



CASANOVAS RESTAURANT

c/ Diputació, 78 (restaurant)

c/ Calàbria, 113 (shop)

08015 Barcelona

+34 93 423 65 08

catering@casanovascatering.com

www.casanovascatering.com

CASANOVAS RESTAURANT

menus for groups

2019/20

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.

COCKTAILS- CASUAL SNAKS

STAND-UP MENUS

Private room for your event

There will chairs if you want to sat 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.



- ❖ *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)

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

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*

- ❖ *Sacher cake*

Open bar with red or white wine selection of our sommelier

Beer, soft drinks and still water

-

Price per person € 30,80

Minimum group 20 pax

The price includes coffee and / or spirits

The price includes vat

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*
- ❖ *Sacher*

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*
- ❖ *Sacher*

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
- ❖ Sacher

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)

SITTING FORMAT CELEBRATIONS

PRIVATE ROOM FOR YOUR EVENTS

Come to celebrate your special events: anniversaries, baptisms, weddings, links and meetings of friends, with the menu service, sitting in an exclusive space for you. Rooms with capacities from 25 to 110 people.



MENU A

STARTERS

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

MAIN COURSE TO CHOOSE

- ❖ *Free range chicken with prunes, raisins, pine nuts and roasted juice*
- ❖ *Veal roast with mushroom sauce*
- ❖ *Option cod to the can (3€)*

DESSERTS

- ❖ *Sacher cake*

*Red and white wine of our sommelier selection
still water*

-

Price per person € 36

The price includes vat. Minimum group 15 pax

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

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"*
- ❖ *Optional: Tasting of Papardelle pasta with truffle sauce (2,00€)*

MAIN COURSE TO CHOOSE

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

DESSERTS

- ❖ *Sacher cake*

*Red and white wine of our sommelier selection
Still water*

-

Price per person € 39,80

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
- ❖ Sirloin steak with forest fruits and port wine reduction and parmentier with truffles

DESSERTS

- ❖ Sacher cake

Red and white wine of our sommelier selection still water

-
Price per person € 46

The price includes vat. Minimum group 15 pax

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

MENU TICKETS TO GASTRONOMIC BAR OUR

+ LUNCH or DINNER
INSURED TO PRIVATE ROOM

STARTERS

Vegetable Chips

Terrons of Parma with Macadamia

Croquettes version 2020

Iberian ham with toast of bread and tomato

Our braves

MAIN COURSE TO CHOOSE

Fresh fish in mushroom rice bed

OR

Filet of veal with reduced Porto and red fruits

DESSERT

Pastis Sacher with raspberry and fruit coulis

CELLAR

White wine 2 Horses / Endogenous red wine

Mineral water

-

Price per person € 48

10% VAT incl. - Minimum group 10 pax

The price includes a coffee and an infusion.



GASTRONOMIC MENU

Welcome glass of Cava Rose

ASSORTED OF TAPAS

- Cod croquettes
- Egg at low temperature with Iberian juice and its crispy
- Grilled Octopus
- Foie with Iberian ham and glazed apple, pine nuts and citrus oil

TASTING

- Foie terrine tasting
- Tasting truffle rice
- Slow cooker leg tasting

DESSERTS

Fruit sambadrome with 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)

GASTRONOMIC COVER MENU

by Gerard Martí

Appetizer of the day according to season

MENU

*Warm mushroom creampie and cooked bacon dice
at low temperature*

*Caprese salad with liquid mozzarella and Bianchi
tartufo*

Iberian cooked crochet hook

Black cod and butifarrón rice

Lemon Lamb Tasting

Red Fruit Cheescake Donut

Assortment of chocolates

CELLAR

*Two white wine Cavalls from Sumarroca, red
Endogen, and cava selection from our sommelier
Mineral water*



Price per person € 47

10% VAT included - Minimum group 10 pax

The price includes coffee

The price does not include soft drinks for a possible snack before
sitting at the table and / or spirits

Closing time 00: 30h
(extension option with combo 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 DOS CAVALLS - SUMARROCA

- Sea bream baked with virgin olive oil and sea salt

BLACK TERRAL - SUMARROCA

Sirloin steak with salt and aroma of grilled mushrooms

OPORTO

- Assorted cheeses: Manchego , and Blue Camembert

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)

BUFFET FORMAT MENU

ADULT BUFFET

Macadamias with parma
Ham toast with tomato bread
Tortilla dice with cherry
Ham and farm chicken croquettes
Salmorejo with ham and ham hash to serve / winter broth of galets with balls
Tropical style salad trays
Cesar salad trays with chicken and cesar sauce
Tasting of rice to choose between truffle, seafood or sausage with cod
Roast beef trays with grilled oil and truffle potato parmentier

Desserts: Sacher cake or fruit skewers

Open drinks bar

Drinks: black and white wines, soft drinks, beers and cava brut nature and mineral water

Self-service breakfast with assistance

Price per adult person € 45

CHILD BUFFET

Casanovas gratinats macaroni safata
Fuet mini entrepans
Potato Truita
Casanovas croquettes
Safata de llibrets de dolç i formatge amb patates xips

Bar oberta de begudes

Begudes: aigua mineral and soft drinks

Preu nen under 10 years € 25



VERY IMPORTANT REMARKS

- ✓ The price includes one coffee or tea per person, in case of **not consuming it, the price will not be deducted.**
- ✓ In the seated menu formats, the price does **not include possible refreshments or beers or snacks** prior to sitting at the table.
- ✓ **Closing schedule night 00: 30h** (extension option with combination bar) € 12 extension time for the **total number of guests.** Closing time half day 17:30 (extension option with combination bar) € 12 extension time for the total number of guests.
- ✓ The room will be exclusive for the group with kitchen staff and exclusive room for the group, so **the confirmed number of sales will be billed 24 hours before the service**, if the day of the event were less, the number will also be billed of menus agreed 24 hours before. If increases of people are possible even on the same day.
- ✓ We have available projector and music player that Casanovas makes available to our customers, but it is important to bring the appropriate cables and formats of the laptop or pen drive, it is recommended to come in advance for tests. **Casanovas is not responsible for possible reproduction failures.** It is also possible for the client to bring the playback and display equipment, if the client wishes.
- ✓ **In group events a payment and signal will be made for a 10% reservation and room block and the same day before starting the event the remaining one will be liquidated**, pending the possible liquors, coffees and combinations that can be liquidated once the end of the event. dinner or lunch.
- ✓ The payment will be made **with a single interlocutor of the total bill**, not being possible to collect one in one of the guests.

CHRISTMAS NIGHT MENU

ADULT MENU

Macadamia nuts with salt flower Parrones de Parma
Crunchy vegetables from Maresme
Iberian ham on toasted bread with tomato
Mini toast of scaled and anchovy of the Scale
Iberian ham and chicken croquettes
Crispy shrimp with thai sauce

MAIN DISH TO CHOOSE

Biscay cod, canned or Catalan
Casanovas fish zarzuela
Beef stew with mushrooms and Pilaf rice
Farm chicken with plums and pine nuts
Duck confit with plums and pine nuts

DESSERT

Christmas sweets

** Includes a coffee or infusion*

*Drinks: water, soft drinks, beers, Luis Cañas and
Tous Baró wines, Pere Bernada cava*

Price per person: € 52

(Open bar from 00:00 € 12 per person and hour)



CHILDREN'S MENU

FIRST TO CHOOSE

Christmas broth
Cannelloni au gratin
Bolognese macaroni

SECOND TO CHOOSE

Escalope with potatoes
super hamburger
Chicken batter with chips

DESSERT

Christmas sweets

DRINKS

Soft drinks and mineral waters

Price per person: € 25

CHRISTMAS DAY MENU

ENTRANTS TO SHARE

Prawns with Cava

Premium cockles

Tosta and anchovy toast

Cod fritters with honey tears

Iberian gijuelo chips with bread and tomato cake

Foie mi cuit with citrus jam and caramelized toast

Christmas broth

“Carn d’olla” Artisan product

MAIN DISH TO CHOOSE

Farm chicken with plums and pine nuts

Beef tenderloin with red fruit sauce

Monkfish with trumpets and roasted juice

DESSERT

Christmas candy table

CELLAR

Water and soft drinks

Cava brut nature Pedro Bernada

Red wine Tous Baró & Tous Baró white wine

+ Cafes and spirits

€ 66 per person - VAT included

CHILDREN'S MENU

FIRST TO CHOOSE

Broth of Galets and balls

Cannelloni au gratin

Bolognese macaroni

SECOND TO CHOOSE

Escalope with natural potatoes

Super organic hamburger with natural potatoes

Chicken batter with chips

DESSERT

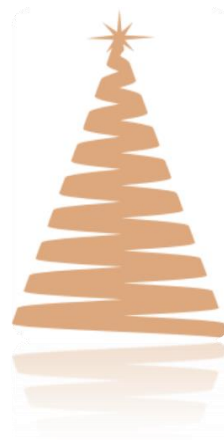
Christmas sweets

DRINKS

Mineral waters and soft drinks

PRICE PER CHILD: € 28

VAT included



MENU DAY OF SAINT ESTEBAN

Red wine Tous Baró and White wine Tous Baró

ENTRANTS TO SHARE

Foie mi cuit with citrus jam and caramelized toast

Tostada and anchovy toast

Iberian gijuelo chips with bread and tomato cake

Cod fritters with honey tears

*

Cannelloni of San Esteve

MAIN DISH TO CHOOSE

Farm chicken with plums and pine nuts

Beef tenderloin with red fruit sauce

Biscay cod

DESSERT

Candy table

CELLAR

Water and soft drinks

Cava brut nature pere Bernada

+ Cafes and spirits

€ 59 per person

VAT included

CHILDREN'S MENU

INPUTS

Mediterranean olives

Chips

Whip chips

FIRST TO CHOOSE

Cannelloni of San Esteve

Broth with pasta

SECOND COURSE

Beef steak with potatoes from our garden

DESSERT TO CHOOSE

sacher cake

San esteve candy table

Price per child with mineral water or soda € 35



DAY OF KINGS MENU



ENTRANTS TO SHARE

Macadamia nuts with salt flower

Lumps of parma

Mini toasted of escaibada and anchovy del'Escala with garlic oil and parsley

Crunchy vegetables from Maresme

Iberian ham on toasted bread with tomato

Iberian ham and chicken croquettes

Crispy shrimp with thai sauce

Cod fritters with honey tears

Tasting Broth Broth

MAIN DISH TO CHOOSE

Cod to choose between the can, Biscan or Catalana

Slow-cooked beef stew with mushrooms and Pilaf rice

Meatloaf with cuttlefish

Grilled steak with truffle potato parmentier

Duck confit with plums and pine nuts

DESSERT

Roscón de Reyes

** Includes a coffee or infusion*

BEVERAGES: Water, soft drinks, beers, Tous Baró black wines and Tous Barón Blanco, Pere Bernada Cava for dessert

PRICE PER PERSON: € 52

CHILDREN'S MENU

FIRST TO CHOOSE

Kings Broth

Cannelloni au gratin

Bolognese macaroni

SECOND TO CHOOSE

Escalope with natural potatoes

Organic Super Burger

with natural potatoes

Chicken batter with chips

DESSERT

Christmas sweets

DRINKS

Soft drinks and mineral waters

PRICE PER CHILD: € 25

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