
M E N U





 **Ruby**
MALLORCA

STARTERS



SALMON TARTARE

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

48 €

HOMEMADE HUMMUS

with kalamata olive shavings and crudités and crispy chips



30 €

CHICKEN FILLET BROCHETTES

with satay sauce (4 pieces)

36 €

LANGOUSTINE GYOZAS

with a chilli soy sauce (8 pieces)

36 €

VEGETABLE AND SPINACH GYOZAS

with a chilli soy sauce (8 pieces)



30 €

TUNA TATAKI

with sesame crust and passion fruit vinaigrette and wakame seaweed

54 €



SALADS



Vegetarian

GREEK SALAD

with ecological tomatoes, cucumber and peppers
with marinated feta cheese



36 €

ORGANIC TOMATO SALAD

with fresh mozzarella and homemade
toasted almond pesto



36 €

TRADITIONAL CAESAR SALAD

with slow cooked chicken medalions, ensaimada
croutons and parmesan cheese

36 €



SALADS



Vegetarian

KING PRAWN CAESAR SALAD

with ensaimada croutons and Parmesan cheese

42 €

PASTA SALAD

with fresh orange, coriander and tuna with a citrus vinaigrette

36 €

QUINOA BOWL

with fresh vegetables and sesame-lime vinaigrette

36 €

WRAPS AND GOURMET SANDWICHES

SLOW COOKED CURRIED CHICKEN WRAP

with baby spinach and carrot

30 €

VEGETARIAN WRAP

with a tapenade cream, piquillo peppers and fresh spinach



24 €

CLASSIC CLUB SANDWICH

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

30 €

IBERIAN SANDWICH

of sun dried tomato bread with ibérico ham and manchego cheese

30 €

CAESAR SANDWICH

with sourdough bread filled with chicken breast and parmesan flakes

30 €

PITA BREAD FILLED WITH HUMMUS

cucumber, tomato, feta cheese and Greek vinaigrette



28 €

MAIN COURSE



Vegetarian

CARAMELISED FILLET OF SALMON

on a bed of wok wild rice

54 €

GRILLED CORVINA FISH

with sautéed vegetables and a light lemongrass and coconut sauce

60 €

RICE NOODLE PAD THAI

with grilled king prawns, peanuts and lime

42 €

SLOW COOKED CHICKEN BREAST

GRATINATED WITH PESTO

and baby potatoes fines herbes

48 €

BEEF HAMBURGER WITH FOIE

and caramelised onion in brioche bun and rustic potatoes

48 €

BOLETUS MUSHROOM LASAGNE

with truffle and fresh spinach



48 €







DESSERTS



GOLD DUSTED TRIPLE CHOCOLATE BROWNIE
with caramel

18 €

CHOCOLATE COULANT VOLCANO
and crunchy almonds

18 €

**REFRESHING PEARLISED LEMON
AND LIME CHEESECAKE**

18 €

HOMEMADE PANNA COTTA
with strawberry coulis, fresh mint and pink Madagascan pepper

18 €

CARROT AND BANANA CAKE
with vanilla buttercream

18 €

CEVICHE OF FRESH FRUIT
with spearmint

18 €



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 (8 pc)



48 €

SELECTION DIPS TRAY

of guacamole, traditional hummus and beetroot hummus with crudites and crunchy crisps



72 €

SELECTION CHEESE BOARD

with grapes, dried fruits and crystal bread toast



84 €

BOARD OF 100% IBERIAN HAM

with crystal bread toast

108 €

SELECTION TRAY OF IBERIAN COLD MEATS

with crystal bread toast

84 €

MALORCA BOARD

with a variety of local cold meats and cheese with crystal bread toasts

84 €

MIXED LARGE BOARD

with iberian ham and cold meats, varied cheese, olives and crystal bread toasts

150 €

SELECTION OF HOME MADE PASTY

(2 beef, 2 chicken, 2 spinach)

54 €

VARIED TRAY OF WRAPS

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

84 €

SELECTION TRAYS AND BOARDS TO SHARE



TRAY OF SANDWICHES AND FOCACCIA

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

72 €

TRAY OF SANDWICHES AND WRAPS

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

72 €

SELECTION OF CANAPÉS

18 pieces

90 €

SPANISH HOMEMADE OMELETTE

with onion



54 €

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)

420 €

TRAY OF SUSHI VARIETY OF 24 PIECES

(selection of the chef's best pieces of sushi)

96 €

TRAY OF FRESH

cut fruit 9 varieties



90 €

SELECTION OF PETIT FOURS AND MACAROONS

20 pieces



90 €

DEGUSTATION TRAY OF HOMEMADE DESSERTS



90 €



England
Assurance FIRE

English Serge
Made-to-Order
\$14.50

PLAYERS NAVY

4ⁱⁿ
people



BREAKFAST



BREAKFAST (Minimum 4 persons)

60 € 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



FINGER FOOD

CHARTER FINGER FOOD (Minimum 4 persons)

72 € PP

- Chilled strawberry and balsamic soup
- 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 teriyaki and sweet corn
- Fresh traditional pies
- Langoustine and mozzarella brochettes with pesto



SUNSET FINGER FOOD (Minimum 4 persons)

72 € 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 P
- Selection of Petit fours and macaroons



4ⁱⁿ
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)

84 € 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)

84 € PP

- Tray of varied sushi
- Selection of vegetable and langoustine gyozas
- 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)

84 € 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







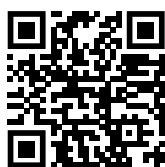
All bookings and reservations must be made with **a minimum of 48 hours** notice to ensure the availability and the highest quality of our products.

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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