



CLOUD NINE

BARCELONA CATERING

Traditional Spanish cuisine with a modern flair



HOME CHEF MENUS





Are you planning a holiday and want to have your own chef to prepare meals? Perhaps you are hosting a dinner party and are looking for fine-dining quality dishes and service at home? Cloud9 Barcelona Catering specializes in at home private chef services.

We are passionate not only about food, but storytelling. Each dish we create, draws its roots from a historical breakthrough in Spanish and Catalan cooking. The freshest local produce, seafood, and meats have formed the basis of Spanish cuisine for hundreds of years.

We want to take you on a journey, from the traditional methods of old to a fusion in the modern present. Along the way we merge traditional Spanish and Catalan recipes with contemporary presentation and European influences to create a unique dining experience.

Relax and enjoy a delicious and entertaining evening with friends and family with Cloud9 Barcelona Catering.



DINNER

PAELLA MENU (SHOW COOKING)



STARTERS

Traditional Catalan bread, toasted and served with fresh tomatoes, garlic and extra olive oil.

A platter of Spanish Iberian cold cuts and cheeses.

Mini Caprese salad with mini mozzarella balls, halved cherry tomatoes, avocado, arugula, toasted pine nuts and a light homemade pesto dressing.

MAIN COURSE

Seafood paella - finest Bomba rice, fresh squid and cuttlefish, with a rich homemade sofrito, a dash of white wine, all cooked in our homemade fish stock and topped off with large king prawns, mussels and clams. Accompanied with lemon.

Meat paella - finest Bomba rice, free range chicken, rabbit drumsticks, pork ribs, butifarra sausage and spicy chistorra, with a rich homemade sofrito, a dash of red wine, all cooked in our homemade meat stock, finished off with a touch of rosemary. Accompanied with lemon.

Vegetarian paella - finest Bomba rice, fresh wild mushrooms, green asparagus, mixed bell peppers and green beans, with a rich homemade sofrito, all cooked in our delicious vegetable stock topped off with Bimi broccoli and a touch of rosemary. Accompanied with lemon.

DESSERT

Delicious lemon pie with flambeed meringue, accompanied by fresh strawberries.

€ 75 per person

This dinner menu includes one welcome glass of cava per person and red, white, or rosé wine and water served during dinner

GOURMET BBQ



STARTERS

Traditional Catalan bread, toasted and served with fresh tomatoes, garlic and extra virgin olive oil.

Spanish Iberian cold cuts and cheeses.

Langostinos al ajillo. Delicious prawns pan fried with garlic and chilli oil.

MAIN COURSE

Pito de ternera, a succulent cut of Argentinian beef, marinated in rosemary, thyme, and brandy. Served with chimichurri sauce.

A selection of the finest Spanish sausages, butifarra and chorizos.

Slow cooked succulent Duroc pork ribs, marinated in soy sauce, fresh herbs, ginger and garlic cloves.

All accompanied by our special homemade potato gratin with truffle infused oil.

DESSERT

Lemon sorbet mixed with cava and vodka, topped with fresh mint and lemon zest.

€ 75 per person

This dinner menu includes one welcome glass of cava per person and red, white, or rosé wine and water served during dinner

A TASTE OF CATALONIA



STARTERS

Traditional Catalan bread, toasted and served with fresh tomatoes, garlic and extra virgin olive oil.

Xato, a salad typical from the Garraf region, with fresh anchovies, salted cod, tuna, and black kalamata olives. Served with our special Xato dressing.

MAIN COURSE

Canard a l'orange, finest duck breast, pan fried until golden brown, then served with a rich sauce of red wine, caramelised shallots, thyme and raspberry confit.

Accompanied by a black truffle scented potato puree and wild mushrooms.

DESSERT

Crema Catalana, a smooth and creamy custard infused with lemon, oranges and a subtle hint of cinnamon, topped off with crispy caramelised brown sugar.

€ 75 per person

This dinner menu includes one welcome glass of cava per person and red, white, or rosé wine and water served during dinner

SOL Y MAR



STARTERS

Traditional Catalan bread, toasted and served with fresh tomatoes, garlic and extra virgin olive oil.

Mixed baby leaf salad with caramelised brulee goat cheese, fresh figs, halved cherry tomatoes, crunchy walnuts and a honey and mustard homemade dressing.

MAIN COURSE

Fresh sea bass fillet, fried skindown until golden brown, served with green peas and fennel puree and roasted seasonal baby vegetables and a touch of lemon.

DESSERT

Homemade chocolate brownie with walnuts, served with vanilla ice cream.

€ 75 per person

This dinner menu includes one welcome glass of cava per person and red, white, or rosé wine and water served during dinner

TAPAS



FISH & SEAFOOD TAPAS

SELECT TEN OF THE FOLLOWING

Pulpo a la gallega. Fresh octopus with a truffle infused potato puree. Topped with smoked paprika.

Tartar of salmon. Wild Scottish salmon with avocado marinated with a citrus vinaigrette, topped with black smoked herring roe and sesame seeds.

Langostinos al ajillo. Delicious prawns pan fried with garlic and chilli oil.

Hand cut red tuna tartar, marinated in soy sauce, sesame oil and fresh ginger, served on a lightly spiced avocado puree and topped with sesame seeds and salmon roe.

Ceviche of wild sea bass, fresh fish cut into small pieces, marinated with fresh coriander, red onions, avocados, fresh red chillies, lime juice and freshly cracked black pepper.

Smoked salmon on toasted rye bread with a dill cream cheese and lemon zest.

Prawn cocktail, served on a spiced avocado tartar topped with our special rosemary sauce.

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MEAT TAPAS

Iberian ham, thinly sliced acorn fed ham placed on a crystal bread brushed with tomatoes and extra virgin olive oil, topped with razor thin Manchego cheese.

Beef solomillo, finest succulent Spanish tenderloin, marinated with rosemary, thyme, brandy and garlic cloves, flame grilled and served with sweet caramelised onion.

Chistorra, crusty whole grain bread, a dash of herb mustard, topped with the finest chistorra sausage, thyme goat cheese and Italian green pepper.

Meatballs, succulent homemade beef and pork meatballs, made with fresh parsley and cracked black pepper, served with a rich wild chanterelle mushrooms sauce.

Griddle Iberian pork fillet, glazed with rosemary honey, wrapped in thin Iberian prosciutto ham, served with a rich homemade chutney.

Chicken al ajillo, delicious free range chicken marinated in slow roasted garlic cloves and rosemary, fried and served with garlic aioli and fresh chives.

Pan fried duck breast slice, served with a rich homemade truffle infused potato puree and finished off with reduced red wine sauce.

VEGETARIAN TAPAS

Mini Caprese salad with mini mozzarella balls, halved cherry tomatoes, avocado, arugula, toasted pine nuts and a light homemade pesto dressing.

Gazpacho, ice cold tomato soup with a dash of olive oil and green sprouts.

Mini moussaka, made with mixed seasonal vegetables and topped with a smoky cream cheese.

Patatas bravas, served with a homemade spicy brava sauce and garlic aioli, topped with fresh chives.

Oven baked portobello mushrooms stuffed with rich blue cheese and caramelised shallots.

Grilled sweet potato slice topped with goat cheese, sprinkled with rosemary and thyme and a dash of honey.

Pear & brie rocket salad skewer topped with walnuts and balsamic reduction.

DESSERT

Dark homemade chocolate mousse topped with wild fresh berries.

€ 85 per person

This dinner menu includes one welcome glass of cava per person and red, white, or rosé wine and water served during dinner

SURF & TURF



STARTERS

Greek salad, with cucumber, halved cherry tomatoes, red onion, Greek feta cheese, black olives and avocado, finished off with tangy lemon and mustard dressing.

MAIN COURSE

Galician pan seared sirloin with Cajun king prawns, with a touch of parmesano reggiano cheese, Dijon mustard, white wine, garlic cloves, a dash of lemon and fresh parsley.

Served with roasted green asparagus, grilled new potatoes and caramelised baby carrots.

DESSERT

Tarte tatin (apple pie) with golden caramel sauce accompanied by homemade fluffy whipped cream.

€ 75 per person

This dinner menu includes one welcome glass of cava per person and red, white, or rosé wine and water served during dinner

IBERIAN MENU



STARTERS

Roasted pear, prosciutto and arugula salad with toasted walnuts, feta cheese and red onion with homemade honey and mustard dressing.

MAIN COURSE

Iberian Duroc pork medallions cooked in a rich creamy wild mushroom and Dijon mustard sauce, freshly cracked black pepper and served on a bed of tagliatelle pasta, topped off with fresh chives.

DESSERT

Tiramisú, delicious biscuit bathed with coffee liquor with a rich tiramisú mascarpone mousse, topped with cacao powder.

€ 65 per person

This dinner menu includes one welcome glass of cava per person and red, white, or rosé wine and water served during dinner

ICELANDIC SALMON



STARTERS

Pumpkin and ginger soup, slightly spicy and delicious heart-warming soup, topped with fresh coriander and toasted pumpkin seeds.

MAIN COURSE

Crispy pan fried Icelandic salmon fillet, served with a rich white wine and dill sauce, topped with a dash of lemon and smoked roe, accompanied by roasted baby potatoes and broccoli florets.

DESSERT

Chocolate coulant accompanied by vanilla ice cream and wild fresh berries.

€ 65 per person

This dinner menu includes one welcome glass of cava per person and red, white, or rosé wine and water served during dinner

VEGETARIAN MENU



CHOOSE 1 STARTER AND 1 MAIN COURSE

STARTERS

Mixed baby leaf salad with caramelised brûlée goat cheese, fresh figs, halved cherry tomatoes, crunchy walnuts and a honey and mustard homemade dressing.

Caprese salad with mini mozzarella balls, halved cherry tomatoes, avocado, arugula, toasted pine nuts and a light homemade pesto dressing.

Pumpkin and ginger soup, slightly spicy and delicious heartwarming soup, topped with fresh coriander and toasted pumpkin seeds.

Gazpacho, ice cold tomato soup with a dash of olive oil and green sprouts.

Grilled sweet potato slices topped with goat cheese, sprinkled with rosemary and thyme and a dash of honey.

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MAIN COURSE

Spinach and ricotta cannelloni, topped with a rich and creamy bechamel sauce, topped with gratinated parmigiano reggiano cheese.

Creamy risotto with wild mushrooms, white wine, a touch of truffle infused oil, topped with roasted asparagus and grated parmigiano reggiano cheese.

Classic mac & cheese, made with 3 different cheeses, gratined in the oven until golden brown, topped with fresh chives.

Mexican quesadillas, flat corn tortillas filled with delicious melted cheese accompanied by homemade guacamole, fresh mexican pico de gallo salsa, jalapeños and sour cream.

Vegetarian burger, on a crunchy toasted bun, melted cheddar cheese, arugula, caramelised onions, fresh tomato slice, pickles and a rich homemade sauce.

DESSERT

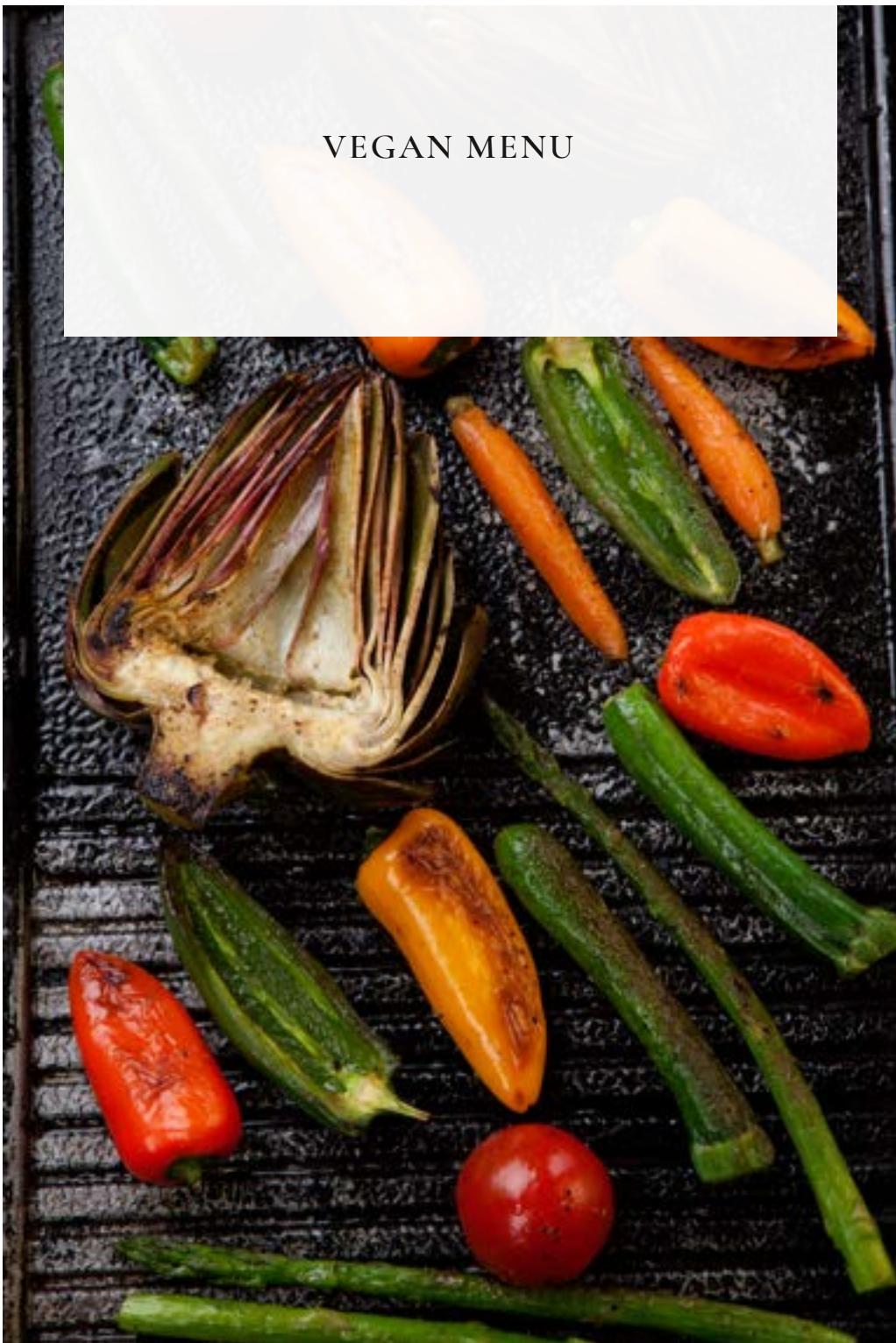
Fresh seasonal fruit salad with orange juice.

€ 60 per person

This dinner menu includes one welcome glass of cava per person and red, white, or rosé wine and water served during dinner



VEGAN MENU



CHOOSE 1 STARTER AND 1 MAIN COURSE

STARTERS

Caponata alla Siciliana, fresh tomatoes, eggplant, mixed bell peppers, celery and olives cooked in a rich tomato sauce, topped off with toasted pine nuts and capers.

Vegan caprese salad, halved cherry tomatoes, avocado, arugula, fresh basil and a light vegan pesto dressing, topped with toasted pine nuts.

Homemade chickpea hummus and smoked baba ganoush platter, topped with smoked paprika oil, accompanied by toasted pita bread and vegetable crudites.

Grilled seasonal vegetables topped with flaky Maldon salt and accompanied by our homemade romesco sauce.

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MAIN COURSE

Vegan burger, on a crunchy toasted bun, arugula, caramelised onions, fresh tomato slice, pickles and a rich homemade sauce.

Vegan paella - finest Bomba rice, fresh wild mushrooms, green asparagus, mixed bell peppers and green beans, with a rich homemade sofrito, all cooked in our delicious vegetable stock topped off with Bimi broccolis and a touch of rosemary. Accompanied with lemon.

Wild mushroom stroganoff, creamy wild mushroom sauce cooked with coconut milk and served with tagliatelle pasta, finished with fresh chives.

Chickpea and sweet potato red curry, with baby spinach, coconut milk and a dash of lime juice, accompanied by fluffy aromatic basmati rice and fresh coriander.

DESSERT

Fresh seasonal fruit salad with orange juice.

€ 60 per person

This dinner menu includes one welcome glass of cava per person and red, white, or rosé wine and water served during dinner





LUNCH

GARLIC CHICKEN



STARTERS

Mixed seasonal fresh salad, with homemade dressing.

MAIN COURSE

Free range garlic chicken, cooked in a rich creamy wild mushroom and garlic sauce, served with fluffy aromatic basmati rice and freshly baked bread.

DESSERT

Fresh seasonal fruit salad with freshly pressed orange juice.

€ 45 per person

SEAFOOD FIDEUÀ



STARTERS

Mixed seasonal fresh salad, with homemade dressing.

MAIN COURSE

Seafood fideuà, fine pasta with slow cooked squid and cuttlefish in a rich homemade sofrito, cooked with our delicious fish stock and topped with fresh king prawns and clams, served with garlic aioli and a dash of lemon. Accompanied also by freshly baked bread.

DESSERT

Fresh seasonal fruit salad with freshly pressed orange juice.

€ 45 per person

BEEF FRICANDÓ



STARTERS

Mixed seasonal fresh salad, with homemade dressing.

MAIN COURSE

Fricandó of beef, thinly sliced Spanish beef, first fried and then cooked slowly for 4 hours with tomatoes, carrots, mushrooms, rosemary, thyme and laurel. Served with fluffy aromatic basmati rice and freshly baked bread.

DESSERT

Fresh seasonal fruit salad with freshly pressed orange juice.

€ 45 per person



BREAKFAST

BREAKFAST BUFFET

We offer a very delicious and complete breakfast buffet.
A lovely way to begin your day in paradise.

INCLUDING

Eggs (boiled and fried)
Fresh fruits
Gourmet local cheeses
Serrano ham and specialty Spanish cold cuts
Yogurt
Artisan bread
Typical Spanish pastries
Selection of juices
Coffee



€ 35 per person

WINE & CAVA

Wine and Cava have been a part of commerce and dining in Spain for thousands of years. Over the past 30 years the modern Spanish wine revolution has taken place, with many non-traditional regions gaining great exposure. During the past decade and a half, the number of designated Spanish wine regions (Denominaciones de Origen or DOs) has grown by over a third. We are delighted to offer you a selection from both traditionally renowned areas as well as the up-and-coming and most recent award winning regions.

Our vintages change annually, so please contact us for our latest lists. However, all of our wines are sourced from the following regions:

PENEDÈS

This is our local wine region in Catalonia and where we source our white wines and cava. Penedès received the Designation of Origin classification in 1991, becoming one of Spain's most famous regions. The Penedès is widely acknowledged to be home to the most modern and innovative of Spanish growers.

Our cava is sourced from the award winning Capita Vidal Vineyard. Which has received numerous gold medals for their high-quality vintages.

PRIORAT

Alongside Rioja, the Priorat region has received the highest classification of wine growing by Spanish standards. It is located in the southwest of Catalonia, and produces full-bodied, powerful red wines.



MONTSANT

Another excellent Catalonia wine region. It is similar to the region of Priorat, however since it is a small and relatively unknown, it has excellent value in the wines produced. Some varieties include: Cabernet Sauvignon, Carignan, Grenache, 'Hairy' Grenache, Merlot, Mourvèdre, Red Picapoll, Syrah and Tempranillo.

RIOJA

Rioja is one of Spain's oldest and most world famous wine regions. Although it is not located in Catalonia, we do source a variety of red wines from the area, as they are simply excellent wines. The distinct characteristic is the use of oak aging. Depending on the aging process, there are stronger Gran Reservas as well as younger and lighter Riojas available.

RIBERA DEL DUERO

The Ribera del Duero region is located in central/northern Spain and is almost exclusively a red wine producer. In particular, the region is famous for Tempranillo, but also produces other varieties. As with Rioja, there are many options available based on the aging process.

BOOKING & TERMS

To book your chef at home event, please reach out to us directly via phone or email. If we have not worked at your home or vacation rental in the past, we will need to know some specific details about the kitchen and facilities. If we have worked at the property before, we simply require:

- Your name
- Telephone number
- Email address
- Date of the event
- Number of guests
- Menu chosen
- Special requests (vegetarian, allergy, vegan, child menus, etc.)

*All menu pricing above are based on a minimum group size of 12 guests.
For smaller groups, please contact us for an individual quote.*

Only one menu can be chosen per event, excluding specialty dishes prepared for guests that request vegetarian, vegan, child, and/or allergy specific menus.

Prices do not include VAT (10 %–21 %)





¡BUEN PROVECHO!

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