Vegetarian selections:

Salads	€	Qty
Fresh Red quinoa Salad with red peppers, chickpeas, parsley and lemon vinaigrette	7.00	
Kale, Beets, Coconut with Ginger Dijon Dressing and Pumpkin seeds	6.50	
	€	Qty
Mediterranean CousCous salad with raisins, Sun dried tomatoes, almonds and pesto	6.00	
Shrimp Mango and Arugula Salad	8.50	
Traditional Cesar salad with chicken	7.00	
Lentils with Butifarra, Goat cheese and peppers	6.50	
	€	Qty
Cucumber, Cherry Tomatoes, Black Olives and Grilled Chicken breast with Balsamic and honey	6.00	
Traditional German Potato and Gurken salad	5.50	
Red Cabbage Carrot and Raisins slaw with lemon Tahini dressing	6.00	
Caprese Pasta Salad with Broccoli and Herbs	6.50	



Vegan and Vegetarian Hot bowls:

	€	Qty
Vegetarian Curry with Coconut sauce and basmati Rice	7.00	
Penne Pasta with zucchini, white beans, red peppers, eggplant and tomato sauce	7.00	
Grilled Tofu with Chick peas, Broccoli and Quinoa	7.00	

	€	Qty
Crispy Coliflower Florett with brown rice and sweet potatoes	7.00	
Vegetable masalum with Basmati rice	7.00	
Vegan Pad Thai	7.50	

Traditional Gazpacho 1 lt	7.50	
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SPANISH TAPA MENU ON BOARD

At **Luxusedge** we have thought about a Tapas menu for you to enjoy on board of your boat, the best ingredients are used to guaranteed freshness and quality, although we offer the Tapas a la carte you will also find attractive packages where you will be able to select and match your favorite tapas and save money by doing so. Iva not included.

CLASSIC TAPAS	€	Qty
Iberian Ham 100gr	5.25	
Manchego Cheese 100gr	5.25	
Spanish Tortilla 150gr	5.25	
Mixed Marinated Olives 125gr	5.25	
CHEFS TAPAS	€	Qty
Lomo 130gr	6.00	
Stuffed Red pepper with cream cheese 3pcs	6.00	
Mushrooms al ajillo with parsley 8pcs.	5.00	
Cod Fish Croquetas	6.00	
Prawns al ajillo 5 pcs	7.00	
VEGETARIAN TAPAS (ORGANIC)	€	Qty
Pimientos del Padron 130gr	6.00	
Patatas Bravas with sauce 100gr	6.00	
Vegetable Gazpacho 1.50 cups	6.00	
Spinach and Chickpea stew 100gr	6.00	
GOURMET TAPAS	€	Qty
Galician Octopus 160gr	9.00	
Roasted Vegetables with red Prawn 3pcs.	8.00	
Salmon Tartare with Avocado 100gr	9.00	
Ensamada with sobrasada and figs pcs	8.00	



TAPA PACKAGES ON BOARD

BREAD AND GARNISH	€	Qty
Assorted Bread and Grissini 2 people	3.25	
Bread with out Gluten 2 people	4.23	
Alioli 30gr	3.25	
Black Olive Pate 30gr	3.25	
Mojo Rojo (red pepper sauce) 30gr	4.25	
Mojo Verde (cilantro sauce) 30gr	4.25	

Skipper Pack	€	Qty
2 classic tapas and 2 Chefs tapas and 2 tins of San Miguel Beer	16.00	

FlyBridge Pack	€	Qty
2 Chefs tapas and 2 Vegetarian Tapas with 1/2 bottle of White Wine (dry)	18.50	

Marina Pack	€	Qty
2 classic tapas, 2 vegetarian tapa, 1 Chef Tapa And 1/2 Bottle of homemade Sangria	22.50	

SkyLounge Pack	€	Qty
2 Gourmet Tapas, 2 Chef Tapas 1 vegetarian tapa and 1 bottle of Cava	26.50	



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LUXUSEDGE PARTNERS



SOVARO.



HARBOUR45



RUSSIAN SELECTED QUALITY