



BANQUET MENUS CA N'EDUARDO 2022

**PLEASE CONSULT OUR WINE SELECTIONS AT THE END OF THE
MENUS**

**WE CAN PROVIDE PERSONALIZED MENUS WITH OTHER DISHES
FROM OUR MENU. PLEASE REQUEST A QUOTE**



MENU 1.
TAPAS MENU

BREAD, GARLIC MAYONNAISE AND OLIVES

ONE PLATE TO SHARE BETWEEN EVERY 4 PEOPLE

IBERIAN HAM AND CURED CHEESES, MAJORCAN BREAD AND TOMATO
CARPACCIO OF HAKE WITH GARLIC AND TOMATOES
RUSSIAN SALAD WITH TUNAFISH
VEGETABLE TEMPURA, SWEET CHILLI SAUCE
GRILLED SQUID WITH SALSA VERDE
A SELECTION OF HOMEMADE CROQUETTES
CALDERETA OF MUSSELS
PICA PICA OF OCTOPUS

DESSERTS

(CHOOSE ONE OPTION AT THE TIME OF MAKING YOUR RESERVATION)

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

BEVERAGES

WATER
(sparkling and still)
COFFEE



MENÚ 2.
PAELLA MENU

BREAD, GARLIC MAYONNAISE AND OLIVES

ONE PLATE TO SHARE BETWEEN EVERY 4 PEOPLE

IBERIAN HAM AND CURED CHEESES, MAJORCAN BREAD AND TOMATO
RUSSIAN SALAD WITH TUNAFISH
GRILLED SQUID WITH SALSA VERDE
A SELECTION OF HOMEMADE CROQUETTES

(CHOOSE ONE OPTION AT THE TIME OF MAKING YOUR RESERVATION)

"BLIND" SHELLFISH PAELLA
VEGETARIAN PAELLA
"BLIND" MIXED PAELLA
CREAMY COD AND WILD MUSHROOM PAELLA
"BLIND" SHELLFISH AND RICE BOROTH

DESSERTS

(CHOOSE ONE OPTION AT THE TIME OF MAKING YOUR RESERVATION)

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

BEVERAGES

WATER
(sparkling and still)
COFFEE



MENU 3.

BREAD, GARLIC MAYONNAISE AND OLIVES

ONE PLATE TO SHARE BETWEEN EVERY 4 PEOPLE

IBERIAN HAM AND CURED CHEESES, MAJORCAN BREAD AND TOMATO
RUSSIAN SALAD WITH TUNAFISH
GRILLED SQUID WITH SALSA VERDE
A SELECTION OF HOMEMADE CROQUETTES

MAIN COURSE

SUPREME OF SALMON WITH ROAST PEPPERS, FRIED LEEKS AND MUSTARD SAUCE

OR

BRAISED PORK CHEEKS, TRUFFLED POTATO, VEGETABLES AND RED WINE JUS

DESSERTS

(CHOOSE ONE OPTION AT THE TIME OF MAKING YOUR RESERVATION)

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

BEVERAGES

WATER
(sparkling and still)
COFFEE



MENU 4.

BREAD, GARLIC MAYONNAISE AND OLIVES

ONE PLATE TO SHARE BETWEEN EVERY 4 PEOPLE

IBERIAN HAM AND CURED CHEESES, MAJORCAN BREAD AND TOMATO
RUSSIAN SALAD WITH TUNAFISH
GRILLED SQUID WITH SALSA VERDE
A SELECTION OF HOMEMADE CROQUETTES

MAIN COURSE

FILLET OF TURBOT, SUN DRIED TOMATO RISOTTO, ASPARAGUS AND BEURRE BLANC

OR

SIRLOIN OF BEEF, CREAMED SPINACH AND ROAST PEPEPRS

DESSERTS

(CHOOSE ONE OPTION AT THE TIME OF MAKING YOUR RESERVATION)

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

BEVERAGES

WATER
(sparking and still)
COFFEE



MENU 5.

BREAD, GARLIC MAYONNAISE AND OLIVES

ONE PLATE TO SHARE BETWEEN EVERY 4 PEOPLE

IBERIAN HAM AND CURED CHEESES, MAJORCAN BREAD AND TOMATO
RUSSIAN SALAD WITH TUNAFISH
GRILLED SQUID WITH SALSA VERDE
A SELECTION OF HOMEMADE CROQUETTES

MAIN COURSE

A SELECTION OF 3 FISH FRESH FROM THE MARKET
GARNISHED WITH GRILLED VEGETABLES AND A SELECTION OF SAUCES

O

FILET OF BEEF, GARLIC POTATOS, ROCKET AND PARMESAN CHEESE

DESSERTS

(CHOOSE ONE OPTION AT THE TIME OF MAKING YOUR RESERVATION)

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

BEVERAGES

WATER
(sparkling and still)
COFFEE

MENU 6.

BREAD, GARLIC MAYONNAISE AND OLIVES

ONE PLATE TO SHARE BETWEEN EVERY 4 PEOPLE

IBERIAN HAM AND CURED CHEESES, MAJORCAN BREAD AND TOMATO
RUSSIAN SALAD WITH TUNAFISH
GRILLED SQUID WITH SALSA VERDE
A SELECTION OF HOMEMADE CROQUETTES

MAIN COURSE

A SELECTION OF 2 FISH FRESH FROM THE MARKET, LOBSTER AND PRAWNS
GARNISHED WITH GRILED VEGETABLES AND A SELECTION OF SAUCES

O

FILET OF BEEF, GARLIC POTATOS, ROCKET AND PARMESAN CHEESE

DESSERTS

(CHOOSE ONE OPTION AT THE TIME OF MAKING YOUR RESERVATION)

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

BEVERAGES

WATER
(sparkling and still)
COFFEE



WINE OPTIONS
WE SERVE 2 BOTTLES BETWEEN EVERY 3 PEOPLE

OPCION A

RAIMAT CLAMOR
VIÑA PACETA

OPCION B

JOSÉ L. FERRER BLANC DE BLANCS (MALLORCA)
JOSE LUIS FERRER CRIANZA (MALLORCA)

OPCION C

LOLO ALBARIÑO
VIÑA POMAL (RIOJA)

OPCION D

LEGARIS VERDEJO (RUEDA) 100% VERDEJO
LEGARIS CRIANZA (RIBERA DEL DUERO)

OPCION E

MAR DE FRADES (RÍAS BAIXAS) ALBARIÑO
LA VICALANDA RESERVA (RIOJA)



OPCION F

RED WINE SANGRÍA
2 JUGS BETWEEN 3 PEOPLE

OPCION G

CAVA SANGRÍA
2 JUGS BETWEEN 3 PEOPLE

WELCOME DRINK

GLASS OF WINE
BEER
SOFT DRINK
GLASS OF CAVA

ANY OTHER BEVERAGES WILL BE INVOICED APART



RESERVATION AND CANCELLATION POLICY FOR GROUPS

At the time of booking, 20% of the total amount must be paid in advance as "Booking Confirmation", implying acceptance of the conditions detailed below.

Confirmation of the reservation means that, from that moment on, the restaurant may have to reject other requests for the same date due to space issues. Therefore, the subsequent cancellation of the group has associated cancellation costs: -

From the moment of confirmation until 1 month before the event: 0% of the total amount of the event.

Between one month and 1 week prior to the event: 20% of the total amount of the event, that is, the amount paid as "Booking Confirmation" is not refunded.

Between 1 week and 48 hours in advance: 50% of the total amount of the event.

Between 48 hours and 24 hours in advance: 75% of the total amount of the event.

In case of cancelling less than 24 hours in advance or "no show", 100% of the total amount of the event will be charged.

MENU AND NUMBER OF GUESTS POLICY

Both the menu and the number of diners must be confirmed at least 4 days in advance of the reservation date. Please inform us of any change in the number of diners at least 48 hours in advance. Otherwise, the totality of the menus confirmed in the initial reservation will be charged.

At the time of confirming, please let us know if there is a vegetarian or allergic diner.

There is also the possibility of creating a menu and beverage package according to your budget.

We prepare menus for vegetarians on request.



PRICING POLICY

The prices of the menus correspond strictly to what is budgeted on the menu. The substitution of dishes or drinks for any reason (preferences, intolerances, allergies, etc.) may entail an extra cost that will be determined by the complexity of the menu management. VAT is included.

LOCATION POLICY

The Restaurant will try, as far as possible, to satisfy the requests of our clients regarding the location of the group. However, due to the restaurant's own operations, it is not possible for us to guarantee a specific location.

EXCLUSIVITY POLICY

It is also possible to reserve the premises exclusively. Please, check prices according to season.

For operational reasons, we ask for maximum punctuality in the arrival time of the groups