
M E N U





Ruby
MALLORCA

STARTERS



SALMON TARTARE

with avocado, roe, lime and soya pearls with crystal bread toast

40 €

HOMEMADE HUMMUS

with kalamata olive shavings and crudité and crispy chips



25 €

CREAMY CHEESE AND TRUFFLE DIPS

with crudités and crystal bread toast



30 €

CHICKEN FILLET BROCHETTES

with satay sauce (4 pieces)

30 €

LANGOUSTINE GYOZAS

with a chilli soy sauce (8 pieces)

30 €

VEGETABLE AND SPINACH GYOZAS

with a chilli soy sauce (8 pieces)



25 €

PRAWN AND CORVINA FISH CEVICHE TWIST

with mango cubes and crystal bread toast

40 €

TUNA TATAKI

with sesame crust and passion fruit vinaigrette and wakame seaweed

45 €



SALADS



Vegetarian

GREEK SALAD

with ecological tomatoes, cucumber and peppers with marinated feta cheese



30 €

ROSES OF ROAST BEEF SALAD

with baby leaves and vitello vinaigrette

30 €

48HR MARINATED SALMON

salad with cranberries, feta cheese and walnuts

35 €

TRADITIONAL CAESAR SALAD

with slow cooked chicken medalions, ensaimada croutons and parmesan cheese

30 €



SALADS



Vegetarian

KING PRAWN CAESAR SALAD

with ensaimada croutons and Parmesan cheese

35 €

PASTA SALAD

with fresh orange, coriander and tuna with a citrus vinaigrette

30 €

TABBOULEH

with sultanas, spearmint and beetroot hummus



30 €

ORIENTAL PRAWN SALAD

with avocado, sweet potato, pineapple and peanut vinaigrette

35 €

WRAPS AND GOURMET SANDWICHES

MARINATED SALMON WRAP

with baby leaves, cream cheese and fresh herbs

25 €

SLOW COOKED CURRIED CHICKEN WRAP

with baby spinach and carrot

25 €

PITA BREAD FILLED WITH HUMMUS

cucumber, tomato, feta cheese and Greek vinaigrette



20 €

SUNDRIED TOMATO BREAD SANDWICH

filled with slices of roast beef and a light tuna sauce

25 €



BAKED FOCACCIA

with cheese and thyme filled with tuna, sweetcorn, shallots and baby leaves



20 €

VEGETARIAN WRAP

with a tapenade cream, piquillo peppers and fresh spinach



20 €

CLASSIC CLUB SANDWICH

with chicken, ham, tomato, lettuce, hard-boiled egg, bacon and cheese

25 €



MAIN COURSE



Vegetarian

CARAMELISED FILLET OF SALMON

on a bed of wild rice

45 €

FILLET OF COD CONFIT

on a bed of sliced potatoes gratinated with green alioli

45 €

GRILLED CORVINA FISH

with sautéed vegetables and a light lemongrass and coconut sauce

50 €

RICE NOODLE PAD THAI

with grilled king prawns and peanuts

35 €

TUNA HAMBURGER

with avocado and sweet chilli mayo on brioche with rustic potatoes

40 €

SLOW COOKED CHICKEN BREAST GRATINATED WITH PESTO

and baby potatoes fines herbes

40 €

FILLET STEAK TATAKI

with salt crystals and sautéed vegetables

50 €

BEEF HAMBURGER WITH FOIE

and caramelised onion in brioche bun and rustic potatoes

40 €

TERIYAKI STYLE HEÜRA

and vegetables sautéed in a wok accompanied by wild rice



40 €

BOLETUS MUSHROOM LASAGNE

with truffle and fresh spinach



40 €

SEITÁN AND SOYA HAMBURGER

roasted peppers in a brioche bun and rustic potatoes



40 €





DESSERTS



GOLD DUSTED TRIPLE CHOCOLATE BROWNIE

with caramel

15 €

CHOCOLATE COULANT VOLCANO

and crunchy almonds

15 €

REFRESHING PEARLISED LEMON AND LIME CHEESECAKE

15 €

HOMEMADE PANNA COTTA

with strawberry coulis, fresh mint and pink Madagascan pepper

15 €

CARROT AND BANANA CAKE

with vanilla buttercream

15 €

BANOFFEE PIE

with dark chocolate shavings

15 €

CEVICHE OF FRESH FRUIT

with spearmint

15 €



4

people



SELECTION TRAYS AND BOARDS TO SHARE



All our trays/boards are designed to be shared by 4 people

VARIETY BASKET OF MINI GOURMET BREADS

with homemade alioli and olives



40 €

SELECTION CHEESE BOARD

with grapes, dried fruits and crystal bread toast



70 €

SELECTION TRAY OF IBERIAN COLD MEATS

with crystal bread toast

70 €

BOARD OF 100% IBERIAN HAM

with crystal bread toast

90 €

VARIETY OF COLD MEATS AND CHEESE BOARD FROM MALLORCA

with crystal bread toasts

70 €

BOARD OF VITELLO TONNATO

with large capers and crystal bread toast

70 €

TRAY OF 48 HOUR MARINATED SALMON

with fines herbes and crystal bread toast

70 €

VARIED TRAY OF WRAPS

18 pieces (6 chicken curry, 6 salmon, 6 vegetarian)



70 €

TRAY OF SANDWICHES AND FOCACCIA

12 pieces (4 roast beef, 4 tuna, 4 vegetarian)



60 €

TRAY OF SANDWICHES AND WRAPS

14 pieces (6 chicken curry, 4 salmon, 4 roast beef)

60 €

SELECTION TRAYS AND BOARDS TO SHARE



SELECTION DIPS TRAY

of guacamole, traditional hummus and beetroot hummus with crudités and crystal bread toast



60 €

TRAY OF SUSHI VARIETY OF 24 PIECES

80 €

TRAY OF SUSHI VARIETY OF 48 PIECES

160 €

(selection of the chef's best pieces of sushi, uramaki, futomaki and nigiri of salmon, tuna, prawns and seasonal white fish)

SPANISH HOMEMADE OMELETTE

with onion



45 €

SELECTION OF HOME MADE PASTY

(2 beef, 2 chicken, 2 spinach)

45 €

TRAY FOR SEAFOOD LOVERS

variety of cooked seafood with marie-rose sauce and lime mayonnaise (2 lobsters, scallops , prawns, crab and mussels with thai vinaigrette)

350 €

SELECTION OF CANAPÉS

18 pieces

75 €

TRAY OF FRESH

cut fruit 9 varieties



75 €

SELECTION OF PETIT FOURS AND MACAROONS

20 pieces



75 €

DESSERT TASTING TABLE



75 €



England
Assurance FIRE

English Serge
Made-to-Order
\$14.50

NEWEST DESIGNS PATTERNS
You Save by...

PLAYERS NAVY
In Packets containing 10 and 25...

Pen

4ⁱⁿ
people



FINGER FOOD



BREAKFAST (minimum 4 persons)

50 € PP

- Tray of fresh cut fruit
- Basket of varied pastries (4 varieties)
- Iberian ham and manchego cheese board
- Basket of varied gourmet breads
- Roses of clarified butter and a selection of jams
- Artisanal Greek style yoghurt with crunchy muesli
- Fresh orange juice



BRUNCH FINGER FOOD (minimum 4 persons)

60 € PP

- Mini muffins (2 varieties)
- Gourmet ham and cheese croissants
- Salmon and cucumber sandwiches with cream cheese
- Focaccias of roast beef and caesar sauce
- Mini quiches
- Smoked Manchego cheese with sundried tomatoes
- Ceviche of fresh fruit with spearmint
- Smoothies of fresh orange, carrot and ginger



LUNCH FINGER FOOD (minimum 4 persons)

60 € PP

- Chilled strawberry and balsamic soups
- Cous cous tabbouleh salad with pumpkin seeds
- Feta cheese and watermelon salad with spearmint
- Beetroot homemade hummus with crudités
- Creamy cheese and truffle dips
- Marinated salmon roll with creamy dill sauce
- Pan bao filled with chicken terivaki and sweet cor
- Fresh traditional pies
- Langoustine and mozzarella brochettes with pesto



SUNSET FINGER FOOD (minimum 4 persons)

60 € PP

- Cream of passion fruit and fresh mint
- Smoked salmon canapés
- Piquillo pepper and anchovy canapés
- Brochettes of mozzarella and cherry tomatoes with pesto
- Mini baskets of foie and almond bombons
- Tropical fresh fruit skewers
- Selection of Petit fours and macaroons



4^{min}
people



SHARING MENUS



For sharing lovers, these menus are designed so that all your guests or group can share and try all 7 of the delicious dishes or platters. We propose to set the table with the boards and trays in the center to be able to comfortably share all the dishes.

Enjoy our Lunch menu or our other two themed menus such as Asian fusion or traditional Spanish tapas. Gourmet bread rolls included per person.

LUNCH MENU (minimum 4 persons)

70 € PP

- Mini homemade beef hamburgers
- Chicken fillets in crunchy panko crumb with sweet chilli sauce
- King prawn Caesar salad with ensaimada croutons
- Hummus with crudités and crunchy chips
- Marinated salmon wraps with a fresh herb cream
- Focaccia filled with roast beef and baby leaves
- Barbecue chicken wings



ASIAN MENU (minimum 4 persons)

70 € PP

- Tray of varied sushi
- Selection of vegetable and langoustine gyoza
- Chicken satay skewers with peanuts
- Pan bao filled with chicken teriyaki and sweet corn
- Pasta salad with fresh orange, coriander and tuna with a citrus vinaigrette
- Hoisin style chicken wrap and fresh vegetables
- Wok of wild rice with vegetables and toasted sesame



SPANISH TAPAS MENU (minimum 4 persons)

70 € PP

- Spanish omelette with onion and homemade alioli
- Seafood salad with honey mustard dressing
- Iberian ham and Manchego cheese board
- Traditional Russian salad with tuna
- Selection of a variety of croquettes
- Mini baguette serrano ham style with grilled peppers
- Traditional Galician pasty with tuna







All bookings and reservations must be made with a minimum of **48 hours notice** to ensure the availability and the highest quality of our products.

Transportation fees included for ports in the area of Palma and Calvia. Delivery directly to the yacht / vessel in isothermic boxes specially designed to maintain and respect the correct temperatures.

VAT at 10% is included in all the prices.



Make memories to last a lifetime



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