



## **CASANOVAS RESTAURANT**

c/ Diputació, 80 (restaurant)

c/ Calàbria, 113 (shop)

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# **CASANOVAS RESTAURANT**

## **menus for groups 2018**

**Private rooms and kitchen staff & waiters  
team**

**Specific for your reservation!**

Kitchen opens every day at noon of the week

Afternoons and evenings open only for groups from 15 pax. For groups of 10 or fewer diners, consult specific proposal or personalized menus.

The number of booking guests will close 24h before the event, if finally don't complete the reservation made, it will be charged for the minimum of 15 people.

# CASUAL

*SIT OR STAND UP SERVICE PERFECT FOR FRIENDS OR FAMILY MEETINGS*

## **“TAPAS “**

- ❖ *Sliced Iberian ham on bread with tomato*
- ❖ *“Bravas” Casanovas*
- ❖ *Sliced “saucisson”*
- ❖ *Spanish omelette*
- ❖ *Camembert baked with sesame sticks*
- ❖ *Crispy shrimp and vegetables with Thai sauce*
- ❖ *Meatballs with cuttlefish casserole*
- ❖ *Grilled peppers and anchovy on “Bruschetta”*
- ❖ *Ham and poultry croquettes Casanovas homelade*

*Skewer of seasonal fruits or Sacher cake*

*Open bar with red or white wine selection of our sommelier*

*Beer, soft drinks and still water*

***Price per person € 29, 50***

*Minimum group 20 pax*

*The price includes coffee and / or spirits*

*The price includes vat*

*Closing timetable 00:30h (option extension with combination bar)*



The room will be exclusively for the group, which is billed by the number of diners confirmed 24 hours prior to service

# BASIC MENU

*Recommended for work meetings or celebrations that do not require full menus.*

## **APPETIZER**

- ❖ *Chip of homemade saussisson on bread with tomato*
- ❖ *Olives Mediterranean*
- ❖ *Dutch cheese chunks*

## **STARTER**

- ❖ *Cream of seafood with prawn's bouquet*

## **MAIN COURSE**

- ❖ *Farm Chicken with plums, raisins, pine nuts and roasted juice*

## **DESSERTS**

- ❖ *Sacher cake with raspberry coulis and fruits*

*Red wine of our sommelier selection  
still water*

***Price per person € 32***

*The price includes vat. Minimum group 15 pax*

*Price don't include soft drinks, coffee and / or spirits*

*Closing timetable 00:30h (option extension with combination bar)*

# MENU A

## **STARTERS**

- ❖ *Olives Mediterranean*
- ❖ *Sliced Iberian ham & chips of homemade saussisson*
- ❖ *On bread with tomato*
- ❖ *Chunks of dutch cheese with nuts Macadamia*
- ❖ *Anchovies from l'Escala*
- ❖ *Ham and poultry croquettes Casanovas homemade*
- ❖ *Camembert baked with sesame sticks*

## **MAIN COURSE**

- ❖ *Meatballs with cuttlefish casserole*  
*Or*
- ❖ *Veal roast with mushroom sauce*

## **DESSERTS**

- ❖ *Sacher cake with raspberry coulis and fruits*

*Red wine of our sommelier selection  
still water*

***Price per person € 35***

*The price includes vat. Minimum group 15 pax*

*Price don't include soft drinks, coffee and / or spirits*

The room will be exclusively for the group, which is billed by the number of diners confirmed 24 hours prior to service

# MENU B

## STARTERS

- ❖ Iberian ham with bread and tomato
- ❖ "White Bull" craftsman with flat bread and tomato
- ❖ Diced salmon paired in virgin olive oil
- ❖ Ham and chicken croquettes
- ❖ Grilled peppers and anchovy on "Bruschetta"
- ❖ Tasting of Papardelle pasta with truffle sauce

## MAIN COURSE TO CHOOSE

- ❖ Cod in te and beans
- OR
- ❖ Grilled sirloin whit smoked oil and parmentier with truffles

## DESSERTS

- ❖ Sacher cake with raspberry coulis and fruits

*White and red wine of our sommelier selection*  
*Still water*

### **Price per person € 39**

*The price includes vat. Minimum group 15 pax*  
*Price don't include soft drinks, coffee and / or spirits*  
*Closing timetable 00:30h (option extension with combination bar)*

# MENU C

## STARTERS

- ❖ Iberian ham and loin on bread with tomato
- ❖ Camembert baked with sesame sticks
- ❖ Lobster rolls with thai sauce
- ❖ Toast of foie with bitter orange marmalade
- ❖ Dice salmon paired in virgin olive oil
- ❖ Grilled peppers and anchovy on "bruschetta"
- ❖ Cod with honey

## MAIN COURSE TO CHOOSE

- ❖ Cod with quince jam, garlic, bread crust and parmentier of pumpkin
- OR
- ❖ Sirloin steak with forest fruits and port wine reduction and parmentier with truffles

## DESSERTS

- ❖ Sacher cake with raspberry coulis and fruits

*White and red wine of our sommelier selection still water*

### **Price per person € 45**

*The price includes vat. Minimum group 15 pax*  
*Price don't include soft drinks, coffee and / or spirits*

The room will be exclusively for the group, which is billed by the number of diners confirmed 24 hours prior to service



# MENU D

## ***STARTERS TO CHOOSE***

- ❖ *Cream of lobster with lobster meat bouquet*
- ❖ *Iberian broth (winter) / Salmorejo (summer) with Crunchy Iberian ham*
- ❖ *Salad with goat cheese, walnuts and honey*

## ***MAIN COURSE TO CHOOSE***

- ❖ *Confit of duck with prunes, raisins, pine nuts and Qun – Kuat oil*
- ❖ *Hake on tempura and tomato confit*
- ❖ *Cod Catalan style with raisins and pine nuts*

## ***DESSERTS***

- ❖ *Sacher cake with raspberry coulis and fruits*

*White and red wine of our sommelier selection  
still water*

***Price per person € 39.50***

*The price includes vat Minimum group 15 pax  
Price don't include soft drink, coffee and / or spirits  
Closing timetable 00:30h (option extension with  
combination bar)*



# MENU E

*Rosé champagne welcome glass*

## **STARTERS**

- ❖ *Yucca chips and Parma chunk*
- ❖ *Diced cod with tomato jam*
- ❖ *Camembert baked with sesame sticks*
- ❖ *Iberian ham and loin on bread with tomato*
- ❖ *Shrimp on tempura*
- ❖ *Tasting Truffle risotto*

## **MAIN COURSE to choose**

- ❖ *Sole with three oranges and almonds*
- ❖ *Fillet of beef with foie and berries*
- ❖ *Shoulder of lamb baked with onions*

## **DESSERTS**

- ❖ *Sacher cake with raspberry coulis and fruits*

*White and red wine of our sommelier selection  
still water*



***Price per person € 58***

*The price includes vat*

*Minimum group 15 pax*

*Price don't include soft drink,*

*Coffee and / or spirits*

*Closing timetable 00:30h (option extension with combination  
bar)*

# MENU GASTRO 1

*Welcome glass of Cava Rose*

## **ASSORTED OF TAPAS**

- ❖ *“Bravas” Casanovas*
- ❖ *Rolled goat cheese with jam of olives*
- ❖ *Diced cod with tomato jam*
- ❖ *Iberian ham and loin of bread with tomato*

## **TASTINGS**

- ❖ *Tasting Foie terrine*
- ❖ *Tasting rice of lobster*
- ❖ *Tasting leg of lamb slow cooked 14 hours*

## **DESSERTS**

- ❖ *Sambadrome of fruits and melted chocolate fritters*

*White and red wine of our sommelier selection  
Still water*



***Price per person € 64***

*The price includes vat*

*Minimum group 10 pax*

*Price don't include soft drinks,  
coffee and / or spirits*

*Closing timetable 00:30h (option extension with  
combination bar)*



# MENU GASTRONOMIC 2

*Welcome glass of Cava Rose*

## **SNACKS AND SHARE:**

- ❖ *Vegetable chips*
- ❖ *Parma earthy cheese*
- ❖ *Macadam with flower of salt*
- ❖ *Iberian ham on bread with tomato*
- ❖ *Camembert baking with breadsticks*
- ❖ *Cod with honey*

## **STARTERS TASTINGS:**

- ❖ *Tasting leaves of apple, foie and ham with citrus oli droplets*
- OR*

- ❖ *Tasting grilled vegetables with grilled squid and oli*

## **FIRST DISH:**

- ❖ *Carpaccio of Durock pork in with orange sauce and parmentier of potatoes*
- OR*
- ❖ *Cod with beans and parmentier with truffle*

## **DESERTS**

- ❖ *Sacher cake or fruit salad*

*White and red wine of our sommelier selection*

*Still water*



***Price per person € 42***

*The price includes vat*

*Minimum group 10 pax*

*Price don't include soft drinks,  
coffee and / or spirits*

*Closing timetable 00:30h (option extension with  
combination bar)*



# MENU WITH WINE & CHAMPAGNE PAIRING

## CHAMPAGNE MOET CHANDON ROSÉ

- ❖ *Cassava Chips*
- ❖ *Grilled peppers and anchovy on “Bruschetta”*
- ❖ *Iberian ham ON bread WITH tomato*
- ❖ *Shrimp ON tempura*

## MUSCAT NAVY- ENRIQUE MENDOZA

- ❖ *Foie mi cuit with a variety of crisps and bread*

## WHITE PANSA BLANCA- ALELLA

- ❖ *Black rice with prawns*

## WHITE JOSE PARIENTE VERDEJO- DO RUEDA

- ❖ *Sea bream baked with virgin olive oil and sea salt*

## ASTER FINE BLACK INK- RIBERA DEL DUERO

- ❖ *Sirloin steak with salt and aroma of grilled mushrooms*

## OPORTO

- ❖ *Assorted cheeses: Manchego , and Blue Camemebert*

## HENDRICKS GIN TONIC

- ❖ *Assorted chocolates and fruit*



**Price per person € 64**

*The price includes vat. Minimum group 10 pax*

*Price don't include soft drinks, coffee and / or spirits*

*Closing timetable 00:30h (option extension with combination bar)*

# STAND-UP MENUS

*Private room for your event*

*There will be chairs if you want to sit any guest*

*Come to celebrate your special occasions.:*

*birthdays, christening, wedding, links and friendly gatherings,*

*Cocktail service standing UP in an exclusive Place for you.*

*Rooms with capacity from 25 to 110 guests.*

# COCKTAILS- CASUAL SNAKS

- ❖ *Holland cheese with Macadamia nuts*
- ❖ *Crunchy vegetables*
- ❖ *Serrano ham with bread with tomato*
- ❖ *Spanish omelette with diced cherry tomatoes*
- ❖ *Mini bikini "sobrassada" and Brie*
- ❖ *Trays of homemade cold meats*
- ❖ *Bread with tomato*
- ❖ *Homemade Ham croquettes*
- ❖ *Choux cod fritters with honey tears*
- *Sacher cake*

*Open bar with:*

*Soft drink, beer*

*Red and white wine and cava*

***Price per person € 28***

*The price includes vat*

*Minimum group 20/25 pax*

*Price don't include soft drinks, coffee and / or spirits*

*\* Option birthday cake*

*Closing timetable 00:30h (option extension with combination bar)*

## BASIC COCKTAIL

- ❖ *Crunchy vegetables*
- ❖ *Macadamia nuts*
- ❖ *Homemade pork cracklings*
- ❖ *Iberian ham with bread and tomato*
- ❖ *Grilled peppers and anchovy on “Bruschetta”*
- ❖ *Dice salmon paired in virgin olive oil*
- ❖ *Spanish omelette with diced cherry*
- ❖ *Homemade croquettes*
- ❖ *Skewer sausage with mushrooms and foie*
- ❖ *Mini bikini brie and “sobrassada”*
  
- ❖ *Assorted cheese and seasonal fruits*
- ❖ *Assorted chocolates in different shapes and textures*

*Open bar with:*

*Snacks, beers, water*

*Black and white wine and cava*

***Price per person € 34***

*The price includes VAT / Minimum group 20/25 pax*

*Price don't include soft drinks, coffee and / or spirits*

*\* Option birthday cake*

## FULL COCKTAIL

- ❖ *Crunchy vegetables*
- ❖ *Macadamia nuts*
- ❖ *Homemade PORK cracklings*
  
- ❖ *Iberian ham with bread and tomato*
- ❖ *Grilled peppers and anchovy on “Bruschetta”*
- ❖ *Dice salmon paired in virgin olive oil*
- ❖ *Spanish omelette with diced cherry*
- ❖ *Homemade croquettes*
- ❖ *Skewer sausage with mushrooms and foie*
- ❖ *Mini bikini brie and “sobrassada”*
  
- ❖ *Tasting of truffle risotto*
  
- ❖ *Assorted cheese and seasonal fruits*
- ❖ *Assorted chocolates in different shapes and textures*

*Open bar with:*

*Soft drinks, beers water*

*Black and white wine and cava*

***Price per person € 37***

*The price includes VAT / Minimum group 20/25 pax*

*Price don't include Soft,*

*Coffee and / or spirits \* Option birthday cake*

*Closing timetable 00:30h (option extension with combination bar)*

# COCKTAILS STATIONS

## ***COLDS***

- ❖ *Crunchy vegetables*
- ❖ *Macadamia nuts*
- ❖ *homemade pork cracklings*
- ❖ *Iberian pork ham and bread and tomato*
- ❖ *Grilled peppers and anchovy on  
“Bruschetta”*
- ❖ *Dice salmon paired in virgin olive oil*
- ❖ *Spanish omelette with diced cherry*

## ***HOTS***

- ❖ *homemade croquettes*
- ❖ *Skewer sausage with mushrooms and foie*
- ❖ *Mini bikini brie and sausage*

## **STATIONS**

- ❖ *Station of truffle risotto made far*
- ❖ *Station veal fillet with salt and mustards  
pairing*

## **DESSERTS**

- ❖ *Assorted cheese and seasonal fruits*
- ❖ *Assorted chocolates in different  
shapes and textures*

*Open bar with :*

*Soft drinks, beers water*

*Black and white wine and cava*

***Price per person € 42***

*The price includes vat / Minimum group 20/25 pax*

*Price don't include soft drinks,  
coffee and / or spirits*

*\* Option birthday cake*

*Closing timetable 00:30h (option extension with  
combination bar)*



# UNLIMITED LONG DRINKS OPEN BAR

Duration: 1 hour from the end of the meal  
(FROM MIDNIGHT TO 1 AM CIRCA)

❖ Combined basic : € 12 / person

❖ Combined premium : € 14 / person

Applicable to any menu catalog