

ca.n'EDUARDO <sup>any's</sup>  
restaurant 971 72 11 82

# **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 FOR THE WHOLE GROUP AT THE TIME OF MAKING YOUR  
RESERVATION)**

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

**BEVERAGES**

WATER  
(sparkling and still)  
COFFEE

**PRICE 38 EURO PER PERSON INCLUDING VAT**

**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

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**(CHOOSE ONE OPTION FOR THE WHOLE GROUP 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

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**DESSERTS**

**(CHOOSE ONE OPTION FOR THE WHOLE GROUP AT THE TIME OF MAKING YOUR RESERVATION)**

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

**BEVERAGES**

WATER  
(sparkling and still)  
COFFEE

**PRICE 38 EURO PER PERSON INCLUDING VAT**

**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

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**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 FOR THE WHOLE GROUP AT THE TIME OF MAKING YOUR RESERVATION)**

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

**BEVERAGES**

WATER  
(sparkling and still)  
COFFEE

**PRICE 38 EURO PER PERSON INCLUDING VAT**

**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

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**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 FOR THE WHOLE GROUP AT THE TIME OF MAKING YOUR RESERVATION)**

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

**BEVERAGES**

WATER  
(sparkling and still)  
COFFEE

**PRICE 42 EURO PER PERSON INCLUDING VAT**

**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

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**MAIN COURSE**

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

O

FILET OF BEEF, GARLIC POTATOS, ROCKET AND PARMESAN CHEESE

**DESSERTS**

**(CHOOSE ONE OPTION FOR THE WHOLE GROUP AT THE TIME OF MAKING YOUR RESERVATION)**

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

**BEVERAGES**

WATER  
(sparkling and still)  
COFFEE

**PRICE 55 EURO PER PERSON INCLUDING VAT**

**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

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**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 FOR THE WHOLE GROUP AT THE TIME OF MAKING YOUR  
RESERVATION)**

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

**BEVERAGES**

WATER  
(sparkling and still)  
COFFEE

**PRICE 60 EURO PER PERSON INCLUDING VAT**

**WINE OPTIONS**  
**WE SERVE 2 BOTTLES BETWEEN EVERY 3 PEOPLE**

**OPCION A**

RAIMAT CLAMOR  
VIÑA PACETA  
**PRICE 10 EURO PER PERSON INCLUDING VAT**

**OPCION B**

JOSÉ L. FERRER BLANC DE BLANCS (MALLORCA)  
JOSE LUIS FERRER CRIANZA (MALLORCA)  
**PRICE 12 EURO PER PERSON INCLUDING VAT**

**OPCION C**

LOLO ALBARIÑO  
VIÑA POMAL (RIOJA)  
**PRICE 14 EURO PER PERSON INCLUDING VAT**

**OPCION D**

LEGARIS VERDEJO (RUEDA) 100% VERDEJO  
LEGARIS CRIANZA (RIBERA DEL DUERO)  
**PRICE 16 EURO PER PERSON INCLUDING VAT**

**OPCION E**

MAR DE FRADES (RÍAS BAIXAS) ALBARIÑO  
LA VICALANDA RESERVA (RIOJA)  
**PRICE 20 EURO PER PERSON INCLUDING VAT**



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**OPCION F**

RED WINE SANGRÍA  
2 JUGS BETWEEN 3 PEOPLE

**PRICE 13 EURO PER PERSON INCLUDING VAT**

**OPCION G**

CAVA SANGRÍA  
2 JUGS BETWEEN 3 PEOPLE

**PRICE 15 EURO PER PERSON INCLUDING VAT**

**WELCOME DRINK**

GLASS OF WINE  
BEER  
SOFT DRINK  
GLASS OF CAVA

**PRICE 2.50 EURO PER PERSON INCLUDING VAT**

**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