

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

BANQUET MENUS CA N'EDUARDO 2023

**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 COD, ROAST CORN OIL, SAKURA MIX, FRISEE
ROAST PEPPERS WITH TUNAFISH
VEGETABLE TEMPURA, SWEET CHILLI SAUCE
GRILLED SQUID WITH SALSA VERDE
A SELECTION OF HOMEMADE CROQUETTES
FRITO MARINERO
MUSSELS WITH WHITE WINE AND CREAM

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
A SELECTION OF MAJORCAN DESSERTS
(almond cake, cardenal, cuarto)

BEVERAGES

WATER
(sparkling and still)
COFFEE

PRICE 40 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
BLUE CHEESE AND PEAR SALAD WITH BACON AND CARAMELIZED WALNUTS
FRITO MARINERO
A SELECTION OF HOMEMADE CROQUETTES

(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

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
A SELECTION OF MAJORCAN DESSERTS
(almond cake, cardenal, cuarto)

BEVERAGES

WATER
(sparkling and still)
COFFEE

PRICE 40 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
BLUE CHEESE AND PEAR SALAD WITH BACON AND CARAMELIZED WALNUTS
FRITO MARINERO
A SELECTION OF HOMEMADE CROQUETTES

MAIN COURSE

SUPREME OF HAKE 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
A SELECTION OF MAJORCAN DESSERTS
(almond cake, cardenal, cuarto)

BEVERAGES

WATER
(sparkling and still)
COFFEE

PRICE 40 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
BLUE CHEESE AND PEAR SALAD WITH BACON AND CARAMELIZED WALNUTS
FRITO MARINERO
A SELECTION OF HOMEMADE CROQUETTES

MAIN COURSE

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

OR

GARLIC BUTTER ROASTED PORK FILLET, TRUFFLE MASH, PARMESAN TUILE

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
A SELECTION OF MAJORCAN DESSERTS
(almond cake, cardenal, cuarto)

BEVERAGES

WATER
(sparkling and still)
COFFEE

PRICE 45 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
SMOKED SALMON SALAD WITH AVOCADO AND CHERRY TOMATO, MUSTARD DRESSIN
FRITO MARINERO
A SELECTION OF HOMEMADE CROQUETTES

MAIN COURSE

ROAST SUPREME OF SEA BASS, PIPERADE, CELERIAC PURE

O

RIBEYE OF BLACK ANGUS, GARLIC POTATOES, PEPPERCORN SAUCE

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
A SELECTION OF MAJORCAN DESSERTS
(almond cake, cardenal, cuarto)

BEVERAGES

WATER
(sparkling and still)
COFFEE

**PRICE 56
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
SMOKED SALMON SALAD WITH AVOCADO AND CHERRY TOMATO, MUSTARD DRESSING
FRITO MARINERO
A SELECTION OF HOMEMADE CROQUETTES

MAIN COURSE

LOBSTER AND SEAFOOD GRATINATED WITH PARMESAN CHEESE

O

FILLET OF BLACK ANGUS, GARLIC POTATOES, PEPPERCORN SAUCE

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
A SELECTION OF MAJORCAN DESSERTS
(almond cake, cardenal, cuarto)

BEVERAGES

WATER
(sparkling and still)
COFFEE

PRICE 62 EURO PER PERSON INCLUDING VAT

WINE OPTIONS

WE SERVE 2 BOTTLES BETWEEN EVERY 3 PEOPLE AND 1 CAÑA PER PERSON

OPCION A

RAIMAT CLAMOR
VIÑA PACETA
CAÑA

PRICE 12 EURO PER PERSON INCLUDING VAT

OPCION B

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

PRICE 14 EURO PER PERSON INCLUDING VAT

OPCION C

PAZO CILLEIRO
VIÑA POMAL (RIOJA)
CAÑA

PRICE 17 EURO PER PERSON INCLUDING VAT

OPCION D

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

PRICE 18 EURO PER PERSON INCLUDING VAT

OPCION E

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

PRICE 22 EURO PER PERSON INCLUDING VAT

OPCION F

RED WINE SANGRÍA
2 JUGS BETWEEN 3 PEOPLE

PRICE 14 EURO PER PERSON INCLUDING VAT

OPCION G

CAVA SANGRÍA
2 JUGS BETWEEN 3 PEOPLE

PRICE 16 EURO PER PERSON INCLUDING VAT

ADD EXTRA BEER TO ANY OF THE WINE PACKAGES

3€ PER PERSON INCLUDING VAT

WELCOME DRINK

GLASS OF WINE
BEER
SOFT DRINK
GLASS OF CAVA

PRICE 3.50 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