

BANQUET MENUS CA N´EDUARDO 2024

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. <u>TAPAS MENU</u>

BREAD, GARLIC MAYONNAISE AND OLIVES

ONE PLATE TO SHARE BETWEEN EVERY 4 PEOPLE

IBERIAN HAM AND CURED CHEESES, MAJORCAN BREAD AND TOMATO BRANDADA OF COD WITH MARINATED MEDITERRANEAN VEGETABLES ROAST PEPPERS WITH TUNAFISH FALAFEL OF CHICKPEAS WITH A GARLIC AND YOGURT 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 BASQUE CHEESECAKE CUARTO EMBATUMAT LEMON SOUFFLE WITH VANILLA ICE CREAM CATALAN CREAM WITH ICE CREAM CARDENAL DE LLOSETA CARROT CAKE WOTH WHITE CHOCOLATE SAUCE A SELECTION OF MAJORCAN DESSERTS (Almond cake, cardenal, cuarto)

BEVERAGES

WATER (Sparkling and still) COFFEE

PRICE 42 EURO PER PERSON INCLUDING VAT



MENÚ 2. <u>PAELLA MENU</u>

BREAD, GARLIC MAYONNAISE AND OLIVES

ONE PLATE TO SHARE BETWEEN EVERY 4 PEOPLE

IBERIAN HAM AND CURED CHEESES, MAJORCAN BREAD AND TOMATO GOATS CHEESE SALAD WITH A FOREST FRUIT DRESSING 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 PAELLA MARINERS STYLE CREAMY WILD MUSHROOM PAELLA

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 BASQUE CHEESECAKE CUARTO EMBATUMAT LEMON SOUFFLE WITH VANILLA ICE CREAM CATALAN CREAM WITH ICE CREAM CARDENAL DE LLOSETA CARROT CAKE WOTH WHITE CHOCOLATE SAUCE A SELECTION OF MAJORCAN DESSERTS (Almond cake, cardenal, cuarto)

BEVERAGES

WATER (Sparkling and still) COFFEE

PRICE 42 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 GOATS CHEESE SALAD WITH A FOREST FRUIT DRESSING FRITO MARINERO A SELECTION OF HOMEMADE CROQUETTES

MAIN COURSE

SUPREME OF HAKE A LA FLORENTINE WITH FRIED LEEKS AND CHERRY TOMATOES

OR

BRAISED PORK CHEEKS, CREAMED SWEET POTATOES AND RED WINE 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 BASQUE CHEESECAKE CUARTO EMBATUMAT LEMON SOUFFLE WITH VANILLA ICE CREAM CATALAN CREAM WITH ICE CREAM CARDENAL DE LLOSETA CARROT CAKE WOTH WHITE CHOCOLATE SAUCE A SELECTION OF MAJORCAN DESSERTS (Almond cake, cardenal, cuarto)

BEVERAGES

WATER (Sparkling and still) COFFEE

PRICE 42 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 ORANGE SALAD WOTH FETA CHEESE SAUTEED TIGER PRAWNS WITH SUGARSNAPS AND THAI SAUCE A SELECTION OF HOMEMADE CROQUETTES

MAIN COURSE

FILLET OF TURBOT, ROAST BEETROOT RISOTTO, ASPARAGUS AND CAVA SAUCE

OR

BUTTER ROASTED PORK FILLET WITH WILD MUSHROOMS AND SOBRASADA, POTATOES AND FRIED OYSTER MUSHROOMS

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 BASQUE CHEESECAKE CUARTO EMBATUMAT LEMON SOUFFLE WITH VANILLA ICE CREAM CATALAN CREAM WITH ICE CREAM CARDENAL DE LLOSETA CARROT CAKE WOTH WHITE CHOCOLATE SAUCE A SELECTION OF MAJORCAN DESSERTS (Almond cake, cardenal, cuarto)

BEVERAGES

WATER (Sparkling and still) COFFEE

PRICE 48 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, SEA FENNEL DRESSING PIQUILLO PEPEPRS STUFFED WITH MONKFISH, SHELLFISH SAUCE A SELECTION OF HOMEMADE CROQUETTES

MAIN COURSE

ROAST SUPREME OF SEA BREAM, OVEN POTATOES, FRIED GARLIC, DE LA VERA PAPRIKA

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RIBEYE OF BLACK ANGUS, POTATOES AND RED AND GREEN MOJO

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 BASQUE CHEESECAKE CUARTO EMBATUMAT LEMON SOUFFLE WITH VANILLA ICE CREAM CATALAN CREAM WITH ICE CREAM CARDENAL DE LLOSETA CARROT CAKE WOTH WHITE CHOCOLATE SAUCE 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 BURRATA SALAD WITH ROCKET AND PESTO TARTAR OF SALMON WITH PICKLES AND YOGURT SAUCE A SELECTION OF HOMEMADE CROQUETTES

MAIN COURSE

LOBSTER CANELLONI, PARMENTIERE CREAM, IDIAZABAL CHEESE FOAM

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STUFFED FILLET OF BLACK ANGUS, GARLIC POTATOES, MUSHROOM 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 BASQUE CHEESECAKE CUARTO EMBATUMAT LEMON SOUFFLE WITH VANILLA ICE CREAM CATALAN CREAM WITH ICE CREAM CARDENAL DE LLOSETA CARROT CAKE WOTH WHITE CHOCOLATE SAUCE 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 14 EURO PER PERSON INCLUDING VAT

OPCION B

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

PRICE 16 EURO PER PERSON INCLUDING VAT

OPCION C

ALBA MARTIN ALBARIÑO VIÑA POMAL (RIOJA) CAÑA

PRICE 19 EURO PER PERSON INCLUDING VAT

OPCION D

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

PRICE 20 EURO PER PERSON INCLUDING VAT

OPCION E

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

PRICE 24 EURO PER PERSON INCLUDING VAT



OPCION F

RED WINE SANGRÍA 2 JUGS BETWEEN 3 PEOPLE

PRICE 15 EURO PER PERSON INCLUDING VAT

OPCION G

CAVA SANGRÍA 2 JUGS BETWEEN 3 PEOPLE

PRICE 18 EURO PER PERSON INCLUDING VAT

ADD EXTRA BEER TO ANY OF THE WINE PACKAGES

3.50€ PER PERSON INCLUDING VAT

WELCOME DRINK

GLASS OF WINE BEER SOFT DRINK GLASS OF CAVA

PRICE 4.50 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 I 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.