

ca.n'EDUARDO ^{7 anys}
restaurant 971 72 11 82

**BANQUET MENUS
CA N'EDUARDO
2021**

MENU 1.

TAPAS MENU

(Choose 8 tapas from the list)

(1 portion for every 4 people)

IBERIAN HAM AND CURED CHEESES WITH MAJORCAN BREAD
SHELLFISH SALAD
FRIED HERB AND GARLIC MARINTED FISH
COD FRITTERS WITH GARLIC MAYONNAISE
PADRON PEPPERS
FRIED ANCHOVIES
PICA PICA OF OCTOPUS
VEGETABLE TEMPURA
CALDERETA OF MUSSELS
GRILLED SQUID WITH SALSA VERDE
ANCHOVY TOASTS WITH PIQUILLO PEPPERS AND OLIVES
STEWED BEEF WITH POTATOES
SCRAMBLED EGGS WITH FRESH GARLIC, ASPARAGUS AND HAM
CARPACCIO OF HAKE WITH GARLIC AND TOMATOES
HOMEMADE OXTAIL CROQUETTES

DESSERTS

(Choose 1 dessert from the list for all of the group)

SACHERTORTE WITH ORANGE SORBET
MAJORCAN CAKE WITH ALMOND ICE CREAM
CHEESECAKE WITH STRAWBERRIES AND RASPBERRIES
WHITE CUARTO EMBATUMAT
LEMN SOUFFLE WITH VANILLA ICE CREAM
CATALAN CREAM WITH ICE CREAM
CARDENAL DE LLOSETA
MAJORCAN TART

BEVERAGES

WHITE WINE (Montesierra)
RED WINE (Montesierra)
WATER
COFFEE

PRICE 45 EURO PER PERSON INCLUDING VAT

MENÚ 2.

PAELLA MENU

A SELECTION OF CURED IBERIAN MEAT WITH CRYSTAL BREAD
CURED CHEESE WITH DRIED FRUITS
FRIED BABY SQUID WITH GARLIC MAYONNAISE
HOMEMADE CROQUETTES

SHELLFISH PAELLA
VEGETARIAN PAELLA
MIXED PAELLA
COD AND WILD MUSHROOM PAELLA
SHELLFISH AND RICE BROTH
(Choose 2 types of paella)
(For groups of 30 or more we recommend broths)
(Both paellas and broths can be "blind")

DESSERTS

(Choose 1 dessert from the list for all of the group)

SACHERTORTE WITH ORANGE SORBET
MAJORCAN CAKE WITH ALMOND ICE CREAM
CHEESECAKE WITH STRAWBERRIES AND RASPBERRIES
WHITE CUARTO EMBATUMAT
LEMN SOUFFLE WITH VANILLA ICE CREAM
CATALAN CREAM WITH ICE CREAM
CARDENAL DE LLOSETA
MAJORCAN TART

BEVERAGES

WHITE WINE (Montesierra)
RED WINE (Montesierra)
WATER
COFFEE

PRICE 45 EURO PER PERSON INCLUDING VAT

MENU 3.
TO START
(Choose 4 starters to share)

A SELECTION OF CURED IBERIAN MEAT WITH CRYSTAL BREAD
CURED CHEESE WITH DRIED FRUITS
HOMEMADE CROQUETTES
CARPACCIO OF COD WITH FRESH TOMATOES
DEEP FRIED LANGOSTINOS WITH GARLIC MAYONNAISE
AVOCADO AND SALMON SALAD WITH CITRUS
HOMEMADE COD FRITTERS
CEVICHE OF MEAGRE
FRIED ANCHOVIES
CALDERETA OF MUSSELS
GRILLED SQUID WITH SALSA VERDE
SPINACH AND SPRING ONION COCA

MAIN COURSE

(Choose 1 dish for the whole group)

SUPREME OF MEAGRE WITH VEGETABLE AND HERB RICE PILAFF, BEURRE BLANC
MAJORCAN STYLE COD WITH BOULANGERE POTATOES
BAKED SALMON WITH HONEY AND MUSTARD SAUCE
FILLET OF GILTHEAD WITH THAI STYLE VEGETABLES AND COCONUT MILK

DESSERTS

(Choose 1 dessert from the list for all of the group)

SACHERTORTE WITH ORANGE SORBET
MAJORCAN CAKE WITH ALMOND ICE CREAM
CHEESECAKE WITH STRAWBERRIES AND RASPBERRIES
WHITE CUARTO EMBATUMAT
LEMN SOUFFLE WITH VANILLA ICE CREAM
CATALAN CREAM WITH ICE CREAM
CARDENAL DE LLOSETA
MAJORCAN TART

BEVERAGES

WHITE WINE (Montesierra)
RED WINE (Montesierra)
WATER
COFFEE

PRICE 45 EURO PER PERSON INCLUDING VAT

MENU 4.

(TO START

(Choose 4 starters to share)

A SELECTION OF CURED IBERIAN MEAT WITH CRYSTAL BREAD
CURED CHEESE WITH DRIED FRUITS
HOMEMADE CROQUETTES
CARPACCIO OF COD WITH FRESH TOMATOES
DEEP FRIED LANGOSTINOS WITH GARLIC MAYONNAISE
AVOCADO AND SALMON SALAD WITH CITRUS
HOMEMADE COD FRITTERS
CEVICHE OF MEAGRE
FRIED ANCHOVIES
CALDERETA OF MUSSELS
GRILLED SQUID WITH SALSA VERDE
SPINACH AND SPRING ONION COCA

MAIN COURSE

(Choose 1 dish for the whole group)

FILLET OF SEA BASS AU PISTOU
SEA HAKE WITH A PEPPER AND VEGETABLE PIL PIL
FILLET OF TURBOT WITH SUN DRIED TOMATO RISOTTO, ASPARAGUS AND BEURRE BLANC

DESSERTS

(Choose 1 dessert from the list for all of the group)

SACHERTORTE WITH ORANGE SORBET
MAJORCAN CAKE WITH ALMOND ICE CREAM
CHEESECAKE WITH STRAWBERRIES AND RASPBERRIES
WHITE CUARTO EMBATUMAT
LEMN SOUFFLE WITH VANILLA ICE CREAM
CATALAN CREAM WITH ICE CREAM
CARDENAL DE LLOSETA
MAJORCAN TART

BEVERAGES

WHITE WINE (Montesierra)
RED WINE (Montesierra)
BEER
SOFT DRINKS
WATER
COFFEE

PRICE 50 EURO PER PERSON INCLUDING VAT

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MENU 5.

IBERIAN HAM AND CURED CHEESE WITH CRYSTAL BREAD WITH TOMATO
FRIED BABY SQUID IN TEMPURA
CRAB CROQUETTES
PICA PICA OF CALAMARES

A SELECTION OF GRILED FISH
HAKE, JOHN DORY, SEA BASS, MEAGRE, TURBOT
GARNISHED WITH GRILLED VEGETABLES

DESSERTS

(Choose 1 dessert from the list for all of the group)

SACHERTORTE WITH ORANGE SORBET
MAJORCAN CAKE WITH ALMOND ICE CREAM
CHEESECAKE WITH STRAWBERRIES AND RASPBERRIES
WHITE CUARTO EMBATUMAT
LEMN SOUFFLE WITH VANILLA ICE CREAM
CATALAN CREAM WITH ICE CREAM
CARDENAL DE LLOSETA
MAJORCAN TART

BEVERAGES

RAIMAT BLANCO
VIÑA PACETA CRIANZA
BEER
SOFT DRINKS
WATER
COFFEE

PRICE 60 EURO PER PERSON INCLUDING VAT

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MENU 6.

IBERIAN HAM AND CURED CHEESE WITH CRYSTAL BREAD WITH TOMATO
FRIED BABY SQUID IN TEMPURA
CRAB CROQUETTES
PICA PICA OF CALAMARES

A SELECTION OF GRILELD FISH AND SHELLFISH
LOBSTER, PRAWNS, RAZONHELLS, CLAMS, TURBOT, HAKE AND SEA BASS
GARNISHED WITH GRILELD VEGETABLES

DESSERTS

(Choose 1 dessert from the list for all of the group)

SACHERTORTE WITH ORANGE SORBET
MAJORCAN CAKE WITH ALMOND ICE CREAM
CHEESECAKE WITH STRAWBERRIES AND RASPBERRIES
WHITE CUARTO EMBATUMAT
LEMN SOUFFLE WITH VANILLA ICE CREAM
CATALAN CREAM WITH ICE CREAM
CARDENAL DE LLOSETA
MAJORCAN TART

BEVERAGES

RAIMAT BLANCO
VIÑA PACETA CRIANZA
BEER
SOFT DRINKS
WATER
COFFEE

PRICE 65 EURO PER PERSON INCLUDING VAT

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OUR SPECIALITIES

SPINY LOBSTER CALDERETA (in season) CONSULT PRICES
A Portion is 400g or 60 euro per person vat included

SEAFOOD BROTH WITH LOBSTER AND RICE
26 euro per person vat included

OPTIONS

There is also the possibility to arrange a menu and drinks package to suit your budget

We offer menu options for vegetarians

We always offer the option of a meat dish should one be required

We ask to be advised at the time of confirming numbers if there are vegetarians or people with allergies in the group

FOR YOUR INFORMATION

For tables of 20 or more guests a deposit of 25% of the bill is required 10 days before the event as confirmation of the reservation

The number of guests should be confirmed 48 hours before hand and will be the minimum to be billed

There is also the possibility of acquiring the restaurant exclusively for your event, please consult prices

VAT is included in all of the prices